

The Original Dish 2020 Thanksgiving Menu - Grocery List

servings: 6 (+ leftovers)

Take inventory of what you potentially already have on hand & adjust amounts as needed

Produce

3 lbs	yukon gold potatoes
2 ½ lbs	sweet potatoes
1	butternut squash
1 ½ lbs	brussels sprouts
¾ lb	red seedless grapes
1 lb	sliced mushrooms (shiitake, portobello, cremini, etc.)
1	yellow onion
2	celery stalks
6	garlic cloves

Herbs

1	oz fresh thyme
2	oz fresh oregano
2	oz fresh sage
2	oz fresh rosemary
1	bunch parsley

Dairy

3 ¼ lb	unsalted butter
¼ lb	salted butter
12	eggs
3	cups whole milk
6 oz	sour cream
12 oz	greek yogurt
1 cup	heavy cream

Cheeses

12 oz	whole milk ricotta cheese
¼ lb	fontina cheese
¼ lb	manchego cheese
24 oz	cream cheese

Meat

1 (7-9 lb)	bone-in turkey breast
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Bread

1 loaf Italian bread
1 (14 oz) loaf brioche bread

Dry Ingredients

2 (15 oz) cans pumpkin puree
2 ¼ cups maple syrup
½ cup honey
¼ cup pine nuts
½ lb pecans
2 cups vegetable stock
½ lb dried cranberries
¾ cup cranberry juice
3 tbsp bourbon

Spices

2 cinnamon sticks
1 whole star anise
3 tbsp ground cinnamon
½ tsp ground nutmeg
¼ tsp ground cloves
⅛ tsp cayenne pepper
1 tbsp mustard powder

Baking Ingredients

4 cups all-purpose flour
¾ cup finely ground cornmeal
3 ¾ cups granulated sugar
2 cups brown sugar
1 ½ tsp baking soda
2 tbsp pure vanilla extract

Oils & Vinegars

2 cups olive oil
½ cup neutral cooking oil (safflower, grapeseed, canola, etc.)
1 ½ cups champagne vinegar
¼ cup balsamic vinegar

Staple Seasonings

kosher salt
flaky sea salt
freshly cracked black pepper