

Thanksgiving Menu		
Turkey with Gravy	Parmesan Butternut Gratin	Pecan Pumpkin Pie
Party Mashed Potatoes	Green Beans with Lemon & Almonds	Walnut Sour Cream Apple Pie
Sausage & Cranberry Stuffing	Cranberry Sauce	

Thanksgiving Shopping List

Meat:

20 lb. turkey
1 lb. sausage

Dairy:

6 sticks butter
8 oz. cream cheese
6 eggs
16 oz. sour cream
Parmesan cheese, grated (1/3 cup)
Milk (1/2 cup)

Baking:

4 lbs bag granulated sugar
5 lb. bag Flour
2 lb. Bag brown sugar
2 9-inch unbaked pie shells
15 oz can pumpkin puree (not pie filling)
Cinnamon
Ginger
Vanilla
Sliced Almonds (¾ cup)
Chopped Pecans (¾ cup)
Chopped Walnuts (1 cup)

Pantry:

Olive oil (1/4 cup)
Salt
Pepper
15 oz. stuffing mix OR stale, cubed bread
Panko bread crumbs (1/4 cup)
Chicken Stock, unsalted (1 cup)

Produce:

6 onions
8-10 medium size russet potatoes
1 Bunch Celery
1 large butternut squash (2 1/2 lb)
2lb. Bag Green Beans
2 oranges
2 lemon
2 bags whole cranberries
12 cloves garlic
2 ½ lbs Granny Smith Apples
Flat leaf parsley, bunch
Fresh sage, bunch
Fresh rosemary, bunch
Fresh thyme, bunch
Pint apple cider or chicken stock (for stuffing)

Thanksgiving Timeline

Day	Time	Oven Temp	Activity
Tues	-	-	Chop stuffing and turkey vegetables, put in separate plastic bags in fridge Make herbed butter for turkey, refrigerate Make garlic butter for squash, refrigerate Make cranberry sauce Prepare cooking/serving dishes
Weds	-	-	Peel/chop butternut squash Cook and cool sausage for stuffing Toast almonds for green beans Make Mashed Potatoes Make pie(s)
Thurs	10am	-	Take turkey and herbed butter out of fridge
Thurs	11am	500	Pre-heat Oven; Salt/pepper turkey, rub w/ very soft herbed butter (nuke butter for 10 seconds first if needed)
Thurs	11:30am	325	Turkey into oven
Thurs	2pm	-	Take mashed potatoes out of the fridge
Thurs	3pm	-	Assemble Butternut Squash and Stuffing
Thurs	4pm	-	Pour yourself your first drink (if you haven't already)
Thurs	4pm	-	Turkey out of oven; tent with foil
Thurs	4pm	375	Squash, foil covered stuffing, and foil covered mashies into the oven
Thurs	4pm	-	Set table
Thurs	4:30pm	Stove	Remove turkey from pan and tip slightly to allow liquid/drippings from turkey to stay in the roasting pan. Reserve drippings. Set turkey on carving board and keep tented with foil
Thurs	4:30pm	Stove	Make gravy
Thurs	4:30pm	-	Advance yourself to drink #2 (if you haven't already). Remove cover from mashies and stuffing
Thurs	4:50pm	Micro	Remove stuffing, mashies, and squash from oven and set on table.
Thurs	4:55pm	Micro	Microwave green bean bag for 2-3 minutes, per bag instructions. Once cooked, toss in a bowl with 1 Tbs. butter, squeeze of lemon juice and toasted almonds
Thurs	5:00pm	-	Carve turkey and serve dinner

Herb-Butter Rubbed Roasted Turkey

This is my own original recipe and I've been making turkey like this for over a decade. It really comes out perfect every time.

Ingredients:
 20 lb. turkey*
 1 stick butter, very soft
 1/4 cup olive oil
 1 onion
 1 orange
 6 cloves garlic
 bunch flat leaf parsley
 bunch fresh sage
 bunch fresh rosemary
 bunch fresh thyme
 1/3 cup salt and 2 Tbs. pepper, combined

*A note on buying your turkey: I plan for about 1.5 lbs per person. As with many things, the more you spend, the higher the quality. Pick out a turkey that is the highest quality you can spring for. This method will dress up a \$0.49/lb. bird and will also be a hit with an expensive, organic one. Also, roast your turkey in a dark roasting pan, uncovered. You want a pan that has a roasting rack so the juices have somewhere to go.

Preheat oven to 500 degrees. Take your bird out of the fridge and wash it thoroughly with cold water. REMOVE THE NECK AND GIBLETS!! Pat turkey dry with a paper towel and sprinkle generously inside and out with about half of your salt/pepper mixture. Allow it to sit for 30-60 minutes to take off the chill. Meanwhile, finely chop about 1 Tbs. each parsley, sage, rosemary, and thyme. Mix together the soft butter, olive oil, chopped herbs, 1 tsp. salt and 1/2 tsp. pepper. Chop the onion and orange into half and then slice the halves into 4 half-moons (this will make for easily stuffing them into the bird). Stuff the cavity with onions, orange, whole garlic cloves, 3-4 sprigs of each of the fresh herbs. Rub the bird all over with the herbed butter. Get plenty on the breast, legs, wings, and all over the bird. I very gently lift up some of the skin on the breast and rub the herbed butter under the skin as well. Then sprinkle the top generously with salt and pepper mixture. This is a big bird, so you need plenty of salt to keep it flavorful. Tied the legs together with some kitchen twine and tuck the wings under the turkey so that they don't burn. Preheat your oven to 500 degrees and put the turkey into the very hot oven and immediately turn down the temperature to 325. I use my thermometer to cook the turkey until the thickest part of the breast registers at 165 degrees. For a 20 lb. bird, this will be about 4 hours. Remove the turkey from the oven and tent tightly with foil for at least 30 minutes so that they juices redistribute into the meat.

To carve, I remove the legs and wings and then take off each breast in two huge pieces. Then I slice the breast into slices so that everyone gets some skin and white meat.

Simple Turkey Gravy

Ingredients:
 4 Tbs unsalted butter
 1/4 cup flour
 1 cup turkey drippings
 1 cup unsalted chicken stock
 Salt & pepper

Strain the pan drippings from the roasting pan into a bowl through a mesh strainer. Melt butter in sauté pan or right in the roasting pan over medium heat. Once melted, whisk in flour until smooth and blended. Keep whisking and pour in pan drippings and then chicken stock. Keep whisking until smooth. Taste to see if you need to add any salt and pepper. Slowly stir as the gravy comes to simmer and thickens. Cook for a couple extra minutes, stirring slowly, and take off heat.

Party Mashed Potatoes	
My mom has been making these mashies forever. They are make-ahead and perfect every time.	
Ingredients: 8-10 medium size russet potatoes 8 oz. cream cheese 1 cup sour cream 4 Tbs. butter Salt and pepper	Peel potatoes and cut into large chunks. Boil in salted water until tender (20-30 minutes). Drain and reserve 1 cup of the cooking water. In a mixer, beat room temperature sour cream and cream cheese together until smooth. Add hot, potatoes and beat until smooth. Add butter and salt and pepper. Pour into a greased casserole dish and dot with butter. You can refrigerate overnight at this point, bring the room temp the next day and then bake. Or you can put right into the oven at 350 for 25 minutes.

Cranberry Sausage Stuffing	
This is the stuffing that my mom makes and it brings me joy. Savory and sweet and delicious.	
Ingredients: 15 oz. stuffing mix OR chopped, stale or toasted bread. 2 eggs, slightly beaten 1 ½ cup onions, finely chopped (4 medium) 2 ½ cups celery, finely chopped (6 stalks) 1 lb. sausage 8 oz whole cranberries 1 to 2 cups apple cider (or stock)	Preheat oven to 350. Over medium high heat, cook sausage until brown. Drain fat. In a large bowl, combine bread, eggs, onions, celery, cooked sausage, and cranberries. Add juice a little at a time until the mixture is thoroughly damp, but not mushy. Spread into a casserole dish. Bake covered at 350 for 30-40 minutes.

Make Ahead Cranberry Sauce	
Ingredients: 12 oz. fresh cranberries 1 ½ cups sugar 1 apple, Granny Smith 1 orange 1 lemon	Cook the cranberries, sugar, and 1 cup of water in a saucepan over low heat for about 5 minutes, or until the skins pop open. Meanwhile, peel, core, and chop the apple. Juice and zest the lemon and orange. Add the apple, zests, and juices and cook for 15 more minutes. Remove from the heat, let cool completely and then refrigerate. Serve chilled.

Green Beans with Toasted Almonds and Lemon	
Ingredients: 2 lb. bag Green Beans 1 Tbs. butter ¾ cup sliced almonds ½ lemon	Microwave green bean bag per instructions on bag. Allow to cool slightly so you don't burn yourself when you open the bag. Toss warm green beans into a bowl with butter, sliced almonds and juice of ½ lemon. Serve warm.

Parmesan-Butternut Squash Gratin	
<p>This is such a pretty, flavorful dish that I enjoy so much more than super sweet potatoes. It really rounds out the meal so nicely.</p>	
<p>Ingredients: 1 large butternut squash (2 1/2 lb) ¼ cup butter 2 large cloves garlic</p> <p>Topping: ¼ cup panko bread crumbs 1/3 cup grated Parmesan cheese ¼ teaspoon salt 1/8 teaspoon pepper</p> <p>Garnish: ¼ cup chopped fresh parsley</p>	<p>Preheat oven to 375°F.</p> <p>Grease 13x9-inch baking dish. Peel squash, cut in half lengthwise and scoop the seeds. Cut squash into 1/2-inch-thick slices. Arrange the slices in the dish with slices overlapping slightly. In a saucepan, melt butter on low heat. Add finely chopped garlic and cook 2 to 3 minutes, stirring frequently, until garlic is soft and butter is infused with garlic flavor. Do not let butter brown. In small bowl, mix bread crumbs, cheese and 1 tablespoon of the butter-garlic mixture. Brush squash slices with remaining butter-garlic mixture. Sprinkle with salt, pepper and bread crumb mixture. Bake uncovered 30 to 40 minutes or until squash is tender when pierced with fork. Increase oven temperature to 425°F; bake 5 to 10 minutes longer or until lightly browned. Before serving, sprinkle parsley over top.</p> <p>To make ahead, prepare the recipe, but instead of baking, cover and refrigerate for up to 24 hours. Bring to room temp and follow bake instructions.</p>

Pumpkin Pecan Pie	
<p>Flavorful, beautiful pie can be made a day ahead.</p>	
<p>Ingredients: 9-inch unbaked pie shell 15 oz can pumpkin puree (not pie filling) 1/3 cup brown sugar 1/3 cup granulated sugar 1 tsp cinnamon ½ tsp ginger 1 pinch salt 1 tsp vanilla 2 eggs ½ cup milk</p> <p>Topping: 2 T diced butter 1/4 cup brown sugar ¾ cup coarsely chopped pecans</p>	<p>Preheat oven to 425. In a mixing bowl, combine pumpkin, sugars, cinnamon, ginger, salt, vanilla, eggs and mix. Pout into the unbaked pie shell and bake at 425 for 15 minutes and reduce oven to 325 for an additional 25 minutes. While the pie is cooking, mix topping ingredients together into a crumbly mixture. Sprinkle on top of the pie and bake another 25 minutes. Cool completely and refrigerate overnight. Enjoy cold or at room temp.</p> <p><i>No roll pie crust:</i> Right in the pie plate, mix together 1 ½ cups flour, 1 tsp. sugar, ½ tsp salt, ½ cup vegetable oil, and 3 Tbs. milk. Mix with a fork until well blended and pat into the pan to make the crust.</p>

Walnut Sour Cream Apple Pie	
<p>This pie is serious business and needs to be made a day ahead.</p>	
<p>Ingredients: 9-inch unbaked pie shell 1 cup sour cream 1 egg 1 cup sugar ½ cup flour 2 tsp. vanilla ½ tsp. salt 2 ½ lbs. apples, peeled, sliced to ¼ inch thick</p> <p>Topping: 6 Tbs. diced butter ½ cup flour ¼ cup granulated sugar ½ cup brown sugar 1 Tbs. cinnamon ¼ tsp salt 1 cup chopped walnut pieces</p>	<p>Preheat oven to 450. In a large bowl, combine sour cream, egg, sugar, flour, vanilla, salt, and apples. Toss together well. Pile into a deep dish pie crust and be sure to scrape the bowl. Bake 10 minutes. Reduce oven to 350 and bake for another 45 minutes. Meanwhile, combine topping ingredients into a crumble. Remove pie from oven, sprinkle over toppings. (It helps to tuck nuts under the filling as much as possible so they don't burn) Make for another 10-20 minutes until golden. Cool completely and refrigerate overnight. Enjoy cold or at room temp.</p> <p><i>No roll pie crust:</i> Right in the pie plate, mix together 1 ½ cups flour, 1 tsp. sugar, ½ tsp salt, ½ cup vegetable oil, and 3 Tbs. milk. Mix with a fork until well blended and pat into the pan to make the crust.</p>