

Turkey Day Timing Tips

We want our **Thanksgiving Everything but the Turkey** dishes to make your Turkey Day stress-free... Our sides and desserts are all available for a la carte purchase. These "timing tips" cover preparing a complete Thanksgiving feast with the following Dinner Done holiday-sized dishes:

1. Cranberry Almond Dressing
2. Sweet Potato Souffle
3. Cauliflower Gratin
4. Roasted Garlic Mashed Potatoes
5. Green Bean Casserole with Crispy Onions
6. Biscuits & Honey Whipped Butter
7. Pies

Each dish is individually labeled with detailed cooking instructions; this sheet is simply to give you some ideas on timing the dishes!

Wednesday Afternoon/Evening:

- Put biscuit dough in the fridge so that it is thawed, but cold, tomorrow!
- Bake Sweet Potato Soufflé, let cool and refrigerate.
- Bake desserts, let cool and refrigerate.
- Set table for tomorrow. Wine/drinks out and ready to open or chilling in fridge.
-

Thursday:

- If you will be roasting a turkey, get it in the oven early. We've included a simple recipe for gravy; if you are planning to make gravy prepare the Turkey Giblet Stock now – see recipe on reverse page for details.
- About an hour before the turkey is done, take the **Sweet Potato Soufflé, Mashed Potatoes** and any **desserts** you'd like to serve heated out of the refrigerator – bring these close to room temperature to get them ready to reheat/serve.
- Put the **Green Bean Casserole** and the **Cauliflower Gratin** on a low rack under the turkey 1 hour before you take the turkey out so that they start to cook... then finish them off while the turkey is resting (below). **Note that the label on the Cauliflower Gratin suggests a higher temperature – it's OK to leave it at the lower temp so it can be cooked along with everything else. It will just take a little bit longer.**
- Now, prepare the **Dressing** – the first part is on the stovetop and takes about 5-10 minutes (Be sure to check for salt – you may need to add additional salt depending on your preference.). Then put the **Dressing** in your serving dish (or our disposable one) – it will be ready to go in the oven as soon as the turkey is out and resting!
- Once the turkey is done, let the turkey rest for 30 minutes to an hour – this helps seal the juices in. Reserve the roasting pan and all of the "drippings" if you plan to make dressing (recipe below). While the turkey is resting:
 - "Tent" the **Sweet Potato Soufflé** with aluminum foil to prevent the top from browning too much and reheat it in the oven on a lower rack at 350F until hot throughout. (15-30 min).
 - Bake the **Dressing** at the same time **Sweet Potato Soufflé** is reheating, placing dressing on a higher oven rack so that the top will lightly brown.

- Finish baking the **Green Bean Casserole** and **Cauliflower Gratin**. **Check the cauliflower for tenderness – you may want to cook it at a little higher temp toward the end.**
- Bake **biscuits**. These shouldn't take more than 20 min, including cutting the dough. Let **butter** come to room temp – do not microwave as it may separate!
- Microwave the **mashed potatoes** (transferred to microwave safe dish and covered with plastic wrap) until steaming. They can also be heated in the oven along with the above dishes if you have room but microwaving is faster, just as good and saves oven space!
- While the turkey is resting and the rest of your side dishes are baking/reheating, now is the time to prepare a gravy if you are planning to have gravy.

Martha Stewart's Simple Turkey Gravy (Suggested Recipe!)

- First, prepare Turkey Giblet Stock: In a medium saucepan, combine turkey neck, giblets and 5 cups water. Bring to a boil. Skim foam, reduce to a gentle simmer and cook for 1 hour. Strain stock into a heatproof container, discarding any solids. Set aside while turkey cooks.
- Once turkey is out of the oven and resting, make the dressing. You'll need **½ cup flour**, **the turkey roasting pan** with all of the drippings and juices, the **giblet stock** you prepared earlier, and **salt and pepper**.
 - Place roasting pan (with juices and drippings) on stove across two burners. Bring pan juices to a simmer over medium-high heat. Cook, scraping up browned bits with a wooden spoon, until liquid thickens and holds a trail, 8-10 minutes.
 - Add flour and cook, stirring, until blended, about 1 minute. Gradually whisk in the giblet stock and then 1 cup water. Bring to a simmer and cook, stirring occasionally, until the gravy thickens and no longer tastes floury, about 5 minutes. Reduce heat if bottom of pan is beginning to scorch.
 - If desired, strain gravy through a fine-mesh sieve. Season with salt and pepper to taste and keep warm. Whisk before serving. Thin with a little water if necessary.

Happy Thanksgiving from our Dinner Done family to yours!