

the gobble guide



year: 2011

meal time: 1:00 p.m.

| menu item | week of | day before | thanksgiving | method | cook time | start time | end time | serving dish |
|------------------------------|---|---------------------------------|-----------------------------|---------------------------------------|---|-------------|----------|-------------------------|
| smoked turkey | TUES: pick up turkey from natural farms | | prepare | bake in oven at 325° | 2 hours | 10:15 | 12:15 | turkey platter |
| butternut squash soup | SAT: prepare and freeze | defrost soup | reheat | crockpot on low | 1+ hours | 11:45 | 1:00 | crockpot |
| italian sausage dressing | TUES: prepare and refrigerate | | remove from fridge and bake | bake in oven at 350° | 20 minutes | 12:25 | 12:45 | green casserole dish |
| maple-peanut sweet potatoes | TUES: prepare and refrigerate | | remove from fridge and bake | bake in oven at 350° | 27 minutes (after 15 min. add toppings) | 12:18 | 12:45 | round glass baking dish |
| green beans w/ pine nuts | | | prepare | skillet on stovetop | 10 minutes | 12:50 | 1:00 | green covered dish |
| parmesan knots | | form knots and prepare mix | bake knots and brush mix | bake in oven at 400° on greased sheet | 8-10 minutes | 12:50 | 1:00 | silver bread tray |
| gravy | | | prepare | saucepan on stovetop | 10 minutes | 12:50 | 1:00 | silver gravy boat |
| cranberry chutney | SUN: prepare and refrigerate | | | | | | 1:00 | leaf bowl |
| pecan pie | SUN: prep. crust MON: bake pie | | | | | | | pie dish |
| apple-buttermilk custard pie | SUN: prep. crust MON: bake pie | | | | | | | pie dish |
| tea, cider, coffee | | brew tea | brew coffee, simmer cider | coffee pot, stovetop | | after lunch | | |
| pumpkin cream cheese muffins | | bake for Thanksgiving breakfast | | | | | | |