

Happy Thanksgiving 2021.

Big thanks from all the farmers, millers, bakers, Clover chefs and food-obsessed staff, who helped grow, create, and pack your box.

Reach out with any feedback to box@cloverfoodlab.com.

D Contains Dairy

E Contains Egg

W Contains Wheat

S Contains Soy

N Contains Nuts

THANKSGIVING BOX 2021

- Heat these items in an oven preheated to 350 degrees:

- Mushroom Walnut Pâté **D E W N**

Bake **covered** in the foil tray for 30-40 minutes at 350 degrees.

- Mashed Potatoes **D**

Bake **uncovered** in the foil tray for 20-30 minutes at 350 degrees.

- Stuffing **W S**

Bake **uncovered** in the foil tray for 20-30 minutes at 350 degrees.

- Dinner Rolls **D E W**

Arrange on a sheet pan and warm for 7-10 minutes at 350 degrees.

Bonus: use leftovers and dinner rolls to make leftover sandwiches.

- Heat these in pots on a stovetop:

- Gravy **D W S**

Set a small pot over medium heat. Pour gravy in the pot, and heat until warm. Or heat in a microwave-safe container. Then pour into a boat :)

- Creamy Butternut Squash Soup **D**

Set a small pot over medium heat. Pour soup into the pot, and heat until very warm, stirring occasionally. Serve immediately.

- Set these up for cocktail hour:

Remove from the fridge and arrange on a cheeseboard or plate.

- Pickled Veggies
- Spiced Mixed Nuts **E N**
- Holiday Olive Mix

- Heat this, then garnish it:

- Warm Brussels Sprouts Salad **D E S N**

Preheat oven to 350 degrees. Remove dressing pot from tray and set aside. Warm salad mixture gently **uncovered** in the foil tray for 5 minutes or until cheese is melty. Transfer to a plate. Over the top of the salad, drizzle the dijonnaise that you removed from the tray.

- Cranberry Sauce

Remove from the fridge and serve cold or at room temperature.

- Storage Instructions:

Store everything in the fridge until ready to enjoy.

- Did you get an add-on?

- Kids Box **D E N**

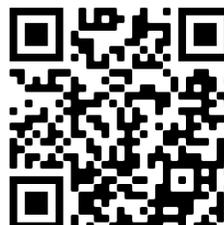
Preheat oven to 350 degrees. Place **seasonal veggie side** in an oven-safe tray with sides, and place in the oven. Remove lid from **mac & cheese** and place in the oven. Bake both items for 15 minutes, or until veggies are warm and mac is golden brown on top. Serve **brownies** right from the fridge, or pop them in the 350 degree oven on a baking sheet, for a minute or two.

- Petsi and Forge Pies **W D N E**

If you're not planning on eating right away, store pies in the fridge and remove an hour or so before dinner. For specific allergens for your pie, see the label.

- Autumn Hills Apples from Groton, MA

Store apples in the crisper with a damp paper towel away from other veggies.



Pie 101. We recorded this video about rhubarb pie but it's easy to modify for apple. Aim your camera at the code, then follow instructions, up until the part where you fill the pie. To make apple filling: skin and chop apples (3-4 cups). Mix with 3 tablespoons brown sugar, 2 tablespoons flour, 1 teaspoon cinnamon, fresh nutmeg to taste. Place mixture in pie. Add pads of butter on top of apples. Cover with pie top. Poke holes and bake according to video. You'll need a cotton rolling pad and rolling pin cover to make this method work.