

Thanksgiving Dinner

Roast Turkey	\$23.07 entire dish \$2.307 per serving
Homemade Dressing	\$6.75 for entire dish 67 cents per serving
Giblet Gravy	\$1.29 for entire dish 13 cents per serving
Cranberry Sauce	\$2.50 for entire dish 25 cents per serving
Mashed Potatoes	\$9.73 for entire dish 97 cents per serving
Candied Sweet Potatoes	\$3.19 for entire dish 32 cents per serving
Green Bean Casserole	\$3.75 for entire dish 37 cents per serving
Dinner Rolls	\$2.19 for entire dish 22 cents per serving
Pumpkin Pie	\$7.50 for entire dish 75 cents per serving
Entire Meal	\$52.47 for meal \$5.25 per person

Note: All totals are approximate and are based on 10 servings.



Roast Turkey

- 1 15 lb. turkey
- 1 onion, quartered
- 1 carrot, cut into chunks
- 1 rib of celery, cut into chunks
- 1 apple, quartered
- Oil as needed (approx. ¼ cup)
- Salt to taste (approx. 1 tsp.)
- Pepper to taste (approx. 1 Tbsp.)

Defrost turkey in the refrigerator. It usually takes 5 hours per pound to thaw fully. For detailed turkey safety, see http://www.fsis.usda.gov/FACTSheets/Lets_Talk_Turkey/index.asp. Remove giblets, neck, and other parts from inside of turkey. Place parts in a bowl and put into the refrigerator to use to make gravy. Wash turkey and pat dry with paper towels. Place onion, carrot, celery, and apple in the turkey's cavity. Place in a roasting pan, breast side up. Drizzle with oil and season as preferred with salt and pepper. Cover roasting pan tightly with foil. Place roasting pan in a preheated 350°F oven for 1 hour. Turn the oven down to 250°F and cook for an additional 20 minutes per pound. When turkey is done it should be between 170-180°F in the thigh area when measured with a meat thermometer. No basting is necessary.



Homemade Dressing

- 20 slices bread (about a pound), cubed
- 1/2 C butter
- 4 stalks celery, sliced
- 1 onion, chopped
- 2 cloves garlic, minced
- 2-2 ½ C chicken broth
- 1/4 tsp thyme
- 1/2 tsp sage

Place cubed bread into a 9 x 13 inch baking dish. Set aside. In a large skillet, melt the butter over medium heat. Add the celery, onion and garlic, and cook until tender, about 5 minutes. Add the chicken broth and seasonings. Bring to a boil. Pour the boiling mixture over top of the bread in the casserole dish. Stir to combine. Bake at 325°F for 30 to 40 minutes until the top is golden brown and crispy.

Giblet Gravy

- 1 bag of parts from turkey cavity
- 1 stalk celery **with leaves**
- 1 small onion, minced very, very small
- Drippings from the turkey pan
- ¼ C flour (more or less)
- Salt and pepper, to taste

Rinse the turkey parts and place in a medium saucepan with the celery and onion, cover with water and bring to a boil, reduce heat and simmer for 1 hour or until everything is tender. Remove all of the turkey parts and finely chop everything except the neck. Discard the neck. Strain the broth and discard the vegetables, reserving the broth. Pour turkey pan drippings into a large measuring cup; skim off fat and save. Pour ¼ C of the fat into the saucepan, discarding remaining fat. Stir in flour, salt, and pepper. Add 1 ½ C. reserved broth to the saucepan. Cook and stir over medium heat until thickened. Stir in chopped turkey meat. Serve.



Cranberry Sauce

- 1 (12 oz.) bag fresh cranberries
- 1 C. water
- 1 ½ C sugar

Rinse off cranberries, removing any stems or bad berries. In a saucepan, heat water and sugar to boiling, stirring constantly so sugar does not burn to bottom of the pan. Let boil for about 5 minutes, paying close attention to prevent burning. Add cranberries and heat back to a boil. Cover with a lid and let boil until the cranberries split open. Let simmer for about 10 minutes as it thickens, stirring occasionally. Remove from heat and allow to cool for about 30 minutes before refrigerating. Serve thoroughly chilled.



Mashed Potatoes

- 12 potatoes, washed
- 1 stick butter, separated
- 2 C. sour cream
- ½-1 cup milk as preferred
- Adobo seasoning to taste (approx. 2 tsp.)
- Paprika for garnish (optional)

Peel and quarter potatoes. Boil in enough water to cover potatoes until potatoes are tender. Drain. Add all ingredients except milk and 2 Tbsp. butter. Mash with a potato masher or large fork. Add enough milk to make potatoes creamy. If you like very creamy mashed potatoes you can use a mixer to get a good whipped consistency. If you like lumpy potatoes, use a fork or potato masher to maintain a more solid consistency. Top with pats of reserved butter and sprinkle with paprika before serving.



Candied Sweet Potatoes

- 2 (28 oz) cans sweet potatoes
- 1/2 stick butter, cut into slices
- 1/2 C. brown sugar
- 1 10.5 oz. bag mini marshmallows

Drain and mash sweet potatoes and place in a baking dish. Place butter and brown sugar evenly on top and bake at 350°F for 30 minutes. Top with marshmallows and place back in oven for about 5 more minutes or until marshmallows melt and brown on top.



Green Bean Casserole

- 2 (15 Oz) cans green beans, drained
- 1 (10 oz) can cream of mushroom soup
- ½ C milk
- Pepper to taste (approx. ½ tsp.)
- 1 (6 oz.) can French fried onions

Combine soup, milk, and pepper; set aside. Place green beans in a 9 x13 inch baking dish. Pour soup mixture over green beans. Bake at 350°F for 20 minutes. Sprinkle French fried onions on top of the casserole and bake for 5 more minutes.



Dinner Rolls

- 2 1/4 cups all-purpose or unbleached flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 package regular or quick active dry yeast
- 1 cup very warm water (not hot, it will kill the yeast)
- 2 tablespoons shortening
- 1 egg

Mix 1 1/4 cups of the flour, the sugar, salt, and yeast in large bowl. Add water, shortening and egg; beat with spoon until smooth. Stir in remaining flour until smooth. Scrape batter from side of bowl.

Cover and let rise in warm place about 30 minutes or until doubled in size. Grease 12 regular-size muffin cups. Stir down batter by beating about 25 strokes. Spoon into muffin cups. Let rise 20 to 30 minutes or until batter rounds over tops of cups. Preheat oven to 400°F and bake rolls for 15 to 20 minutes or until golden brown.

Dessert



Pumpkin Pie

- ¾ C. sugar
- ½ tsp. salt
- 1 ¾ tsp. pumpkin pie spice
- 2 eggs, beaten
- 1 (15 oz) can pumpkin
- 1 (12 oz.) can evaporated milk
- 1 (9 inch) deep dish pie shell (frozen or homemade equivalent)
- Whipped cream or Vanilla ice cream for serving

Mix together sugar, salt, and spice in a small bowl. In another large bowl, beat together eggs, pumpkin, and sugar/spice mix. Slowly mix in evaporated milk. Make sure it is combined well and then pour into pie shell. Place pie on a cookie sheet and cook in a preheated 425°F oven for 15 minutes. Turn down oven temperature to 350°F and cook for another 45-50 minutes or until a knife inserted in center comes out clean. Cool on a wire rack for an hour before serving. Can be made the day before.

Shopping List

Pantry

Adobo - to taste, appr. 2 tsp.

Brown Sugar - 1/2 cup

Butter - 2-1/2 sticks

Eggs 3

Flour - 2-1/2 cups

Milk - up to 2-1/2 cups

Non-Stick Cooking Spray

Oil, cooking - 1/4 cup

Pepper, Black - up to 2 Tbsp.

Sage - 1/2 tsp.

Salt - 3 tsp.

Shortening - 2 Tbsp.

Sugar - 2-1/2 cups

Thyme - 1/4 tsp.

Yeast - 1/4 oz. pkg. 1

Paprika - for garnish

Pumpkin pie spice - 1-3/4 tsp.

Fruit

Apple 1 \$0.79

Cranberries, fresh - 12 oz. bag 1 \$2.50

Bread

Bread - 20 slices 1 \$1.99

Vegetables

Carrots 1 Lb. 1 \$0.99

Celery - Sm. pkg. 1 \$1.79

Garlic Bulb (need 2 cloves) 1 \$0.50

Potato - Individual 12 \$0.59

White Onion - Individual 3 \$0.99

Soup

Chicken Broth - 14.5 oz. 2 \$1.00

Cr. Of Mushroom - 10 oz. 1 \$0.75

Baking Products

Evaporated milk - 12 oz. 1 \$1.50

Condiments

French Fried Onions - 6 oz. 1 \$2.00

Canned Vegetables

Green Beans - 15 Oz. 2 \$0.50

Sweet Potatoes - 28 Oz. 2 \$1.00

Snacks

Mini Marshmallows 10.5 Oz. 1 \$1.19

Canned Fruit

Pumpkin - 14 oz. 1 \$1.50

Dairy/spreads

Sour Cream - 16 Oz. 1 \$2.65

Whipped cream - 6.5 oz. can 1 \$2.00

Meat

Turkey, whole, 15 pounds 1 \$20.00

Frozen Dessert

Unbaked 9" pie crust 1 \$2.50

Approximate Total: \$57.70

**A word about the grocery lists: The prices on the grocery list are approximate. We do not encourage people to pay regular price, but rather to shop bargains and stock up when items are inexpensive so that you can pull them from your pantry (including freezer) when you need them. For more information about this money-saving way of shopping, read <http://menus4moms.com/the-well-stocked-pantry/> on Menus4Moms.com.*

***Indicates the option that is on the grocery list when more than one option is given for an ingredient.*