

THANKSGIVING MENU PLAN



FNTRFF

OVEN ROASTED TURKEY





SIDE

DAD'S FAMOUS
MASHED POTATOES



RECIPE HERE

SIDE

GREEN BEANS ALMONDINE



RECIPE HERE

SIDE

SWEET POTATO CASSEROLE





DESSERT

BOURBON PECAN PIE



RECIPE HERE

DESSERT

THE BEST PUMPKIN PIE



RECIPE HERE

SHOPPING LIST

PANTRY STAPLES

SLICED ALMONDS	(1/3 CUP

LEMON JUICE (2 TBSP)

BROWN SUGAR (2 1/2 CUP)

SUGAR (3/4 CUP)

VANILLA EXTRACT (2 TSP)

FLOUR (1/3 CUP)

CHOPPED PECANS (1 CUP)

WHOLE PECANS (2 CUPS)

PIE CRUST (2)

DARK CORYN SYRUP (1 CUP)

BOURBON (1/4 CUP)

PANTRY STAPLES

FLOUR (2 3/4 CUP)

BAKING POWDER (2 1/2 TSP)

MILK CHOC CHIPS (2 CUPS)

WALNUTS (1 CUP)

DAIRY

BUTTER (1 3/4 CUP + 3 TBSP)

MILK (1/2 CUP)

EGGS (2)

CANNED GOODS

PUMPKIN PUREE (1 15-OZ CAN)

SEASONINGS

- DRIED THYME (1 TBSP)
- DRIED OREGANO (1 TBSP)
- DRIED ROSEMARY (1 TBSP)
- DRIED SAGE (1 TBSP)
- LAWRY'S SEASONING (2 TSP)
- GROUND CINNAMON (1 TSP)
- GROUND GINGER (1/2 TSP)
- GROUND CLOVES (1/4 TSP)
- SALT AND PEPPER

PROTEIN

WHOLE TURKEY (12-20 LBS)

PRODUCE

- ONION (1)
- GARLIC (3 CLOVES)
- APPLE (1 LARGE)
- LEMON (1)
- FRESH ROSEMARY (2 SPRIGS)
- FRESH THYME (2 SPRIGS)
 - RUSSET OR GOLD POTATOES (6-8)
- FRESH CHIVES (GARNISH)
- GREEN BEANS (2 LBS)
 - SWEET POTATOES (2-3 LARGE)