



## **THANKSGIVING MENU**

**(Click the recipe names to go directly to the recipes)**

### **APPETIZERS**

Beet-Pickled Deviled Eggs

Maple Spiced Nuts

Cheeseboard with Salami and Olives

### **THE MAIN EVENT**

Brined and Roasted Turkey

Mashed Potatoes

Stuffing

Celery Root Gratin

Brussels Sprouts

Cranberry Sauce

### **DESSERTS**

Cherry Cranberry Pear Pie

Pecan Bourbon Tart



## **COOKING NOTES**

### **DEVEILED EGGS**

Instant Pot hard-boil eggs while pickling liquid comes to a boil  
Make Tuesday – 2 days pickling time  
Slice and finish Thursday

### **SPICED NUTS**

Oven - 350 degrees, 15 minutes  
Make Sunday, store at room temp

### **TURKEY**

Make brine and butter up to 4 days in advance  
Add turkey Wednesday night  
Turkey goes in oven at 9:00 am Thursday to cook for 4 hours  
Gravy – make stock  
base a week before, then boil with pan drippings 15 minutes before serving

### **MASHED POTATOES**

Instant Pot – 40 minutes total  
Make Thursday while turkey rests

### **STUFFING**

Oven - 375 degrees for 1 hour  
Bake Wednesday, reheat Thursday

### **GRATIN**

Oven – 375 degrees for 1 hour  
Bake Wednesday with stuffing

### **BRUSSELS SPROUTS**

Oven – 450 degrees for 20 minutes  
Roast Thursday morning before putting turkey in oven



### **CRANBERRY SAUCE**

Stovetop, 15 minutes

Make Sunday, refrigerate

### **PIE**

Make crust Sunday in food processor

Oven – 350 degrees, 1 hour

Bake pie Tuesday

### **TART**

Oven – 375 degrees, 1 hour

Make Monday