

EASIEST THANKSGIVING COOKING SCHEDULE

3-4 WEEKS BEFORE TURKEY DAY

Secure a turkey.

1-2 WEEKS BEFORE TURKEY DAY

Make sure you have all the cooking equipment and serving stuff.

Cooking equipment:

1. A large roasting pan with a rack
2. A large (12-14 inch diameter) saute pan or skillet
3. A medium (about 1 1/2 quart volume) sauce pot
4. A large (at least 6 quart volume) sauce pot or stock pot
5. A large (approximately 13x18-inch) baking sheet
6. A 9x13 baking dish. *For stuffing.*
7. A 9-inch deep (at least 2-inches deep with 4 cup volume) pie dish. *For pumpkin pie.*
8. 2 large (at least 5 quart volume) mixing bowls
9. A small microwavable bowl (a cereal bowl will work)
10. A small mesh strainer
11. A colander
12. An electric hand mixer
13. A whisk
14. A rubber spatula
15. A wooden spoon
16. A meat thermometer
17. A vegetable peeler
18. An 8-10-inch chef's knife
19. A can opener
20. 5 kitchen towels
21. A large (at least 18x24-inch) cutting board
22. Set of measuring cups
23. Set of measuring spoons
24. Aluminum foil
25. Paper towels
26. Spoons, for tasting

This may seem like an overwhelming amount of stuff, but having all of this is actually the hardest part. Once you have it, that makes the cooking part SO. MUCH. EASIER. And fun! And really, everything on this list is useful kitchen to have, anyway.

Serving equipment:

1. 2 large (at least 3 quart volume) serving bowls, *For brussels sprouts and mashed potatoes.*
2. 2 small (at least 2 cup volume) serving bowls. *For gravy and cranberry sauce.*

3. A large platter. *For turkey.*
4. 3 large serving spoons. *For brussels sprouts, mashed potatoes, and stuffing.*
5. Two small serving spoon. *For cranberry sauce and gravy.*
6. A large water pitcher

Optional:

7. A gravy boat
8. 8 cloth napkins
9. A tablecloth

MONDAY OR TUESDAY BEFORE TURKEY DAY

Take frozen turkey out of freezer and put in fridge to thaw.

Buy your groceries.

Grocery List

Kosher salt (NOT table salt, NOT sea salt)
Pepper
5 sticks unsalted butter
2 1/2 cups heavy cream
2 eggs
15 sprigs thyme
2 1-pound loaves of store bought, sliced white bread
4 lemons, halved
2 medium onions
4 stalks celery
2 large (or 4 small) carrots
2 pounds brussels sprouts
2 pounds Russet or Yukon Gold potatoes
8 cups low-sodium chicken broth
1/3 cup all-purpose flour
3/4 cup dark brown sugar, packed tightly
2 teaspoons pumpkin pie spice
1 15 oz. can pumpkin puree
1 14 oz. can jellied cranberry sauce
1 unbaked 9-inch refrigerated pie shell (found in the dairy case)
1 quart vanilla ice cream OR 1 can of whipped cream
1 large bag of ice (*for drinks*)

NIGHT BEFORE TURKEY DAY

Set the table.

ON TURKEY DAY

1. Let turkey come to room temperature.

2. Make the stuffing but don't put it in the oven yet.
3. Make pie.
4. Bake pie and stuffing in oven at same time.
5. Prep turkey.
6. Take stuffing and pie out of the oven.
7. Roast turkey in oven.
8. Make the mashed potatoes, cover with foil and set aside.
9. Check turkey. You might need to cover breasts with foil if they're browning too fast.
10. Prep Brussels sprouts but don't cook yet.
11. Check turkey temperature, it should be done.
12. If/when it is, take it out to rest and save juice from pan.
13. Roast Brussels sprouts.
14. Make gravy with turkey pan juice.
15. Reheat stuffing and mashed potatoes beneath brussels sprouts.
16. Carve turkey.