

2022  
*Thanksgiving*



**D I N N E R M E N U**

**E N T R E E**

*Herb Roasted Turkey Breast  
Gravy from Pan Drippings*

**S I D E D I S H E S**

*Loaded Mashed Potatoes  
Hasselback Sweet Potato Casserole  
Cheesy Vegetable Casserole  
Apple Sage Sausage Stuffing  
Cranberry Chutney  
Pumpkin Herb Dinner Rolls*

**D E S S E R T S**

*Amazing Blueberry Pie  
Mile High Apple Pie  
Pumpkin Spice Bread Pudding  
Vanilla Bean Crème Anglaise*

2022  
*Thanksgiving*

# M E N U P L A N N I N G

## Up to one month before...

- Make the cranberry chutney.
- Make pie dough. Enough for 2, double crust pies.
- You can bake & freeze your pies (optional).

## Up to one week before...

- Pre-cook, cool, refrigerate fruit pie fillings.
- Cut the bread for bread pudding & stuffing.
- Prepare Vanilla Bean Anglaise.
- Thaw the turkey!

## The day before Thanksgiving...

- Prepare stuffing just up until baking.
- Prepare bread pudding just up until baking.
- Cut the herbs for stuffing, rolls & turkey.
- Bake those pies!



# M E N U P L A N N I N G

## Thanksgiving Morning...

- Make the pumpkin herb dinner rolls.
- Prepare sweet potatoes just up until baking.
- Thaw the vegetables for the cheesy casserole.

## Mid-Thanksgiving Day...

- Pop that turkey in the oven.
- Bake the prepared stuffing.
- Prepare loaded mashed potatoes
- Bake the sweet potatoes.
- Mix & bake the cheesy vegetable casserole.
- Take a breath & pour a glass of wine.

## Right before serving...

- Make gravy while the turkey rests.
- Warm dinner rolls in the oven
- Reheat mashed potatoes if needed.



# 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.



# GROCERY LIST

2022  
*Thanksgiving*

## 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.

