



CLASSIC
Thanksgiving
RECIPES & GROCERY LIST

Recipes

Appetizers:

Cheese Platter with Accompaniments
Deviled Eggs
Warm Spinach and Artichoke Dip

Main Dish:

Roast Turkey

Side Dishes:

Green Bean Casserole
Sweet Potato Casserole
Roasted Brussels Sprouts with Bacon

Desserts:

Classic Pumpkin Pie
Apple Crisp



Classic Thanksgiving Recipes and Grocery List

Appetizers

Cheese Platter with Accompaniments

- Ingredients:
 - Assorted cheeses (brie, cheddar, gouda)
 - Grapes
 - Crackers
 - Assorted nuts
 - Fresh rosemary sprigs
 - Edible flowers (optional, for garnish)

- Instructions:
 1. Arrange the cheeses on a serving platter or board.
 2. Scatter grapes around the cheeses.
 3. Place crackers and nuts in small bowls and arrange them on the platter.
 4. Tuck fresh rosemary sprigs among the items for a decorative touch.
 5. Optionally, add edible flowers for a pop of color.

Deviled Eggs

- Ingredients:
 - 6 large eggs
 - 2 tablespoons mayonnaise
 - 1 teaspoon Dijon mustard
 - 1/4 teaspoon paprika
 - Dash of hot sauce
 - Chopped chives or paprika (for garnish)

- Instructions:
 1. Hard-boil the eggs: Place eggs in a saucepan, cover with water, and bring to a boil. Simmer for 9-12 minutes, then cool and peel.
 2. Cut the boiled eggs in half lengthwise and remove the yolks.
 3. Mash the yolks with mayonnaise, Dijon mustard, paprika, and hot sauce.
 4. Spoon or pipe the filling back into the egg white halves.
 5. Garnish with chopped chives or a sprinkle of paprika.

Warm Spinach and Artichoke Dip

- Ingredients:
 - 1 cup frozen chopped spinach, thawed and drained
 - 1 cup canned artichoke hearts, drained and chopped
 - 8 oz cream cheese, softened
 - 1/2 cup sour cream

- 1/2 cup grated Parmesan cheese
- 2 cloves garlic, minced
- Tortilla chips
- Fresh Bread

- Instructions:

1. Preheat your oven to 350°F (175°C).
2. In a mixing bowl, combine the spinach, chopped artichoke hearts, softened cream cheese, sour cream, grated Parmesan cheese, and minced garlic.
3. Transfer the mixture to a baking dish and bake for about 25-30 minutes or until it's hot and bubbly.
4. Serve with tortilla chips or slices of fresh bread for dipping.

Side Dishes

Green Bean Casserole

- Ingredients:

- 1 lb fresh green beans, trimmed and blanched
- 1 can (10.5 oz) cream of mushroom soup
- 1 tablespoon soy sauce
- 1 cup crispy fried onions

- Instructions:

1. Preheat your oven to 350°F (175°C).
2. In a mixing bowl, combine the cream of mushroom soup and soy sauce.
3. Add the blanched green beans and toss to coat.
4. Transfer the mixture to a casserole dish and top with crispy fried onions.
5. Bake for about 25-30 minutes, until it's hot and the onions are golden brown.

Sweet Potato Casserole

- Ingredients:

- 4 large sweet potatoes, mashed
- 1/2 cup brown sugar
- 1/4 cup melted butter
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 cup mini marshmallows
- 1/2 cup chopped pecans

- Instructions:

1. Preheat your oven to 350°F (175°C).
2. In a large mixing bowl, combine the mashed sweet potatoes, brown sugar, melted butter, cinnamon, and nutmeg.
3. Transfer the mixture to a casserole dish and top with mini marshmallows and chopped pecans.

4. Bake for about 25-30 minutes or until the marshmallows are golden and the casserole is hot.

Roasted Brussels Sprouts with Bacon

- Ingredients:

- 1 lb Brussels sprouts, trimmed and halved
- 4 slices bacon, cooked and crumbled
- 2 tablespoons olive oil
- Salt and pepper to taste

- Instructions:

1. Preheat your oven to 400°F (200°C).
2. Toss the trimmed and halved Brussels sprouts with olive oil, salt, and pepper.
3. Spread them on a baking sheet and roast for 20-25 minutes, until they are tender and caramelized.
4. Sprinkle crumbled bacon over the roasted Brussels sprouts before serving.

Main Dish

Roast Turkey

- Ingredients:

- 12-14 lb turkey
- 1/2 cup (1 stick) butter, softened
- 2 tablespoons fresh sage, chopped
- 2 tablespoons fresh thyme, chopped
- 2 tablespoons fresh rosemary, chopped
- 3 cloves garlic, minced
- Salt and pepper to taste

- Instructions:

1. Preheat your oven to 325°F (165°C).
2. Remove giblets from the turkey cavity and pat the turkey dry.
3. In a bowl, mix together the softened butter, chopped herbs, minced garlic, salt, and pepper.
4. Gently separate the turkey skin from the meat and rub the herb butter mixture under the skin and all over the turkey.
5. Roast the turkey in a roasting pan, breast side up, for about 3-4 hours or until the internal temperature reaches 165°F (74°C) in the thickest part of the thigh.

Desserts

Classic Pumpkin Pie

- Ingredients:

- 1 9-inch pie crust (homemade or store-bought)
- 1 can (15 oz) canned pumpkin

- 2/3 cup granulated sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1/4 teaspoon nutmeg
- 2 large eggs
- 1 cup evaporated milk
- Whipped Cream (for serving)

- Instructions:

1. Preheat your oven to 425°F (220°C).
2. In a mixing bowl, whisk together the canned pumpkin, sugar, cinnamon, salt, ginger, and nutmeg.
3. Add the eggs and mix until well combined.
4. Gradually stir in the evaporated milk.
5. Pour the mixture into the pie crust and bake at 425°F for 15 minutes, then reduce the heat to 350°F (175°C) and continue baking for 40-50 minutes, until a knife inserted into the center comes out clean.
6. Serve with whipped cream.

Apple Crisp

- Ingredients:

- 4 cups sliced apples (peeled and cored)
- 1/2 cup granulated sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup rolled oats
- 1/4 cup brown sugar
- 1/4 cup all-purpose flour
- 1/4 cup butter, cold and cubed
- Vanilla ice cream (for serving)

- Instructions:

1. Preheat your oven to 350°F (175°C).
2. In a bowl, toss the sliced apples with granulated sugar, cinnamon, and nutmeg.
3. Transfer the apples to a baking dish.
4. In a separate bowl, combine rolled oats, brown sugar, and all-purpose flour.
5. Add the cold, cubed butter and use a pastry cutter or your fingers to mix until it resembles coarse crumbs.
6. Sprinkle the oat mixture evenly over the apples.
7. Bake for 35-40 minutes until the topping is golden brown and the apples are tender.
8. Serve with vanilla ice cream.

Grocery List:

Certainly, here's a detailed grocery list for the Thanksgiving recipes above, with exact quantities and measurements:

Produce:

- 1 small bunch of fresh rosemary sprigs
- 2 cups grapes
- 6 medium-sized apples (for the apple crisp)
- 1 lb fresh green beans
- 4 large sweet potatoes
- 1 lb Brussels sprouts
- Small bunches of fresh herbs (chives, sage, thyme, and rosemary)
- 5 cloves garlic

Dairy and Refrigerated Items:

- 8 oz cream cheese
- 1/2 cup sour cream
- 1 cup (2 sticks) butter
- 8 large eggs
- 1/2 cup grated Parmesan cheese
- 8 oz Cheddar cheese (for the cheese platter)
- 8 oz Gouda or similar cheese (for the cheese platter)
- 8 oz Brie cheese (for the cheese platter)
- Whipped cream (for serving with pie)

Pantry Staples:

- 1 teaspoon Dijon mustard
- 1 tablespoon soy sauce
- 2 tablespoons olive oil
- 2 tablespoons mayonnaise
- Dash of hot sauce
- Salt
- Pepper
- 1/4 teaspoon paprika
- 1/2 teaspoon ginger
- 3/4 teaspoon nutmeg
- 1-3/4 teaspoon cinnamon
- 1/4 cups all-purpose flour
- 1/2 cup rolled oats
- 3/4 cup brown sugar
- 1-1/4 cup granulated sugar

Canned and Packaged Items:

- 1 can (10.5 oz) cream of mushroom soup
- 1 can (12 oz) evaporated milk

1 can (14 oz) artichoke hearts
1 can (15 oz) canned pumpkin
1 cup crispy fried onions
1 cup mini marshmallows
1/2 cup pecans
Assorted nuts (for cheese platter)

Meat and Proteins:

4 slices bacon
12-14 lb turkey

Bakery and Bread:

Fresh bread (for serving with the spinach and artichoke dip)

Frozen Items:

16 oz bag chopped spinach
1 9-inch pie crust (or homemade)
Ice cream

Miscellaneous:

Tortilla chips (for serving with the spinach and artichoke dip)
Crackers (for the cheese platter)
Fresh or dried edible flowers (optional, for garnish)