

The Original Dish 2020 Thanksgiving Menu – Kitchen Schedule

Monday

- print off grocery list
- take inventory of what you already have on hand & adjust amounts
- add in your own items - drinks, snacks, etc.
- print off & read through all recipes to have a mental idea of all the steps

Tuesday

- grocery shop
- unload, remove packaging, put ingredients away
- organize the kitchen
- make cinnamon butter (store in fridge)
- make herb honey butter (store in fridge)

Wednesday

- make pumpkin bread
- make cheesecake
- make whipped cream
- make cranberry mostarda
- make parsley vinaigrette
- make whipped ricotta
- clean & cut brussels sprouts
- dice sweet potatoes
- dice butternut squash
- shred fontina and manchego cheeses

Thursday Morning

- soften cinnamon butter
- serve pumpkin bread
- assemble mushroom brioche stuffing (cover and chill in fridge)
- make caramelized butternut squash toast
- organize remaining ingredients for all the last-minute dishes

Thursday Afternoon

- prep & begin roasting the turkey breast (*a bone-in turkey breast takes approximately 15-20 minutes per pound to cook, plus about 15 minutes to rest - calculate when to put the bird in based on its size and when you want to eat*)
- roast sweet potatoes
- roast brussels sprouts & grapes
- boil yukon gold potatoes
- brown butter for the turkey & whipped potatoes
- pull herb honey butter from fridge to soften

Before Dinner

- serve appetizers
- bake stuffing
- make cornmeal popovers
- make bourbon pecan glaze & toss with sweet potatoes to heat through
- heat & whip yukon gold potatoes
- heat & toss brussels sprouts with parsley vinaigrette
- plate & serve all dishes!

After Dinner

- pull cheesecake & whipped cream from fridge
- make brandy pecans for serving