

Thanksgiving Menu, Shopping List and Recipes

Menu

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[Herb Roasted Turkey](#)
[Creamy Mashed Potatoes](#)
[Gravy](#)
[Stuffing](#)

[Cranberries](#)
[Green Beans with Slivered](#)
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[Candied Sweet Potatoes](#)

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Shopping List

Produce

- 6 Cloves Minced Garlic (Turkey)
- Fresh Rosemary (Turkey)
- Fresh Sage Leaves (Turkey)
- Fresh Thyme (Turkey)
- Carrots, Small Bag (Turkey)
- Celery, 1 Stalk (Turkey, Stuffing)
- Onions, 4 Medium (Turkey, Stuffing)
- Potatoes (1/3 pound per person) (Mashed Potatoes)
- Sweet Potatoes, 4 Medium (Sweet Potatoes)
- Cranberries, 12 Ounce Bag (Cranberries)
- Orange, 1 Medium (Cranberries)
- Green Beans, 1 1/2 Pounds (Green Beans)

Meat

- Turkey (1 – 1 1/2 pounds per person)

Dairy

- Heavy cream, 1 Pint (Gravy, Mashed Potatoes)
- Butter, 1 Pound (Mashed Potatoes, Sweet Potatoes, Stuffing, Green Beans, Dinner Rolls)
- Sour Cream, 8 Ounce (Mashed Potatoes)
- Pie Crusts (Pumpkin Pies)
- Large Eggs (Pumpkin Pies, Dinner Rolls)
- Whipped Cream (Pumpkin Pies)
- Milk (Pumpkin Pies)

Grocery

- Stuffing Bread Cubes, 14 ounce (Stuffing)
- Chicken Broth, 2 Cans (Stuffing and Turkey)
- Pumpkin Pie Mix (Pumpkin Pies)
- Evaporated Milk, 1 Can (Pumpkin Pies)
- Lemon Juice (Turkey)
- Dry Active Yeast (Dinner Rolls)

Check your pantry for

- Ground Nutmeg (Mashed Potatoes, Sweet Potatoes)
- Brown Sugar (Sweet Potatoes)
- Maple Syrup (Sweet Potatoes)
- Sugar (Cranberries, Dinner Rolls)
- All-Purpose Flour (Gravy, Dinner Rolls)
- Rubbed Sage (Stuffing)
- Dried Thyme (Stuffing)
- Dry Mustard (Turkey)
- Olive Oil (Turkey)

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Thanksgiving Timeline

Wednesday Night

Organize serving dishes and spoons

Mix and bake pumpkin pies

Snip beans

Peel and cut white potatoes (Place them in cold, salted water. Then refrigerate overnight)

Peel and cut sweet potatoes

Prepare sweet potatoes

Prepare stuffing

Prepare cranberries

Thursday (We usually eat dinner when the Detroit Lions have their half-time – at 2:00)

10:00 – Preheat oven for the turkey

10:00 – Prepare the turkey (Mince the herbs and make paste for the turkey, prepare per recipe)

10:30 – Put turkey in the oven

10:30 – Remove a stick of butter from the refrigerator for the dinner rolls

11:00 – Go take a shower, get dressed and make yourself look presentable

12:00 – Take the stuffing and sweet potatoes out of the refrigerator so the dishes can come to room temperature (never stick a cold dish in a hot oven – Trust me!)

12:05 – Set the table for dinner

1:00 – Begin checking turkey temperature for doneness

1:05 – Put sweet potatoes in oven

1:10 – Put stuffing in oven

1:15 – Start boiling mashed potatoes

1:30 – Steam beans

1:30 – Toast almonds for beans

1:35 – Place the dinner rolls in the oven to warm up

1:40 – Combine beans and toasted almonds, put in serving dish

1:45 – Begin making gravy

1:50 – Mash potatoes

1:55 – Remove all of the side dishes from the oven

2:00 – Eat!

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Herb Roasted Turkey

Ingredients

1 turkey	2 tablespoons fresh rosemary
5 carrots	2 tablespoons chopped fresh sage leaves
2 medium onions	2 teaspoons fresh thyme
2 celery ribs	2 teaspoons fresh black pepper
6 cloves minced garlic	1/4 cup olive oil
1 tablespoon dry mustard	1/4 cup lemon juice
1 tablespoon kosher salt	1 cup chicken broth

Directions

Preheat the oven to 325° .

Peel carrots, and trim celery and onion. Roughly chop the vegetables, and place half of the vegetables in the turkey cavity, and the other half in the bottom of your roasting pan (under the rack, if your pan has one).

Next, place the turkey, breast side up, in the roasting pan.

In a small bowl, combine the garlic, mustard, herbs, salt, pepper, olive oil, and lemon juice to make a paste.

Using your fingers, gently loosen the skin from the meat. Smear about half of the herb paste directly on the meat, then spread the remaining paste evenly on the skin.

Pour the chicken broth into the bottom of the roasting pan (where the vegetables are).

Turn the turkey breast side down and roast for 30-45 minutes.

After 30-45 minutes, flip your turkey breast side up and continue roasting for 2 ½ hours, and begin checking for doneness. You know your turkey is done when the skin is golden brown and a thermometer inserted into the thigh registers 180° and 165° in the breast.

If you're concerned that your turkey is browning too fast, use foil to create a tent over your turkey.

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Creamy Mashed Potatoes

Ingredients

5 pounds potatoes, peeled and cut into 2-inch chunks	1 cup sour cream
2 1/2 Tbsp plus 1 tsp kosher salt	1/4 tsp ground nutmeg
12 Tbsp room temperature butter, cut into pieces	3/4 tsp black pepper
1/2 to 3/4 cup heavy cream	

Directions

Place potatoes and 2 ½ TBSP salt in large pot. Cover with cold water. Bring to a boil. Reduce heat and simmer until tender, 20 to 25 minutes.

Once the potatoes are fully cooked, drain them and return them to the hot pot. Add the cream, butter, sour cream, nutmeg, pepper, and the remaining salt.

Using a potato masher, mash the potatoes until all of the lumps are gone. If you find that your potatoes are a little too thick, gradually add more cream until they reach your desired consistency.

Green Beans with Slivered Almonds

Ingredients

1 1/2 Pounds Fresh Green Beans, trimmed
4 Tablespoons butter
2.25 Ounce Package Slivered Almonds

Directions

Steam the green beans, either in a large sauce pan with a steamer basket, or in the microwave for 6 – 7 minutes, or until tender.

While the green beans are steaming, melt the butter in a medium sized sauce pan.

Add the slivered almonds to the saucepan and cook for 3 – 4 minutes, stirring occasionally, until they are golden brown.

Drain the green beans, and combine them with the butter and slivered almonds in a serving dish. Toss to coat.

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Turkey Gravy

Ingredients

1/2 cup water

1 cup heavy cream

Turkey Drippings

3 Tbsp all-purpose flour

Directions

Place roasting pan over medium heat and add 1/2 cup of water. Use a wooden spoon to help release the drippings from the bottom of the pan.

Using a fine sieve, strain drippings into a medium saucepan. Place the saucepan over medium heat.

Whisk the cream and flour together in a small bowl to create a smooth paste. Continue whisking, and add 1/2 cup of the pan drippings to the cream mixture.

Pour the cream mixture into the saucepan and whisk together.

Cook for approximately 2 to 3 minutes and reduce heat to medium low. Simmer for 15 minutes. Season with salt and pepper.

Homemade Stuffing

Ingredients

6 tablespoons butter

1 teaspoon dried thyme

2 cups diced onion

1 teaspoon salt

1 cup diced celery

1/2 teaspoon freshly ground pepper

14 ounce bag stuffing bread cubes

1 1/2 cups chicken broth

1 teaspoon rubbed sage

Directions

In a preheated 400 degree F oven, toast bread cubes 5 to 7 minutes or until barely golden.

In a large skillet, melt butter and add the onions and celery. Season the onions and celery with salt and pepper, and cook over medium heat for about 5 minutes or until softened.

In a large mixing bowl, combine the toasted bread cubes, sage, thyme, salt, pepper, and chicken broth. Add the cooked onion and celery and stir well, adjusting the seasoning as necessary. (Personally, I always add a bit more sage to my stuffing, than what this recipe calls for. But 1 teaspoon is a good jumping off point).

Transfer the stuffing to baking dish and bake at 325 degrees for 30 minutes, or until heated through and crust forms on top.

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Homemade Cranberries

Ingredients

1 bag cranberries

3/4 cup water

1 cup sugar

1 orange, zested and juiced

Directions

Use a microplane, or a small grater, to zest your orange. Then slice the orange in half and squeeze it to release as much of the juice as you can.

Combine the juice from the orange, sugar and water in a small sauce pan. Cook over medium high heat until boiling, stirring to dissolve the sugar.

While the water mixture is heating, rinse the cranberries and quickly look through them, removing any berries that are wilted or look aged.

Once the water mixture is boiling, add the cranberries. Reduce the heat and simmer until nearly all of the cranberries have burst open.

Once all of the cranberries have opened remove them from the heat and stir in the orange zest. Let the cranberries cool, cover them with plastic wrap or store them in an airtight container, and store them in the refrigerator.

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Thaw and Bake Dinner Rolls

Ingredients

1/4 cup warm water

2 packets (1/4 ounce each) active dry yeast

1 1/2 cups warm milk

1/2 cup butter, melted and cooled

1/4 cup sugar

2 teaspoons salt

3 large eggs, divided

6 1/2 cups flour

Directions

In a small bowl, combine the water and the yeast. Stir well and let sit until foamy, about 5 minutes.

While you are waiting for the yeast to foam, combine the milk, melted butter, sugar, salt and two of the eggs in a large bowl. Next, add in the yeast mixture and stir well.

Using a wooden spoon, stir in 6 cups flour, 1 cup at a time. Once all the flour has been incorporated, turn the dough out onto a floured work surface and knead for about 5 minutes, until the dough is smooth and elastic.

Spray a large bowl with cooking spray, and place the dough into the bowl. Spray the top of the dough with cooking spray and cover with plastic wrap. Place the bowl in a warm spot and let rise for about an hour or until double in size.

Once the dough has risen, punch it down. Divide the dough into 30 equal size pieces. Roll each piece into a ball, and place them on a jelly roll pan that has been covered in parchment paper, making sure that the rolls are not touching. Place the baking sheet in the freezer, and let the rolls freeze for at least two hours. After the rolls have frozen, place them in a freezer bag and store them in the freezer until you are ready to bake them.

To Bake Immediately: Place the desired number of rolls in a pan that has been spray with cooking spray. Spray the top of the rolls with cooking spray and cover them with plastic wrap. Let them rise for an hour then bake as directed below.

To Bake Frozen Rolls: Remove the desired number of rolls from the freezer bag and place them in a pan that has been sprayed with cooking spray. Spray the rolls with cooking spray and cover with plastic wrap. Place the rolls in a warm spot and let them rise for two hours, until doubled in size.

Preheat your oven to 375 degrees. In a small bowl, beat an egg and brush the top of the rolls. Bake for 15 minutes, until the rolls are golden brown.

When the rolls have finished baking, place them on a cooling rack and let them cool for 10-15 minutes before serving.