



Pureed Thanksgiving Meal

Green Bean Casserole Ingredients

Cream of Mushroom Soup	10 oz.
w/SimplyThick® EasyMix™	2 (12g) Packets OR 4 strokes
French Fried Onions	1 Tbsp
Green Beans, Cooked/Drained	20 oz.
SimplyThick® EasyMix™	2 (12g) Honey Packets OR 4 strokes
Water	2 oz.
Fine Cracker Meal, <i>Optional</i>	3 Tbsp

Yield: 5 servings

Special Equipment Needed: Food Processor, Rubber Spatula, Disposable Piping Bag and Tip, Squirt Bottle

Source: Chef Jason Crim-Garden Springs Gourmet

Wash hands before beginning preparation. SANITIZE surfaces & equipment.

Green Bean Casserole Directions:

- 1 Place Cream of Mushroom soup and Fried Onions in food processor and puree on high for 30 seconds.
- 2 Scrape the sides with a spatula and process for another 30 seconds until smooth consistency is reached.
- 3 Pour mixture into a 1-pint shaker, add 4 strokes of SimplyThick Gel and shake until combined.
- 4 Pour thickened Cream of Mushroom into a squirt bottle and set aside.
- 5 Next, shake tap water and 4 strokes of SimplyThick Gel in a 1-pint shaker to make thickened water.
- 6 Add the cooked green beans and thickened water to food processor and puree on high for 30 seconds.
- 7 Scrape the sides with a spatula and process for another 30 seconds until smooth consistency is reached.
- 8 **Optional:** Pour mixture into a bowl, add cracker meal and mix until smooth.
- 9 **Piping:** Using a rubber spatula fill the piping bag with the mixture and begin piping out the mixture onto a plate that has been zeroed out on a scale. Pipe into appropriate number of portions until all mixture is used.
- 10 **Or "Mold & Serve"** by spooning mixture into molds sprayed with food release and turn out onto plate.
- 11 Using the squirt bottle, evenly spread 2 oz. of the Puree Cream of Mushroom over the Green Beans.
- 12 Reheat and serve immediately.

Critical Control Points (CCP):

- Reheat to a minimum internal temperature of 165F for 15 seconds
- Maintain a minimum internal temperature of 135F for no longer than 4 hours
- Discard any leftover portions

If you have any questions pertaining to the SimplyThick products,
please contact us at: **800.205.7115/ www.simplythick.com**



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Turkey Ingredients

Roasted Turkey	20 oz.
Turkey Drippings, strained	5 oz.
SimplyThick® EasyMix™	5 (6g) Nectar Packets OR 5 strokes
Fine Cracker Meal,	2 ½ Tbsp

Optional

Stuffing Ingredients

Bread Stuffing	20 oz.
SimplyThick® EasyMix™	2 (12g) Honey Packets OR 4 strokes
Water	6 Tbsp
Fine Cracker Meal,	1 tsp

Optional

Yield: 5 servings

Special Equipment Needed: Food Processor, #10 Scoop, Sliced Meat Food Mold, and Rubber Spatula

Source: Chef Jason Crim-Garden Springs Gourmet

Wash hands before beginning preparation. SANITIZE surfaces & equipment

Turkey Directions:

- 1 Cut turkey into ¼ inch pieces and place into food processor.
- 2 Place cooked and strained turkey drippings in a shaker.
- 3 Add SimplyThick to shaker, and shake until combined and thickened.
- 4 Pour thickened mixture into blender with the turkey and puree until partially smooth.
- 5 Scrape down the side of the blender and blend again until and smooth consistency is reached.
- 6 **Optional:** Pour mixture into a bowl, add cracker meal and mix until smooth.
- 7 **"Mold & Serve"** Using rubber spatula place turkey mixture into mold sprayed with food release, using the flat edge of spatula to smooth out the surface and completely fill in the mold. Flip sliced meat mold onto plate and gently press down in the center to release the turkey.
- 8 Reheat and serve immediately.

Stuffing Directions:

- 1 Scoop out 20oz. of prepared stuffing and place into food processor.
- 2 Shake tap water and SimplyThick Gel in a 1-pint shaker to make thickened water.
- 3 Add thickened water to food processor and puree on high for 30 seconds.
- 4 Scrape the sides with a spatula and process for another 30 seconds until smooth consistency is reached.
- 5 **Optional:** Pour mixture into a bowl, add cracker meal and mix until smooth.
- 6 **"Mold & Serve"** Using a #10 scoop, scoop Puree Stuffing onto plate that has been zeroed out on a scale.
- 7 Reheat and serve immediately.

Critical Control Points (CCP):

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- Maintain at a minimum internal temperature of 135F for no longer than 4 hours
- Discard any leftover portions

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