

Kitchen Chicks

we cook. we eat. we rule.



2013 Thanksgiving Planning Guide

In this guide:

- Soups & Starters
- Turkey & Stuffing
- All Side Dishes
- Pies and Desserts

- BONUS -

- Timeline for cooking
- Creating a Table Spread
- Organized and printable shopping list



A Note from The Kitchen Chicks

"Thank you for downloading our guide. Whether this is your first time planning and cooking Thanksgiving dinner or your thousandth time, we know you will create a masterpiece at the dinner table. Let's cook!"

Table of Contents

Countdown to Mealtime.....Page 3

How to Set the Table.....Page 6

Thanksgiving Shopping List.....Page 7

Appetizers.....Page 8

Main Course.....Page 12

Side Dishes.....Page 15

Breads.....Page 22

Desserts.....Page 24

Countdown to Mealtime

This timeline is based on a 12-pound turkey. Add or remove 20 minutes for each pound.

Two days before Thanksgiving:

- Finish up any last minute shopping you need to do for dinner recipes. (See Shopping List on Page 6)
- Check over your plan to make sure you have the dishes and utensils necessary to serve your guests.
- Wash all the silverware and dishes that you plan to use if they have been in storage.

One day before Thanksgiving:

10:00 – 2:00 PM

Make the pies you intend to serve and let them cool. Start this in the morning. You will need time in the afternoon to start your bread. Cover them with plastic wrap after cooling to keep them fresh. Refrigerate any fruit pies you have baked.

2:00 – 2:30 PM

Make the cranberry sauce, cool, cover and refrigerate.

4:00 – 10:00 PM

Start the overnight buns. There will be time in between and this will take several steps, so follow the recipe carefully. Let the buns raise overnight for baking in the morning.

“Making Thanksgiving dinner takes time and planning. This little schedule should get you on the road to thankfulness when everything is finished and in place.” – Momma Chick

Thanksgiving Day:

7:00 – 9:00 AM

Put the buns in the oven to bake while you ready the turkey. Set the timer so you don't forget about them. Let them cool and then bag and set-aside until dinner.

- Pull the giblets and the turkey neck out of both cavities and put into a saucepan. Cover them with water and pour in 1-tablespoon salt. Simmer until ready to make stuffing.
- Rinse the entire bird, inside and out with warm water. Pat dry with a paper towel. Rub softened butter all over the turkey with a paper towel or your fingers and sprinkle with poultry seasoning, sage and salt and pepper. Twist the wings akimbo and place in the roasting pan. (the big silver ones they sell at the store work fine.
- Continue following the turkey and dressing recipe found in the packet or whatever method you use.
- After buns have cooked, put the turkey in the oven. Think 20 minutes for each pound of turkey.
- As the turkey cooks, turn on the parade, football game etc. and have your family stuff the olives and celery.
- Now add the celery and olives to your relish plate with the pickles. Cover with plastic wrap until dinner.

10:00 – 11:00 AM

Wash the dishes you used and set the table ahead of time. (See Page 6) Then take a break for a while, basting the turkey every 30 minutes or so. Don't panic at first when there is very little broth. It will accumulate as the turkey cooks. Tent the turkey with foil if the breast begins to brown too quickly.

12:00 – 12:30 PM

About an hour before the turkey is ready, or an hour before you are ready to serve, prepare the side dishes other than potato dishes.

12:30 – 1:00 PM

Begin preparing potato dishes about 30 minutes before you are ready to serve to keep them hot. You can put the sweet potato and green bean casseroles directly into the oven after you take out the turkey.

- After the mashed potatoes are ready, begin making the gravy from the turkey broth. This broth is full of flavor and will need very little spicing up.

12:50 - 1:00 PM

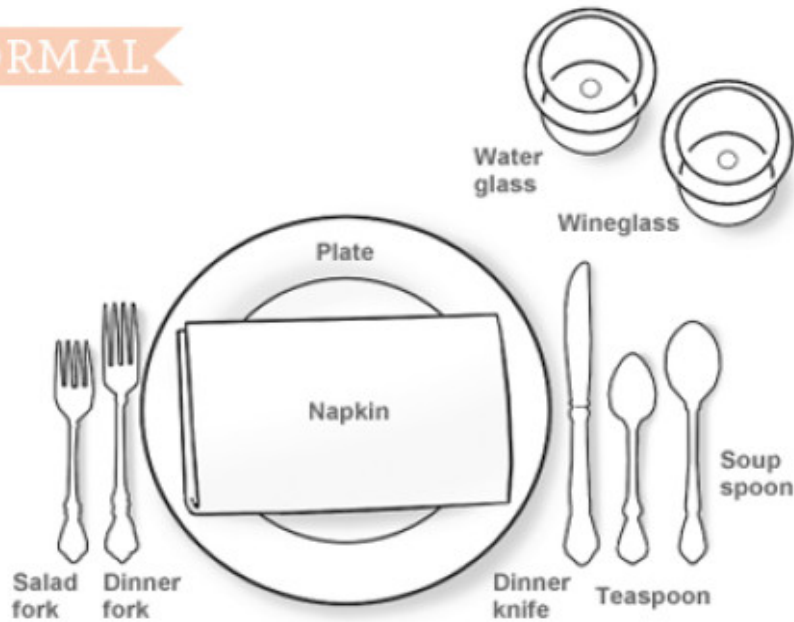
10 minutes before serving put everything into serving dishes and get the turkey ready for carving. Have your friends and family help set the table if you haven't done so already.



“Friends and family will appreciate the wonderful food you have prepared and you will have the satisfaction of knowing that you had it all planned in advance.” – Momma Chick

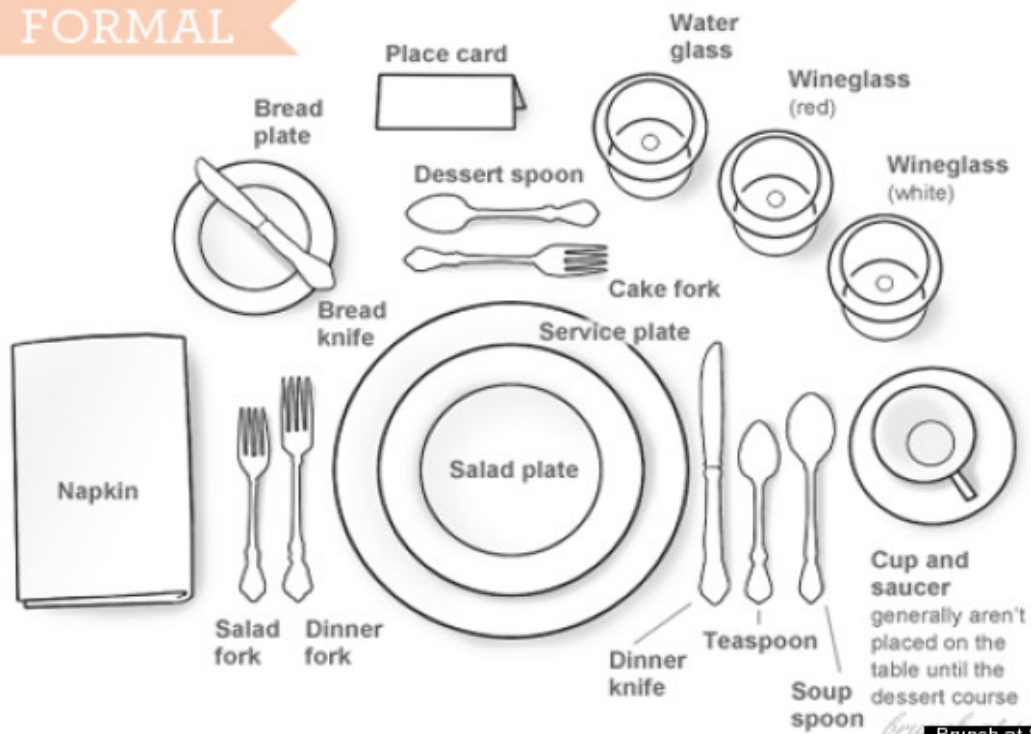
How to Set the Table

INFORMAL



Utensils are placed one inch from the edge of the table

FORMAL



Brunch at Saks

Image credit goes to: Brunch at Saks

Your Shopping List

Meats

1 12 – 14 lb turkey
1 lb pork sausage

Vegetables

3 large sweet potatoes
5 lb bag of russet potatoes
1 lb fresh brussel sprouts
4 cups cooked and cut green beans
2 large white onions
1 bag pearl onions
Spring mix salad

Fruits

3 large gala apples; 1 large granny smith apple
1 bag whole cranberries
1 can crushed pineapple

Eggs & Dairy

2 lbs butter
1 gallon whole milk
3 8oz packages of cream cheese
1 wedge of high-quality brie cheese
1 dozen large eggs
1 quart Buttermilk

Breads & Nuts

1 bag Pepperidge Farm herbed stuffing mix
2 packages pre-made piecrusts (Betty Crocker/Pillsbury)
2 packages yeast
1 12 oz bag pecan halves
1 bag roasted pecan halves

Baking Needs

5 lbs+ of flour
Sugar
Corn syrup
Cornstarch
Brown sugar

Seasonings & Spices

Poultry seasoning
Sage
Salt
Pepper
Cinnamon
Ginger
Nutmeg

Canned Goods

1 jar sweet pickles
1 jar baby dills
1 jar sliced salad olives (green)
2 cans large black olives
3 cans pumpkin (or 12 oz fresh)
1 can evaporated milk

Other

Marshmallow cream
lemon juice (or other fruit flavor)
Vegetable oil
Toothpicks

Turkey Tools

Roasting pan (the cheap aluminum ones are great!)
Turkey baster
Foil
Large spoon
2 skewer forks for lifting the bird onto the platter

Appetizers



Relish Tray

Creamy Pumpkin Soup

Tart greens with apples, pecans
and honey-buttermilk dressing



Recipe: Relish Tray

While the parade is on TV and friends are getting ready for the football event of the year, you can entertain with a delicious tray of olives, vegetables, cheese and crackers.

Included on the relish tray:

- Black olives stuffed with cream cheese (use a knife to stuff cream cheese into the hole of the olives)
- Celery stuffed with green olive cream cheese (mixed cream cheese and salad olives together, stuff with knife into celery canals)
- Baby dill pickles
- Baby sweet pickles
- Brie cheese, goat cheese, or any other gourmet cheese
- Crackers of your choosing
- Assorted vegetables with dip

Arrange relishes beautifully on a serving tray and pass around to family and friends.

FEELING LAZY?

You can always buy a pre-plated vegetable and relish tray from the grocery store!
No shame in that game!

Recipe: Creamy Pumpkin Soup

Ingredients:

1 tbs butter or olive oil
½ cup minced celery
1 cup minced onion
1 29 oz can pumpkin
3 10.5 oz cans chicken broth
¾ cup heavy cream
2 tbs brown sugar
1 tsp cinnamon
Salt & pepper to taste

DON'T LIKE DAIRY? NO PROBLEM!

*If you have an aversion to dairy, allergic or otherwise, **skip the cream** in this recipe. It is just as good without it!*

Method:

Melt tablespoon of butter on medium heat in the bottom of your pot.
Add celery and onion; cook until translucent
Add the pumpkin, broth, and cream; stir until mixed well
Add brown sugar and cinnamon, salt and pepper.
Heat through but do not bring to a boil
Serve warm

Recipe: Tart Greens with Apples, Pecans & Honey-Buttermilk Dressing

Ingredients:

6 cups spring lettuce mix (arugula, radicchio, endives, etc.)

2 granny smith (or other tart) apples thinly sliced

1 cup honey roasted pecan halves

¼ cup rice vinegar

¼ cup sour cream

¼ cup buttermilk

3 Tbs honey

pinch of ground red pepper

Salt & pepper to taste

½ cup olive oil

Method:

In a small bowl, whisk together vinegar, sour cream, buttermilk, honey and spices

Continue to whisk while pouring in a steady stream of olive oil

In a separate bowl place the thinly sliced apples, drizzle with dressing until moist

In another bowl, add mixed greens and toss with dressing

Plate greens on dishes, top with apples and roasted pecans

Serve immediately

The Main Course



Oven-Roasted Turkey

Apple & Onion Breadcrumb Stuffing



Recipe: Momma Chick's Roasted Turkey

Ingredients:

1 12lb or larger turkey
¼ cup softened butter
1 tsp poultry seasoning
1 tsp sage
Salt and pepper to taste

Method:

Two days before you are ready to begin cooking the turkey, put it in the refrigerator to thaw. Many people leave the turkey out overnight the night before, but there is *always a danger of salmonella poisoning when poultry is not refrigerated properly*. Use the refrigerator method to be safe.

When you get up in the morning (about 7:00) rinse the bird thoroughly with cool water. Pat dry with a paper towel. Now reach into the cavity and pull out the giblets and the neck. Put them in a small pan with water and salt and start them boiling. You will need this for the stuffing. Just let them simmer until you are ready to begin the stuffing recipe. You may need to add water from time to time.

Rub the turkey all over with the softened butter and sprinkle with poultry seasoning and sage. Salt and pepper liberally or as you see fit. Now twist the wings akimbo (like the bird is relaxing with hands behind its head) and place the roasting pan breast side up. Set the oven to 350°F and remove the top rack to make room for the bird. **While the oven is heating, begin making the stuffing.**



MOMMA CHICK'S TURKEY TIPS:

- Turkeys take about **20 minutes per pound** to roast completely
- **Tent the turkey with foil** if it browns too quickly; remove when basting
- Allow the turkey to **cool 10 minutes before slicing** and remove stuffing to a dish for serving.

Recipe: Momma Chick's Apple & Onion Breadcrumb Stuffing

Ingredients:

- 1 bag Pepperidge Farm herb stuffing mix
 - 3 apples cored and chopped, skin on (½ inch chunks)
 - 2 large onions chopped and sautéed in butter until translucent
 - Giblet broth
 - 1 tsp sage or as you like it
-

Method:

Pour the bag of stuffing into a very large bowl. Add the apples and cooked onions to the stuffing mix. Use your hands to mix these ingredients together; add the sage and mix again. Now comes the tricky part: begin adding the broth a little at a time mixing it in with a wooden spoon until damp. **You want the stuffing mix to hold together when you squeeze it, but break apart easily.** Check it periodically to see if it will hold together. Too much broth will make it slimy. It should look crumbly, not wet.

Once you have finished, put stuffing loosely in both cavities of the bird. Pull the neck skin over the stuffing and pin down with a couple of toothpicks. Push the tail into the bird and pull over the cavity and fasten with toothpicks. You will still see stuffing showing in this cavity, but not in the neck cavity.

Slide the turkey into the oven and bake at 350°F **checking every 20 minutes or so to baste.** At first you will baste with a little butter or broth, but the turkey will begin to create its own broth you can baste with.

If the turkey starts to look too brown on the top, tent the turkey with foil. Just remove the foil for basting. Cooking time is about 20 minutes per pound of turkey, but most turkeys have a button indicator. When this button comes out, the turkey is ready. Allow the turkey to cool 10 minutes before slicing and remove stuffing to a dish for serving.

Side Dishes



Traditional Green Bean Casserole

Sausage & Sweet Potato casserole

Perfectly Fluffy Mashed Potatoes

Cranberry Almond Brussel Sprouts



Recipe: Traditional Green Bean Casserole

Ingredients:

1 can (10 3/4 ounces) Cream of Mushroom Soup

1/2 cup whole milk

Dash ground black pepper

4 cups cooked cut green beans

1 1/3 cups French Fried Onions

Method:

Stir the soup, milk, soy sauce, black pepper, beans and **2/3 cup** onions in a 1 1/2-quart casserole.

Bake at 350°F. for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions.

Bake for 5 minutes or until the onions are golden brown.



FUN FACT:

This was Baby Chick's first Thanksgiving recipe she was in charge of making from beginning to end

Recipe: Sausage & Sweet Potato Casserole

Ingredients:

1 lb pork sausage
1 large apple
1 40 oz. can yams
3 Tbs. butter
½ cup brown sugar
1 tsp. cinnamon
¾ cup pecan halves

**NEED AN
ALTERNATIVE RECIPE
WITH NO MEAT?**

We created another sweet potato recipe on our blog you can use! [Click here.](#)

Method:

Brown the sausage in a frying pan until cooked through and no longer pink. Chop the apples and add to sausage and simmer until apples soften slightly. Open the yams, drain and pour into a large bowl.

Add browned sausage and apples, two Tbs. brown sugar and butter to the yams. Mix thoroughly with a wooden spoon. The idea is to break up the yams and leave a few chunks, not to whip them.

Sprinkle the top with remaining brown sugar and cinnamon. Top with pecans.

Bake covered in the oven at 350°F for 20 minutes. Uncover and move to top rack and bake an additional 10 minutes. Let cool slightly before serving. Makes 8 servings.

Recipe: Perfectly Fluffy Mashed Potatoes

Ingredients:

1 1/2 lbs russet potatoes, peeled and quartered length-wise
1/2 teaspoon salt
4 Tbsp heavy cream
2 Tbsp butter
1 Tbsp milk
Salt and Pepper

Method:

Put potatoes into a saucepan. Add 1/2 teaspoon salt. Add water until potatoes are covered. Bring to boil, reduce heat and simmer, covered, 15-20 minutes, or until done - a fork can easily be poked through them.

Warm cream and melt butter, together, either in microwave or in a pan on the stove. Drain water from potatoes. Put hot potatoes into a bowl. Add cream and melted butter.

Use potato masher or big spoon to mash potatoes. Use an electric hand mixer to beat further, adding milk to achieve the consistency and fluffiness you desire.

Salt and pepper to taste.

CAUTION: Do not over-beat or your potatoes will get gluey.

Recipe: Cranberry & Almond Brussel Sprouts

Ingredients:

1 lb fresh brussels sprouts
4-6 Tbsp butter
1/2 onion, chopped
Salt and Pepper
1 teaspoon lemon juice
1/4 cup toasted slivered almonds
4 Tbs dried cranberries



Method:

Remove any ragged or old-looking outer leaves on the brussel sprouts and discard. Steam brussel sprouts for 3 minutes or until just tender. They should be almost cooked all the way through (split one in half to test). Strain the hot water and place the sprouts in a bowl of ice water, this will keep their color bright green. Once chilled, cut the sprouts into halves.

Heat 2-3 Tbsp of butter in a pan on medium heat. Add the onions and cook until translucent, about 4-5 minutes.

Add 2-3 Tbsp more of butter and the brussel sprouts halves. Increase the heat to medium high and cook for several more minutes. Salt and pepper to taste, while the brussel sprouts are cooking. **Do not overcook!**

Remove the pan from the heat, stir in the lemon juice and half of the toasted almonds and cranberries. Add salt and pepper to taste. Place in serving dish and garnish with the rest of the toasted almonds and cranberries.

Gravies



Traditional Turkey Gravy

Dad's Favorite Pearl Onion Gravy

Whole Cranberry Sauce



Recipe: Traditional Turkey Gravy

Use the broth from the turkey to make a delicious gravy. Put a little vegetable oil (2 Tbs.) in the bottom of a pan and add $\frac{1}{4}$ cup flour. Brown the flour a little and add the turkey broth and thicken. Move to gravy boat.

Recipe: Dad's Favorite Pearl Onion Gravy

Ingredients:

1 bag pearl onions

2 cups water

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ tsp salt

2 Tbs. Flour

Method:

Strip the outer papery coating off the onions and slice larger onions in half. Smaller ones can be left whole. Put the stripped onions in the water and bring to a boil with the salt until they start to look translucent. Mix $\frac{1}{2}$ cup milk and two Tbs. flour together until smooth.

Recipe: Whole Cranberry Sauce

Ingredients:

12 oz cranberries

1 cup sugar

1 cup orange juice (or water)

Method:

In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes). Remove from heat and place sauce in a bowl. Cranberry sauce will thicken as it cools.

Breads



Aunt Barb's Sweet Overnight Buns



Recipe: Aunt Barb's Sweet Overnight Buns

Ingredients:

3 ½ cup warm water

2 pkgs. Yeast

1 ½ cup sugar

2 Tbs. salt

½ cup oil

3 beaten eggs

11 cups flour

**#1 Bread Recipe in
the World**

(According to the Kitchen Chicks)

Method:

Dissolve yeast in ½ cup warm water; set aside. At 4 pm mix remaining water, sugar, salt, oil flour and beaten eggs together; add risen yeast. Grease mixing bowl; let rise until 6 pm. Punch down.

Between 9 and 10 pm, break off into buns; put on greased cookie sheets for overnight rising. *Bake in morning at 350 for 25 minutes.*

Notes about buns: These buns are very sticky. Butter your hands well before you start to shape the buns. Each bun, for dinner sized buns, when shaped should be about the size of a large superball. Flatten with your hand slightly on the pan.

--

If you're looking for a same-day recipe, check out Baby Chick's favorite [bread recipe](#) from Taste of Home. [View the Recipe Here.](#)

Desserts



Rich & Chewy Pecan Pie

Easy & Delicious Fresh Apple Pie

The Perfect Pumpkin Pie



Recipe: Sweet 'n' Southern Pecan Pie

Ingredients:

3 beaten eggs
1 cup brown sugar
1 cup light Karo syrup
¼ to ½ tsp salt
¼ cup melted butter
1/cup pecans
1 tsp. vanilla



FUN FACT:

This recipe is an old family favorite taken from our Norwegian family's compilation of recipes! Credit goes to Tandy Belt.

Method:

Beat eggs and sugar with mixer until thick. Add Karo, salt and melted butter; mix well. Pour into a 10-inch pre-prepared piecrust, uncooked. Sprinkle pecans over the top to cover the pie. Do not Stir.

Pop into a very hot (375) oven; bake for 45 minutes. Do not allow eggs and sugar mixture to stand before baking as it will separate and pie will come out runny.

Recipe: Easy & Delicious Fresh Apple Pie

Ingredients:

6 -8 large(ish) apples

3 tbs. unsalted butter

3/4 c. sugar

1/2 tsp. ground cinnamon

1/8 tsp. salt

2 Pillsbury or Betty Crocker Pie Crusts

Method:

Before you begin, put the oven rack on the bottom third of the oven and preheat to 350 degrees F.

Core and peel all apple, cut into 1/4 inch pieces, set aside

Grease a 9-inch pie pan, place bottom crust, set aside

Put butter in a pan on high heat until melted, fragrant and sizzle-y. Add in apples and stir until all apples have a buttery coating Immediately turn heat down to medium, cover tightly and let simmer for 3 minutes (stirring often) *Apples are ready when they are tender on the inside and slightly crispy on the outside*

Take off cover and add sugar, cinnamon, and salt. Increase heat slightly and stir. Let apples simmer and cook until the liquid is thick like syrup

Place finished apples on a baking sheet and cool to room temperature

Once cooled, pour mixture into bottom pie crust. Add top pie crust a flute (or crimp) sides together. Cut vents on top of pie, place in over for 30 -40 minutes (pie crust should be brown and filling bubbly).

Let cool 3 hours or more before eating.

Recipe: The Perfect Pumpkin Pie

Ingredients:

- 1 ¼ cups canned pumpkin
- 1 tsp. cinnamon
- ½ tsp. salt
- 3 eggs, beaten
- ½ cup cream
- 1 cup brown sugar
- ½ tsp. ginger
- 1 tsp vanilla
- 1 cup milk



Method:

Combine all ingredients; mix thoroughly. Pour into unbaked pie crust. Bake 10 minutes at 450.

Reduce heat to 325. Bake until firm, about 45 minutes.

This recipe is also found in our Norwegian family's cookbook and belongs to Momma Chick's Great Grandma Thilda or Baby Chick's Great, Great Grandma Thilda!

<http://www.kitchenchicksblog.com>