



# 2022 Thanksgiving Menu & Prep Guide

*Click each recipe in this document or refer to the corresponding blog post for links. You can print out each recipe by clicking "print" at the top of each post, or take a screenshot of each recipe to keep on your phone or tablet for easy access.*

## **Appetizers:**

- [Holiday Cranberry Jalapeño Dip with Cream Cheese](#)
- [Whipped Butternut Squash Goat Cheese Dip](#)

## **Mains:**

- [Herb and Butter Roasted Turkey and Gravy](#) (by Half Baked Harvest)  
or turkey recipe of choice
- [Mini Vegetarian Pot Pies](#) (if you have vegetarian guests)

## **Sides:**

- [Healthier Green Bean Casserole with Almonds](#)
  - [Instant Pot Mashed Red Potatoes](#)
- [Slow Cooker Vegetable Stuffing with Sourdough](#)
  - [Roasted Cinnamon Butternut Squash Cubes](#)
  - [Shredded Brussels Sprouts Salad with Dates](#)
    - [Cranberry Sauce with Parsnips](#)

## **Desserts:**

- [Spiced Carrot Pie](#)
- [Sheet Pan Pumpkin Bars with Cream Cheese Frosting](#)

### *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

### *Thursday through 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 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 Mini Vegetarian Pot Pies if making (but don't bake them yet), cover, and chill until Thursday
- Make the Spiced Carrot Pie and Sheet Pan Pumpkin Bars

### *Wednesday:*

- Last minute grocery store trip if needed
- Make the Cranberry Jalapeño and Butternut Squash Dips and store in the fridge
  - Put serving dishes and utensils out and close to the kitchen
  - Take the Cranberry Sauce out of freezer to thaw in fridge
- Chop vegetables for the Stuffing, Butternut Squash, and Brussels Sprouts Salad, and keep in refrigerator until tomorrow
  - Let the bread for the stuffing sit out so it gets stale

### ***Thanksgiving morning:***

- Make the Slow Cooker Stuffing (keep warm in the slow cooker until dinner)
  - Put together the Shredded Brussels Sprouts Salad
- Roast the green beans and slice the shallots for the GB casserole (store in containers in the fridge until later)
  - Put the turkey in the oven!!!

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

- Make the Instant Pot Mashed Potatoes (keep warm until dinner in the Instant Pot or reheat later)
  - Bake the Butternut Squash Cubes
- 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 out

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

- Put the Vegetarian Pot Pies in the oven
- Remove turkey from oven and let it rest before carving
  - Make the gravy
- Reheat any other dishes (i.e. butternut squash, mashed potatoes) as needed
- Put desserts out at room temperature so they're ready to serve after dinner

*Have a wonderful Thanksgiving!*

**Lizzie**