



Pappy's

THANKSGIVING MEAL KIT FOR 2



Howdy y'all!


As a 3rd generation Texan Pitmaster, it's been my pleasure to have Pappy's on your table this holiday season with our handcrafted oak-smoked meats and extras from our 19th-Century restored Smokehouse in Kendal, The Lake District.


At team Pappy's we have some great chefs developing in-house products and treats for you to enjoy.


**FROM ALL OF US – HAVE A HAPPY HOLIDAY SEASON THIS YEAR.
ROBIN AND ALL THE PAPPY'S TRIBE X**




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REHEAT INSTRUCTIONS



What you will need: butter, brown sugar, grated cheese (optional and of your choice).

Prepare: If previously frozen, ensure your meal is fully thawed before reheating. Preheat the oven to 180C. Remove the foil lid, sprinkle cheese on top of the green bean casserole, cube butter into small pieces and sprinkle on top of the sweet potato mash and Turkey. Scatter a teaspoon of brown sugar (optional) on top of the sweet potato mash. Tightly seal the lid.

Reheat: Place in a preheated oven of 180C for 30 min or until piping hot. Be careful of hot steam when removing the lid. While your meal is in the oven place our Smokehouse gravy pouch in a bowl of boiled water to reheat fully.

(Microwave – please follow manufacturer's guidelines)

Your brownies or sweet potato pumpkin pies are ready to eat but if you would like them slightly warm, simply pop in the oven at 180C for a few minutes or 20 seconds in the microwave. Serve with cream or ice cream or both!

Ingredients and allergens:

Turkey crown – Turkey breast, salt and sugar brine, butter (**milk**), spices.

Cumberland sausages – Pork, pork fat, cereals containing **gluten**, spices.

Green bean casserole – Green beans (cooked in Smokehouse stock: Smoked Pork shoulder bones, water, onions, **celery**, garlic, peppercorns, bay leaf and may contain **mustard**), mushrooms, cream of chicken soup (water, chicken (3%), modified cornflour, rapeseed oil, cream (**milk**), dried skimmed **milk**, **wheat** flour (contains Calcium, Iron, Niacin, Thiamin), flavourings, **milk** proteins, cornflour, yeast extracts, herb extracts, stabiliser – polyphosphates and sodium phosphates, salt, garlic salt, spice extract, colour – beta caroten), butter (**milk**), crispy onions (palm oil, **wheat** flour, salt).

Sweet potato mash – Sweet potatoes, butter (**milk**).

Stuffing – Ciabatta bread (**wheat**, celery, low gluten neutral sourdoughs), Smokehouse stock, butter (**milk**), sage, onion powder, garlic powder, black pepper, salt.

Smokehouse gravy – Smoked pork stock, **wheat** flour, butter (**milk**), salt, pepper, sage.

Hawkshead Relish Cranberry Sauce – Ingredients on the bottle label.

Sweet potato and pumpkin pie – Crust: Flour (**wheat**), butter (**milk**), icing sugar, egg yolk (**egg**).

Filling: Sweet potatoes, pumpkin, butter (**milk**), **eggs**, flour (**wheat**), spices and vanilla.

Salted caramel brownies – Sugar, butter (**milk**), free-range eggs, 70% dark chocolate, cocoa powder, **wheat** flour, caramel (whole **milk** and sugar), salt, vanilla extract.