



2023 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 on the recipe card, 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
- Roasted Garlic Dipping Oil with bread

Mains:

- Herb and Butter Roasted Turkey and Gravy (by Half Baked Harvest)
or turkey recipe of choice

Sides:

- Green Beans with Pecans
- Instant Pot Mashed Red Potatoes
- Make Ahead Stuffing Muffins
- Beet and Turnip Gratin
- Parmesan Brussels Sprouts Salad
- 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
 - Let the bread sit out and go stale for the stuffing muffins

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 Make Ahead Stuffing Muffins
 - Make sure the turkey is thawing in the fridge

Tuesday:

- Prepare candles, flower arrangements, centerpieces, etc
- Make the Spiced Carrot Pie and Sheet Pan Pumpkin Bars
- Roast the head(s) of garlic for the Dipping Oil (or do it Thursday)

Wednesday:

- Last minute grocery store trip if needed
- Make the Cranberry Jalapeño Dip 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 Brussels Sprouts Salad and Beet and Turnip Gratin, and keep in refrigerator until tomorrow

Thanksgiving morning:

- Make the Green Beans with Pecans (store in separate containers in the fridge until dinner)
 - Put together the Brussels Sprouts Salad
- If you didn't roast the garlic in advance, roast it now for the Dipping Oil
 - 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)
- Assemble and bake the Beet and Turnip Gratin (keep covered with foil and reheat right before dinner)
 - Assemble the Roasted Garlic Dipping Oil
 - Put the appetizers out

60-90 minutes before dinner:

- Remove turkey from oven and let it rest before carving
 - Make the gravy
- Reheat any other dishes (i.e. green beans, gratin, stuffing muffins) as needed
- Put desserts out at room temperature so they're ready to serve after dinner

Have a wonderful Thanksgiving!

Lizzie