



THANKSGIVING

HEAT & SERVE MEALS



**EASY-TO-FOLLOW
HEATING INSTRUCTIONS**

From your oven to table in around 2 hours.

THANK YOU FOR SHARING YOUR TABLE

Thank you for inviting us into your Thanksgiving.

Whether you're sharing this meal with family, friends, neighbors or simply enjoying a quiet moment of your own, we're honored to have a place in your celebration.

We hope this meal brings comfort, fills your home with warmth, and gives you a little more time to enjoy what matters most today.

**HAPPY THANKSGIVING
FROM ALL OF US AT
CRACKER BARREL.**

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TURKEY FAMILY DINNER

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See **orange** color-coded margins (pages 8-11) for heating instructions.

TURKEY FEAST HEATING INSTRUCTIONS

Serves 8-10

Serve within 72 hours of pick-up.

TIMING TIPS (Be sure to refrigerate until ready to prepare.)

1. Preheat your oven to 400°F. Begin cooking turkey breasts in an oven-safe pan.
2. Transfer sides to oven-safe dishes or bake in provided foil pans, and begin cooking.
3. While your turkey breasts and oven sides are baking, cook your stove top sides and begin heating the turkey gravy.
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the sweet yeast rolls last.



Roasted Turkey Breast

Preheat your oven to 400°F. Remove turkey breasts from plastic and place in an oven-safe pan. Cover the pan tightly with aluminum foil and place into the oven. Bake for 60 minutes. After 60 minutes, remove aluminum foil and bake for 10 minutes, or until each turkey breast reaches an internal temperature of 165°F.

OVEN SIDES

Please read before reheating: Keep food refrigerated until ready to reheat. Bake in provided foil pans or place in an oven-safe dish. For food safety, reheat all sides to an internal temperature of 165°F.

Cornbread Dressing

Preheat your oven to 400°F. Place both pans into an oven-safe dish or use provided foil pans. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pans.



Hashbrown Casserole

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in provided foil pans. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pans.



Loaded Hashbrown Casserole

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in provided foil pans. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pans. Remove casserole from oven and spread shredded cheese and bacon pieces evenly across the top. Place dish back into the oven and bake for an additional 5 minutes or until cheese has melted.



Sweet Potato Casserole

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in foil pans. Bake dish uncovered for 45–55 minutes. Decrease baking time by 10 minutes if baking in foil pans. Contains pecans.



Mac & Cheese

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in foil pans. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pans.





Fried Cinnamon Apples

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in provided foil pans. Bake dish uncovered for 30–40 minutes. Decrease baking time by 10 minutes if baking in foil pans. Gently stir fried apples before serving.

Broccoli Cheese Casserole

Preheat your oven to 400°F. Place both pans in an oven-safe dish or use provided foil pans. Evenly spread the cracker crumb topping on top of the casserole and put into the oven. Bake dish uncovered for 30 minutes. Decrease baking time by 10 minutes if baking in foil pans.



STOVE TOP SIDES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.



Country Green Beans

Pour green beans and seasoning into a medium saucepan. Turn the heat on medium-high. When the green beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.

Sweet Whole Baby Carrots

Pour carrots, seasoning and 2 cups of water into a medium saucepan. Turn the heat on high and bring to a boil. Cover with a lid and reduce the heat to medium. Cook for 20 minutes.



Turkey Gravy

Pour turkey gravy into a saucepan. Turn the heat to medium-high and bring to a boil, reduce to a simmer, and hold warm. Cook turkey gravy for approximately 10 minutes, stirring occasionally.

Note: In the case of leftovers, food should be refrigerated as soon as possible.

FINISHING TOUCHES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.

Loaded Mashed Potatoes

Transfer mashed potatoes into a large microwave-safe dish. Heat mashed potatoes in the microwave in three 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes from the microwave after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture. Warm bacon pieces in the microwave for 20 seconds, then top mashed potatoes with shredded cheese, bacon and green onions.



Mashed Potatoes

Transfer mashed potatoes into a large microwave-safe dish. Heat mashed potatoes in the microwave in three 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture.

Sweet Yeast Rolls

Preheat your oven to 400°F. Remove the plastic overwrap from tray, cover loosely with aluminum foil, and place into the oven in the provided oven-safe pan. Bake at 400°F for 15 minutes.



Cranberry Relish

Our sweet cranberry relish comes ready to serve.



Holiday Berry Tea

Our freshly brewed iced tea infused with juicy wild berry flavors and warm holiday spices.



Pumpkin Pie

We suggest serving with fresh whipped cream.



Pecan Pie

We suggest serving with vanilla ice cream.



Serves 4-6

TURKEY FAMILY DINNER HEATING INSTRUCTIONS

Serve within 72 hours of pick-up.

TIMING TIPS (Be sure to refrigerate until ready to prepare.)

1. Preheat your oven to 400°F. Begin cooking turkey breast in an oven-safe pan.
2. Transfer sides to oven-safe dishes or bake in provided foil pans, and begin cooking.
3. While your turkey breast and oven sides are baking, cook your stove top sides and begin heating the turkey gravy.
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the sweet yeast rolls last.



Roasted Turkey Breast

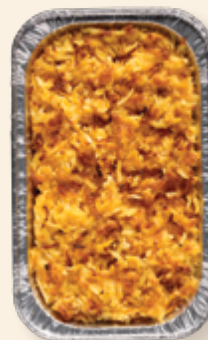
Preheat your oven to 400°F. Remove turkey breast from plastic and place in an oven-safe pan. Cover the pan tightly with aluminum foil and place into the oven. Bake for 60 minutes. After 60 minutes, remove aluminum foil and bake for 10 minutes, or until turkey breast reaches an internal temperature of 165°F.

OVEN SIDES

Please read before reheating: Keep food refrigerated until ready to reheat. Bake in provided foil pans or place in an oven-safe dish. For food safety, reheat all sides to an internal temperature of 165°F.

Cornbread Dressing

Preheat your oven to 400°F. Place pan into an oven-safe dish or use provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan.



Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan.

Loaded Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan. Remove casserole from oven and spread shredded cheese and bacon pieces evenly across the top. Place dish back into the oven and bake for an additional 5 minutes or until cheese has melted.



Sweet Potato Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 45–55 minutes. Decrease baking time by 10 minutes if baking in foil pan. Contains pecans.

Mac & Cheese

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pan.





Fried Cinnamon Apples

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 30–40 minutes. Decrease baking time by 10 minutes if baking in foil pan. Gently stir fried apples before serving.

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Country Green Beans

Pour green beans and seasoning into a medium saucepan. Turn the heat on medium-high. When the green beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.

Sweet Whole Baby Carrots

Pour carrots, seasoning and 1.5 cups of water into a medium saucepan. Turn the heat on high and bring to a boil. Cover with a lid and reduce the heat to medium. Cook for 20 minutes.



Turkey Gravy

Pour turkey gravy into a saucepan. Turn the heat to medium-high and bring to a boil, reduce to a simmer, and hold warm. Cook turkey gravy for approximately 10 minutes, stirring occasionally.



FINISHING TOUCHES

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Loaded Mashed Potatoes

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Cranberry Relish

Our sweet cranberry relish comes ready to serve.

Holiday Berry Tea

Our freshly brewed iced tea infused with juicy wild berry flavors and warm holiday spices.



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HERE COME THE HOLIDAYS

Get ready to celebrate.

HOLIDAY HEAT & SERVE MEALS

Pick-up 12/21 - 12/28



► Holiday Ham Feast



Holiday Ham Feast

Serves 8-10

Holiday Ham Family Dinner

Serves 4-6

► Holiday Prime Rib Family Dinner

Serves 4-6

GET A FREE DIGITAL BONUS CARD

Schedule your holiday meal pick-up for November 23-24, 2026 or December 21-22, 2026, to receive a digital bonus card. Receive a \$10 digital bonus card with purchase of a Heat & Serve Feast, or receive a \$5 digital bonus card with purchase of a Heat & Serve Family Dinner. Orders must be placed at least 24 hours before pick-up. Payment required at time of order. Serve within 72 hours of pick-up. Orders must be placed in-store or online at crackerbarrel.com. Bonus card valid 1/1/27-2/13/27. Additional restrictions apply. See crackerbarrel.com for terms and conditions.

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