

Fall Specials from Grandma's Restaurant

Baked French Onion Soup

Covered with bubbling Swiss and mozzarella cheese.

Vegetable Lasagna

A hearty meal with that lighter, healthier touch (available for lunch or dinner).

Sugar-Free Apple Pie

This *sugar-free* recipe has become one of Grandma's most popular desserts. Freshly sliced apples, nutmeg and cinnamon baked in Granny's crust. (Artificial sweetener added.) Other sugar-free pies may be available—ask your server!

Yankee Pot Roast

A true New England Dish

Choice beef carefully roasted with fresh peas and carrots. Served with real homemade mashed potatoes, and rich thick pot roast gravy. Choice of soup or salad. Featured as recipe of the month in *Food & Wine* magazine, March 1999!

Old-Fashioned Pumpkin Pie

A true Vermont recipe, made with pure pumpkin custard, lightly spiced and slowly baked to Yankee perfection.

New!

Blue Plate Special

\$7.95

3-5 p.m. ONLY!

Monday–Thursday, 3–5 p.m., includes FREE slice of pie of the day!

Say thanks to your paper carrier, mail carrier, friends, neighbors, co-workers, or anyone...



...with a Grandma's Pie!

Special—10 pie gift certificates for only \$99!



Open daily 6 a.m. to 11 p.m.

1273 Central Avenue
Albany, NY 12205
(518) 459-4585

www.grandmaspieshop.com

Thanksgiving Notes

Starting November 1—Call 459-4585 or stop by to give us your Thanksgiving pie order!

Save time—Buy your **Apple** or **Pumpkin Pie** ahead of time and freeze them to keep fresh for Thanksgiving. Just wrap your pie in plastic wrap or aluminum foil before freezing to preserve that delicious Grandma's taste!

Remember—Cream Pies cannot be frozen!

Sorry—No take out orders Thanksgiving week (Monday–Friday, November 22–26)

So many pies...so little time!

Wednesday, November 24—Dining room closed—Pie pick up only. 6 a.m.–11 p.m.

Thursday, November 25—Dining room closed—Pie pick up only. 6 a.m.–2 p.m.

No checks will be accepted. Cash payment is faster.

Order your pies early!

Catering from Grandma's!

NEW! Let Grandma's cater your next family gathering, shower, wedding, picnic, or any get-together! Ask for a copy of our catering menu for more information!

How to Roast Your Turkey

To prepare the turkey for roasting, first remove the giblets (and save for gravy or stuffing). Next, rinse the bird inside and out and pat dry with paper towels.

- If you are stuffing the bird, stuff it loosely, allowing about ½ to ¾ cup stuffing per pound of turkey.
- Brush the skin with melted butter or oil. Tie drumsticks together with string (for stuffed birds only).
- Insert a meat thermometer into the thickest part of the thigh. The thermometer should point towards the body, and should not touch the bone.
- Place the bird on a rack in a roasting pan, and into a preheated 350° F (175° C) oven. Use the following chart to estimate the time required for baking.
- Bake until the skin is a light golden color, and then cover loosely with a foil tent. During the last 45 minutes of baking, remove the foil tent to brown the skin. Basting is not necessary, but helps promote even browning.

| Weight of Bird | Roasting Time (Unstuffed) | Roasting Time (Stuffed) |
|----------------|---------------------------|-------------------------|
| 10 to 18 lbs | 3 to 3.5 hours | 3.75 to 4.5 hours |
| 15 to 22 lbs | 3.5 to 4 hours | 4.5 to 5 hours |
| 22 to 24 lbs | 4 to 4.5 hours | 5 to 5.5 hours |
| 24 to 29 lbs | 4.5 to 5 hours | 5.5 to 6.25 hours |

Don't be fooled by imposters!

REAL whipped cream CANNOT be frozen.

Tell your friends... if it's NOT in a Grandma's box...

it's NOT a Grandma's Pie!

