

Lorraine's Thanksgiving Dinner

*Menu (note when planning the menu that you do **not** have any extra oven time available for other dishes on Thanksgiving day):*

Cranberry Brie & crackers
Wine & sparkling cider

Turkey, dressing (wet & dry) & gravy
Mashed potatoes
(yam recipe, if desired)
Honey glazed onions
(another vegetable, if desired – wickered vegetables, spinach or corn casserole)
Rolls & butter
Apple, banana & date salad
Cranberry sauce (canned – whole berry & smooth and left over Brie sauce)

Pumpkin pie & whipped cream
(another dessert, if desired – pecan & apple pies are traditional)

Supplies & Equipment:

Roasting pan	String
Large pan and/or platter	2 large pans (Pyrex, doubles as serving piece, or aluminum)
Aluminum foil	Turkey lifting chains
Instant meat thermometer	Turkey baster
Turkey tweezers	Small covered casserole
Paper towels	Warming tray
Turkey skewers	

Schedule:

A week before Thanksgiving: Shop for non-perishables and order a fresh turkey

Wednesday: Shop for perishables & pick up turkey. Set table & lay out warming tray & basket for rolls. Get out serving dishes and label them (slip of paper in dish is what I do). Make pumpkin pies & a second dessert, if desired. Make honey glazed onions (especially if you use fresh onions). Begin stuffing. Begin cranberry Brie.

Thanksgiving day: I usually plan to eat at ~3:30 so I usually plan to have the turkey done at 3:00. Use the following chart to determine how much before dinner to start your turkey (remember to allow for the 30 minutes before dinner that you want the turkey done). Since I typically cook a 20-24 pound turkey, I get my turkey into the oven at 9AM.

Safe Turkey Cooking Times		
Set your oven at 325 degrees F and cook until juices run clear		
Weight (pounds)	Unstuffed Cooking Time (hours)	Stuffed Cooking Time (hours)
8 to 12	2 1/4 to 3	3 to 3 1/2
12 to 14	3 to 3 3/4	3 1/2 to 4
14 to 18	3 3/4 to 4 1/4	4 to 4 1/4
18 to 20	4 1/4 to 4 1/2	4 1/4 to 4 3/4
20 to 24	4 1/2 to 5	4 3/4 to 5 1/4

- 8:00: Put out Brie to come to room temperature
- Finish dressing
- Prepare & stuff turkey
- Put extra dressing into 2 9x13" pans
- 8:45 Preheat oven to 325°
- 9:00 Turkey goes into the oven
- 12:00 Put 1/3-1/2 extra dressing into the roasting pan with the turkey
- 1:00 Put the turkey giblets, except liver (kidney must have skins removed), into a very small covered casserole with some water and bake in oven
- 1:30 Start rolls (if making homemade ones)
- 2:00 Put cranberry sauce & butter on plates
- Add liver to turkey giblets and continue to bake
- Bake Brie, if you can fit it in the oven (10 minutes at 350°)
- Make apple, banana & date salad, then refrigerate
- 2:30 Peel & boil potatoes (save water for gravy)
- Heat warming tray
- Prepare second vegetable & yam dish, if desired
- Fill glasses with water & ice
- 3:00 Serve Brie, crackers, wine & sparkling cider (if available)
- Take out the turkey & cover it with aluminum foil & towel (instant read thermometer should read (180°-185° in thighs, 170°-175° in breast, 160-165° in stuffing)
- Mix dressing from roasting pan with dry dressing (leave wet dressing inside of turkey separate)
- Make gravy in roasting pan
- Bake Brie, if you couldn't do it earlier (10 minutes at 350°)
- Bake dressing (30 minutes at 350°)
- Bake second vegetable & yam dish, if desired
- 3:15 Serve Brie, crackers, wine & sparkling cider (if not previously available)
- Bake rolls (15 minutes at 425°)
- Heat onions on top of the stove

Mash potatoes

Remove dressing from turkey and place in a separate bowl

Carve turkey

Brown dressing under broiler (do not leave)

3:30 Rush everything out to the table