



*Johnson & Wales University Chef Dan Durick Presents
FREE culinary demonstrations featuring ...*

A Thanksgiving Feast:

How to Prepare a Great Roasted Turkey, Gravy and Traditional Side Dishes, as well as Other Delicious Options

Saturday, November 14th:

Demonstration #1: 1 p.m. to 2 p.m.

- Cider Maple Brined Turkey
- Cranberry, Apple & Walnut Dressing
- Turkey Pan Gravy
- RI Country Inn Mashed Butternut Squash with Apples
- Traditional Fresh Cranberry Sauce *and* Fresh Cranberry Relish

Demonstration #2: 4 p.m. to 5 p.m.

- Cider Maple Brined Turkey
- Turkey Pan Gravy
- Cranberry, Apple & Walnut Dressing
- Sugar, Spice & Everything Nice Fresh Cranberry Sauce
- Glazed Fall Harvest Glazed Carrots
- Gardener's Fried Green Tomatoes

Sunday, November 15th:

Demonstration #3: 1 p.m. to 2 p.m.

- Cider Maple Brined Turkey
- Cranberry, Apple & Walnut Dressing
- Turkey Pan Gravy
- Low-Carb Fresh Cranberry Sauce *and* Fresh Cranberry Relish
- Maple-Glazed Delicata Squash

Demonstration #4: 4 p.m. to 5 p.m.

- Cider Maple Brined Turkey
- Turkey Pan Gravy
- Maple-Glazed Delicata Squash
- Fresh Cranberry Relish
- Gardener's Fried Green Tomatoes