

Thanksgiving Dinner Menu

The menu this year will be:

Delegated to: (If blank YOU are doing it.)	Item	Notes:
	Turkey	
	Dressing / Stuffing	
	Mashed Potatoes	
	Sweet Potatoes with praline topping (omit nuts if food allergies)	
	Oven roasted brussel sprouts	
	Homemade gravy	
	Homemade cream corn	
	Cranberry Relish	
	Rolls (allow 1.5 to 2 per person) Prepare according to package directions.	
	Drinks	
	Dessert(s)	
	Munchies for later – football game, etc.	

- Create your shopping list from your menu for the meal. Plus any decorating, cooking or serving items you need.
- Fresh turkey vs. frozen turkey. To me, price is most important, especially when serving so many. I've done both and couldn't tell any difference in taste between fresh or frozen. I used a "fresh" turkey one year because I didn't have enough time to properly defrost a frozen turkey. Many "fresh" turkeys have been at least partially frozen at some point, if not totally frozen at some point.
- Have all your recipes attached to this form to keep you on track.
- Go through each dish / recipe individually and slowly. Write down everything you need to pick up at the store to make that dish. Double check it to make sure you got everything. You don't want to have to make another trip to the store.
- Even if I delegate someone to bring an item, I will usually have something to back it up in case they can't make it after all (sickness, accident, etc.).
- I'm all for easy. You don't have to be hard on yourself and create everything from scratch. If you want to pick up a store bought pie for dessert for example, do it, and don't feel guilty. The whole point of this is to celebrate your blessings, share the day with family, friends and guests, have fun and be relaxed enough to enjoy the festivities. No one enjoys being around a super stressed, overly tired hostess. It will show in your interactions and on your face and body language.
- With more planning and if you want, by all means you can make everything homemade. I'm just saying, for some that's too much pressure. If you're fairly new at this, you want to get the basics down first, then add as you get more experience.
- Shop the week before (except desserts a couple of days before Thanksgiving unless it's frozen). Sometimes stores literally run out of items. And for some reason, Thanksgiving shopping is stressful for lots of folks and they are generally not as fun or patient as with Christmas shopping. So I prefer to shop the week before and get everything I need.
- The difference between stuffing and dressing is that stuffing is made inside the bird (turkey) while dressing is made in a dish outside the bird. I prefer dressing because to me it less work and doesn't taste any different than being made inside the bird. It's the same stuff anyway – whether inside or outside the bird. I tend to think it might be a little healthier too because there is no blood or fat dripping into the stuffing/dressing. Might be wrong about that though. I just do dressing. Same great taste, with lots less work by stuffing and unstuffing the bird only to put it into a dish anyway. Stuffing the turkey doesn't make the turkey taste any differently either, just adds more cooking time and affects how the turkey actually cooks. Stuffing (inside the turkey) messes up many chefs!