



Thanksgiving Shopping List

This shopping list is based on the accompanying Thanksgiving Preparation Schedule recipes which is a complete plan for a group of 10-12 guests.

BULK

- Brown sugar – 2 Tbsp
- Cinnamon – 3 tsp
- Cloves – ½ tsp
- All purpose flour – 1 cup
- Ginger – 1 tsp
- Oats – ¼ cup
- Olive oil – ½ cup
- Paprika – 1 tsp
- Poultry seasoning – ½ tsp
- Sage – ½ tsp
- Raisins – 1 cup
- Maple syrup – ½ cup
- Sugar – 2 ½ cups
- Sea salt – 2 Tbsp
- Black pepper – ½ tsp

DAIRY

- Butter – 1 lb
- Milk – 1 pint
- Eggs – 6
- Sour cream – 1 pint
- Whipping cream – ½ pint

DELI

- Cream cheese – 8 oz

MEAT

- Turkey – 18 lb

PACKAGED GROCERY

- Chicken or vegetable broth – 1 qt
- Dried bread cubes – 9 cups
- Pumpkin – 2 cans
- Prepared pie crust – 3
- Evaporated milk - 2 cans

PRODUCE

- Apples for pie – 6 large
- Celery – 1 bunch
- Cranberries – 2 cups
- Green beans – 6 cups
- Onion – 1 medium
- Russet or Yukon Gold potatoes – 6 lbs
- Garnet yams – 4 lbs
- Lemon – 1

OTHER

- Kahlua (from liquor store)

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Thanksgiving Preparation Schedule

MON

1. Make Cranberry Sauce

2 cups cranberries 1 Tbsp water
 ½ cup sugar

Mix sugar and water in saucepan. Add cranberries and bring to a boil. Simmer until cranberries pop. Cover and chill.

2. Bake Pumpkin Pie

Make 2 pies For each 9" pie you will need:

2 eggs ½ tsp ginger
 ¾ cup sugar 1-15 oz can pumpkin
 1 tsp cinnamon 1-12 oz. can
 ¼ tsp cloves evaporated milk
 ½ tsp salt 1 pie crust

Heat oven to 425°. Measure all ingredients into mixing bowl and beat until well mixed. Pour into unbaked pie shell. Bake 15 minutes. Reduce oven to 350°. Bake for 45 minutes longer or until knife inserted in center comes out clean.

3. Freeze Pumpkin Pies

Note: Allow pies to cool before freezing.
 Wrap pies, individually, in plastic wrap and/or freezer paper, seal well and place in freezer. In order for pies to be ready for Thanksgiving dessert, take them out on Wednesday evening and allow to thaw at room temperature. Just before serving, mix whipping cream with 1-2 tsp sugar and whip to soft peaks with mixer. Serve each pumpkin pie slice with a dollop of whipped cream.

TUES

1. Make Mashed Potatoes

6 lbs potatoes, ½ cup milk
 peeled & quartered 1 stick butter
 8 oz cream cheese, 1 ½ tsp salt
 softened 1 tsp paprika
 1 cup sour cream

Cook potatoes in boiling water 15 minutes or until tender; drain & mash in large mixing bowl. Add cream cheese, sour cream, milk, 6 Tbsp butter and salt; beat at medium speed until smooth. Spoon mixture into a greased 11 x 17 baking dish. Brush with 2 Tbsp melted butter and sprinkle with paprika. Cover with foil and chill.

2. Prepare Yams

4 lbs garnet yams ½ cup maple syrup
 ½ cup milk ¼ cup Kahlua
 1 stick butter, softened (from liquor store)
 ½ tsp salt

Boil yams until fork tender. Drain, peel and place in mixing bowl. Mash yams, add milk, butter, salt, and maple syrup and beat until smooth. Put into saucepan, add ¼ cup Kahlua and simmer 1 – 1 ½ hours, stirring frequently. Spoon mixture into a greased 11 x 17 baking dish. Cover with foil and chill.



WED

1. Bake Apple Pie

1 ½ tsp lemon juice 1 ½ Tbsp + ¼ cup
 5 cups apples, flour, divided
 peeled & sliced ¼ cup butter, divided
 ¾ tsp cinnamon, 1 pie crust
 divided ¼ cup oats
 6 Tbsp sugar, divided 2 Tbsp brown sugar
 1 pinch salt

Squeeze lemon juice over apple slices and mix. In a small bowl, mix ¼ tsp cinnamon, ¼ cup sugar, salt, and 1 ½ Tbsp flour. Add to apples and stir to coat. Transfer apples to unbaked pie crust. In a medium bowl, mix together 2 Tbsp butter plus remaining ingredients. Sprinkle over pie. Melt remaining 2 Tbsp butter and drizzle over top of crumb topping. Place pie on a baking sheet. Bake at 425° for 30 minutes. Reduce temperature to 300° and bake 30 more minutes or until bubbly.

2. Make Stuffing

1 stick butter ¼ tsp pepper
 ¾ cup onion, chopped 2 eggs, beaten
 1 cup celery, diced 9 cups dried
 ½ tsp poultry seasoning bread cubes
 ½ tsp sage 1-2 cups broth
 ½ tsp salt 1 cup raisins

Melt butter in skillet; add celery and onion. Sauté until onion is translucent. Add seasonings, then eggs, stirring constantly. Add bread cubes and mix. Add broth until stuffing is of desired consistency. Add raisins. Chill.
 Thursday: Bake in greased pan 45 min. at 350° or stuff into turkey and bake as directed.

THUR

1. Stuff & Roast Turkey

Remove giblets, neck and tailpiece from turkey; rinse turkey thoroughly. Stuff turkey with chilled stuffing just before you place it in the oven. Place oven rack in the lowest position and preheat to 325°. Set turkey, breast down, on a rack in roasting pan. Brush or rub turkey skin with olive oil. Cover loosely with lid or tent with foil so the juices run back down into the pan. Roast for one hour. Turn turkey over, basting every 45-60 minutes with olive oil. Remove cover for last 45 minutes of roasting to brown skin. Cook until breast & inside of thigh temperatures reach at least 165-170°F and the juices run clear. Begin checking turkey with meat thermometer 45-60 min before recommended cooking time. Allow to rest 15 minutes before carving.

2. Prepare Sides

Place yams & potatoes in oven, preheated to 350°F. Bake 30 min. Wash & cut green beans. Cook in boiling, salted water for 10 min.

3. Make Gravy

½ - ⅓ cup turkey 5 cups water, divided
 drippings (fat) sea salt & pepper (to
 ½ cup flour taste)

Combine flour & 1 cup water in a jar, shake to mix. Whisk into the hot turkey drippings in large saucepan until smooth. Add remaining water, ½ cup at a time until desired consistency is reached. Simmer gently for 10 minutes, stirring frequently. Add salt and pepper to taste.