

GROCERY LIST

2022
Thanksgiving

Dairy & Eggs

- 1 cup Swiss cheese, shredded
- 1 cup cheddar cheese, shredded
- 1 cup Sour cream
- 9½ Sticks Unsalted Butter, 1,000 g
- 4 cups Milk
- 4 ½ cups Heavy cream
- 11 Eggs
- ½ cup Apple cider

Produce

- 1 oz Fresh rosemary
- 1 oz Fresh sage
- ½ oz Fresh chives
- ½ oz Fresh thyme
- 3 Yellow onions
- 2 Leeks
- 2 ½ lbs Yukon gold potatoes
- 3 Large sweet potatoes, long & thin
- 5 ½ lbs Apples, mixed varieties
- 3 Lemons
- 1 Orange
- 6 cups Blueberries, fresh or frozen

Meat

- Whole Turkey, size of choice
- 16 oz Bacon
- ½ lbs Hot Italian sausage

Dried Goods

- 12 can Condensed cream of mushroom soup
- 4 cups Chicken stock, low sodium
- 2.8 oz French fried onions
- ½ cup Tart dried cherries
- ¼ cup Maple syrup

Frozen Foods

- 16 oz bag frozen broccoli, carrots & cauliflower mix

Notes

Where the totals were not round measurements, I rounded up to the next nearest standard volume measurement. You might have a little flour left over, for example, but that is better than not having enough.



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Spices

- 2 tbsp Ground cinnamon
- ½ tsp Ground ginger
- ¼ tsp Ground nutmeg
- Kosher salt
- Black pepper
- 1 tsp Vanilla extract
- 1 Vanilla bean

Baking

- 1 packet Dried active yeast
- 3 ¼ cup Granulated sugar
- ¾ cup Dark brown sugar
- 2 cups Light brown sugar
- 550 g Bread flour
- 8 ¾ cup All-purpose flour
- 2, 14 oz cans Pumpkin puree
- ¼ Cornstarch
- ¼ Tapioca starch
- 1¼ Pecans

Bakery

- Large loaf rustic bread, enough for 6 cups cubed
- Challah, enough for 7 cups cubed

Alcohol

- 6 tbsp Bourbon or whiskey

Notes

- The list is based on 4 of my All-Butter Pie Crusts, which will make 2 double crust pies.
- If you are making both pies, feel free to substitute cornstarch or tapioca flour in either, so you don't have to buy both.
- You can use either dark or light brown sugar in any recipe, in the event you don't want to buy both.

