



Thanksgiving Menu WITH *well plated*

Welcome to my Thanksgiving Guide! After hosting Friendsgiving for nearly 15 years, I've learned a thing or two (including how to avoid my very first disaster in which the bird was so undercooked, my guests had to take turns microwaving their plates!). This guide is packed with everything you need for a smooth holiday meal. You can scan any QR code to access recipes, video tutorials, and step-by-step photos.

From the perfect menu, to how to roast the ultimate juicy turkey, to a Thanksgiving week prep list you can ACTUALLY pull off, I've got you covered. Let's make this your best, most delicious Thanksgiving yet!



Big Batch Cocktail

Rum Punch



Scan the QR codes to
be taken directly to
each recipe!

Appetizer

Pineapple Cheeseball



Classic Sides

Healthy(ish) Green Bean Casserole



Crockpot Mashed Potatoes



Cornbread Sausage Stuffing



Desserts

Bourbon Pecan Pie



Fresh Apple Cake



Sides with a Twist

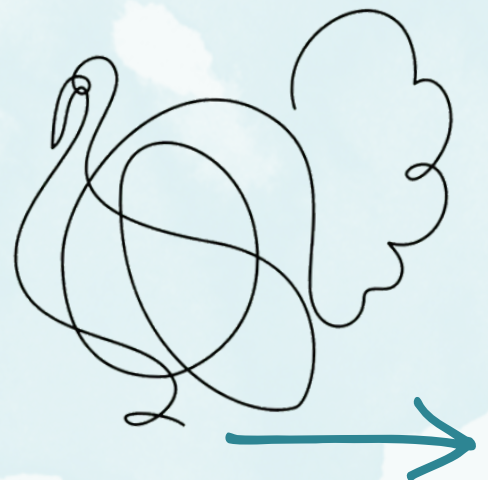
Cranberry Orange Sauce



Sweet Potato Souffle



Shaved Brussels Sprout Salad



Foolproof Turkey



Perfect,
Juicy Turkey



Dry Brine



Make Ahead
Mushroom Gravy



Ultimate Turkey Guide

Turkey Prep Timeline

- **4 to 6 Days Before:** Thaw the Turkey (see chart on page 5)
Or, order a fresh turkey from a local butcher and skip the thaw.

- **1 to 3 Days Before:** Brine the Turkey

- Wet Brine (1 Day Ahead)



- Dry Brine (2 Days Ahead)



- **1 Day Before (Or Morning Of):** Uncover the Turkey to Dry the Skin

- **4 to 5 Hours Before Serving (1 Hour Before Roasting):**

- Remove the turkey from the refrigerator
- Preheat the oven to 450°F
- Prepare the turkey and pan to go into the oven



- **3 to 4 Hours Before Serving:** Time to Roast!

- Roast the turkey at 450°F for 45 minutes
- Reduce the heat to 325°F
- Roast the turkey to temperature: 150°F to 155°F in the breast and 165°F in the thigh (see chart on page 6)

- **Rest the Turkey:** Allow at Least 30 Minutes

- **Carve the Turkey:** See How to Carve a Turkey for Details - or scan the QR code!



How Much Turkey to Buy:

~1 1/2 pounds turkey per person. For leftovers, increase to 2 pounds per person.

Head to [this post](#) for more information!



4 OR LESS	Air Fryer Turkey Breast or Crockpot Turkey Breast
5 TO 7	8 to 11 pounds
8 TO 10	12 to 15 pounds
12 TO 14	18 to 20 pounds
16 TO 18	24 to 26 pounds
18+	Cook 2 turkeys, or 1 turkey and 1 Crockpot Ham

How Long to Thaw a Turkey:

24 hours of thawing per 5 pounds of turkey. Be sure to add 1 to 2 days for brining.

4 TO 8 POUNDS	1 day before brining
8 TO 10 POUNDS	2 days before brining
12 TO 14 POUNDS	2 to 3 days before brining
14 TO 16 POUNDS	3 days before brining
16 TO 18 POUNDS	3 to 4 days before brining
18 TO 20 POUNDS	4 to 5 days before brining
20 TO 24 POUNDS	5 to 6 days before brining

Turkey Roasting Times

Head to [this post](#) for more information!



8 TO 10 POUNDS	1 to 1 hour & 30 minutes total <i>45 min at 450°F + 14 to 45 min at 325°F</i>
10 TO 12 POUNDS	1 hour 15 minutes to 1 hour & 45 minutes total <i>30 minutes at 450°F to 1 hour more at 325°F</i>
12 TO 14 POUNDS	1 hour 30 minutes to 2 hours total <i>45 min at 450°F to 1 hr 15 min more at 325°F</i>
14 TO 16 POUNDS	2 hours to 2 hours 30 minutes total <i>1 hr 15 min at 450°F to 1 hr 45 min more at 325°F</i>
16 TO 18 POUNDS	2 hours 15 minutes to 2 hours 30 minutes total <i>1 hr 30 min at 450°F to 1 hr 45 min more at 325°F</i>
18 TO 20 POUNDS	2 hours 30 minutes to 3 hours total <i>1 hour 45 min at 450°F to 2 hrs 15 min more at 325°F</i>
20 TO 24 POUNDS	3 hours to 3 hours 30 minutes total <i>2 hrs 15 min at 450°F to 2 hrs 45 min more at 325°F</i>



Turkey Temperatures

150°F to 155°F in the breast and 165°F in the thigh

Essential Turkey Tools

See [Erin's Essential List!](#)





Realistic Thanksgiving Week Timeline

2 Weeks (or more!) Ahead

- **Turkey.** Figure out how much you'll need. Order it from the butcher (if purchasing fresh), or calculate your thaw time (see chart on page 5).
- **Take Stock.** Do you have a big roasting pan and enough table settings? Planning any special decor? First time making a punch and need a bowl? Get that stuff ordered or borrow from a friend.
- **Make a Shopping List & Clean Out Your Fridge.** You'll thank yourself later.

Saturday & Sunday

- **Turkey.** If you have a large turkey, start thawing in the refrigerator, according to the time you calculated using the chart above. Mix up your dry brine and refrigerate.
- **Bourbon Pecan Pie.** Prepare and refrigerate the pie dough disc, or roll it out into a pie shell and chill in the dish (or make 1 month ahead and freeze).
- **Cornbread Sausage Stuffing.** Sauté the sausage and veggies up to the point of adding the apples, then freeze in an airtight container. Bake the cornbread, cube, and freeze in a zip-top bag.
- **Make Ahead Mushroom Gravy.** Prepare and refrigerate (do this Sunday).
- **Cranberry Orange Sauce.** Prepare and refrigerate (do this Sunday).

Monday

- **Crockpot Mashed Potatoes.** Peel and cut the potatoes, store them submerged in water, and refrigerate (this will keep them from turning brown).
- **Healthy(ish) Green Bean Casserole.** Blanch the green beans and refrigerate. Assemble the casserole (without the onion topping) and refrigerate.
- **Fresh Apple Cake.** Make the cream cheese frosting and refrigerate.

Tuesday

- **Sweet Potato Soufflé.** Prepare the filling and topping and refrigerate separately.
- **Shaved Brussels Sprouts Salad.** Make the dressing (consider doubling so you have plenty). Lightly toss the Brussels sprouts with half the dressing and refrigerate. Refrigerate remaining dressing separately.
- **Green Bean Casserole.** Make and refrigerate the topping.
- **Turkey.** Add your dry brine and cover (this can also be done on Wednesday).
- **Stuffing.** Thaw the sausage in the fridge overnight tonight. Let the frozen cubes thaw and dry out overnight at room temperature on a paper-towel lined baking sheet.
- **Gravy.** Thaw in the fridge overnight tonight.

Wednesday

- **Brussels Salad.** Roast the chickpeas and store at room temperature.
- **Bourbon Pecan Pie.** Bake and let cool completely. Refrigerate.
- **Apple Cake.** Bake and let cool. Let the cream cheese frosting come to room temperature. Frost and refrigerate.
- **Turkey.** Uncover in the fridge to dry out the skin (if you're just starting the brine today, do this Thursday morning first thing).
- **Mashed Potatoes.** Fully cook and refrigerate.
- **Stuffing.** Assemble the stuffing and refrigerate.
- **Sweet Potato Soufflé.** Assemble, cover and refrigerate.
- **Green Bean Casserole.** Add the topping, cover, and refrigerate.
- **Pineapple Cheeseball.** Assemble and refrigerate.
- **Drinks.** Mix up the punch, minus any fizzy toppers. Chill other drinks.
- **Set the Table.** You will thank yourself tomorrow.
- **Take Stock.** Run through every recipe and assess where you are with your timeline.

Thanksgiving Day!

- **Turkey.** See turkey timeline on page 4 for details.
- **Stuffing, Sweet Potato Souffle, and Green Bean Casserole.** Bake in the morning, before the turkey goes into the oven and refrigerate. Let come to room temperature, then reheat in the oven while the turkey rests.
- **Mashed Potatoes.** 1 to 2 hours before serving, reheat the mashed potatoes in the slow cooker, adding milk to adjust consistency if needed.
- **Appetizers.** Let the cheeseball stand at room temperature 30 minutes before serving.
- **Rum Punch/Drink Station.** Set out 15 to 30 minutes before guests arrive.
- **Brussels Salad.** Dress the salad just before serving.
- **Gravy.** Reheat on the stovetop while the turkey rests.
- **Cranberry Sauce.** Remove from the refrigerator while the turkey rests.
- **Apple Cake and Bourbon Pecan Pie.** Remove from the refrigerator while the turkey rests.



FEAST & BASK IN THE GLORY! YOU DID IT!



We love seeing what you've created in the kitchen! If you've followed any of our recipes, we want to hear from you. Share this post with your friends and hit the ★★★★★ to leave a review of the recipes you've tried. Your feedback helps us keep serving up delicious ideas, and we can't wait to see what you've made! Tag @wellplated.