



# 2019 Thanksgiving Menu & Prep Guide

*Refer to the corresponding blog post for links to the recipes.  
You can print out each recipe by clicking "print" at the top of each recipe post.*

## **Breakfast:**

- Easy Broccoli Cheese Egg Bake
- Spiced Parsnip and Apple Baked Oatmeal

## **Appetizers\* and Cocktails:**

- Roasted Turnip Hummus
- Lighter Spinach Artichoke Dip
- Cranberry Moscow Mules (by Spoonful of Flavor)

## **Mains:**

- Herb and Butter Roasted Turkey and Gravy (by Half Baked Harvest)

## **Sides:**

- Healthier Green Bean Casserole with Almonds
  - Sweet Potato Casserole
- Shredded Brussels Sprouts Salad with Dates
  - Bell Pepper and Cheddar Savory Muffins
    - Cranberry Sauce with Parsnips
  - Beet and Carrot Veggie Applesauce
- Slow Cooker Mashed Potatoes (by Creme de la Crumb)

## **Desserts\*:**

- Spiced Carrot Pie

*\*My apps and desserts will be provided by guests, so you will not see prep tips for them in the guide. However, I provided some Veg World recipes for apps and desserts on the menu as inspiration for you if you need ideas.*

### *2 weeks before:*

- Finalize your menu and order the turkey (allow for ~1 pound of turkey per person)
- Do an inventory check of baking and serving dishes

### *Saturday and Sunday (weekend before):*

- Organize your grocery list, pick up turkey, get rest of groceries
- Get place settings and anything you need for the table/serving out from storage
- Make the Cranberry Sauce and Veggie Applesauce and freeze for later

### *Monday:*

- Purchase alcohol and any groceries that you want to be as fresh as possible
- Set the table if you can, or at least organize place settings and store close to the table
  - Make the Maple Roasted Almonds for the green beans
  - Make sure the turkey is thawing in the fridge

### *Tuesday:*

- Prepare candles, flower arrangements, centerpieces, etc
- Prep the Sweet Potato Casserole (but don't bake it yet), cover, and chill until Thursday
- Make the Slow Cooker Mashed Potatoes and store in fridge

### *Wednesday:*

- Last minute grocery store trip
- Make the Bell Pepper and Cheddar Savory Muffins and store in an airtight container
- Prep the Broccoli Cheese Egg Bake and Parsnip and Apple Baked Oatmeal, cover with foil and put in fridge
  - Put serving dishes and utensils out and close to the kitchen
- Take the cranberry sauce and applesauce out of freezer to thaw in fridge

### *Thanksgiving morning:*

- Put the egg bake and oatmeal in the oven. Enjoy!
  - Make the Cranberry Moscow Mules
- Slice the brussels sprouts and prep other salad ingredients, roast the green beans, and slice the shallots for the GB casserole (store in containers in the fridge)
  - Put the turkey in the oven!!!

### *Thanksgiving mid-day - before your guests arrive:*

- Reheat the mashed potatoes in the slow cooker on low
  - Put together the Shredded Brussels Sprouts Salad
- Make the crispy shallots for the Green Bean Casserole on the stove and put it together when they're finished (you can reheat that later or serve cold)
  - Put the appetizers and cocktails out

### *60-90 minutes before dinner:*

- Put the sweet potato casserole in the oven
  - Make the gravy
- Remove turkey from oven and let it rest before carving
  - Reheat any other dishes as needed

*Have a wonderful Thanksgiving!*

**Lizzie**