Rockin Meals'

Thanksgiving Guide







Your go-to guide to hosting an epic Thanksgiving







@rockinmeals

How Much Should You Cook?













Guests	6	10	14	20
Apps	1 dip + 12 bites	1 dip + 24 bites	2 dips + 36 bites	2 dips + 48 bites
Turkey	7-9 lbs	12-14 lbs	18-20 lbs	24-26 lbs
Starch	2 starch	2 starch	3 starch	3 starch
Sides	1 veg side	2 veg sides	2 veg sides	3 veg sides
Dessert	1 dessert	2 desserts	2 desserts	3 desserts
Drinks	2 bottles wine/9 drinks	4 bottles wine/15 drinks	6 bottles wine/20 drinks	8 bottles wine/30 drinks

*Accounts for having some leftovers

Thanksgiving

Menu

APPETIZER

Caramelized Shallot Bacon Fig Dip
Bloody Mary Shrimp Cocktail
Cranberry Brie Puff Pastry Bites

MAIN COURSE

Thanksgiving Roast Turkey
Hella Good Mac and Cheese
Herb & Sausage Stuffing

SIDE DISHES

Boursin Creamed Spinach w/ Lemony Breadcrumbs
Garlic Confit Mashed Potatoes
Salsa Macha Roasted Squash
Shredded Brussels Sprout Salad
Lu's Mango Cranberry Sauce

DESSERT

Pumpkin Swirl Cheesecake
Brown Butter Dutch Apple Pie

DRINKS

Apple Cider Sangria
Spiced Pear Spritz

THANKSGIVING PREP TIMELINE

1-2 weeks Before

- [ ] Finalize Guest List
- [ ] Make your menu
- [ ] Order your turkey for a pickup date 5-6 days before Thanksgiving
- [ ] Delegate roles
- [ ] Do a kitchen equipment, ingredients, serving platter inventory check
- [ ] Make grocery list
- [ ] Shop non perishables (if desired)

Saturday/Sunday Before

- [ ] Clean out fridge
- [ ] Grocery Shop (frozen turkey will need 5-6 days in the fridge to thaw)
- [ ] Cube and dry bread for stuffing
- [ ] Make the cranberry sauce (double if making the cranberry brie bites)
- [ ] Make the garlic confit for the mashed potatoes
- [ ] Make the spiced simple syrup for the pear spritz
- [ ] Make the salsa macha
- [ ] Review recipes + prepare a day of cooking schedule, working backwards from when you'll serve dinner
- [ ] Decide on table decor and serving dishes

THANKSGIVING PREP TIMELINE

2-3 Days Before

- [ ] Roast squash and turkey wings for the gravy
- [ ] Make the yogurt base for the Salsa Macha Roasted Squash
- [ ] Make the gravy
- [ ] Make the Caramelized Shallot Bacon Fig dip, keep topping and base separate until serving
- [ ] Chop veggies for stuffing and store in a plastic bag
- [ ] Defrost spinach for creamed spinach in fridge overnight
- [ ] Shred brussels sprouts for the salad and make the dressing
- [ ] Make bloody mary cocktail sauce

Wednesday (Day Before)

- [ ] Dry brine the turkey (for a really large bird, do this Tuesday)
- [ ] Shred cheeses for the Mac and Cheese
- [ ] Prep the stuffing up to baking
- [ ] Make & bake the Pumpkin Cheesecake
- [ ] Make & bake the Dutch Apple Pie
- [ ] Set the table, set up drinks table, & decorate
- [ ] Prepare the Apple Cider Sangria and Pear Spritz Base
- [ ] Poach shrimp for shrimp cocktail
- [ ] Make creamed spinach + breadcrumb topping (store separately)

THANKSGIVING PREP TIMELINE

Thursday Morning

- [ ] Turkey time! Remove turkey from fridge 2 hours before cooking
- [ ] Make & bake Cranberry Brie Bites while turkey comes to room temperature
- [ ] Prep Mac & Cheese up to baking (can also do this day before)
- [ ] Make mashed potatoes, keep warm in a slow cooker
- [ ] Remove all sides from fridge 1 hour prior to baking to come to room temperature
- [ ] Prep Brussels Sprout Salad components

Thursday afternoon

- [ ] Reheat puff pastry bites, squash, and shallot bacon fig topping
- [ ] Set out appetizers and drinks
- [ ] Bake Mac and Cheese and Stuffing while turkey rests
- [ ] Reheat Creamed Spinach, assemble just before serving
- [ ] Toss Brussels Sprout Salad
- [ ] Assemble Salsa Macha Squash
- [ ] Finish the gravy with the turkey drippings

TURKEY TIPS

Buy early & thaw fully! Frozen turkeys can take up to 5-6 days in the fridge to thaw

Butter. Soaked. Cheesecloth!! Keeps the turkey moist



A Dry Brine of salt and baking powder is key for golden brown skin

Cook to temp not to time! Use a digital thermometer and roast until the thickest part of the thigh reaches 165°F for a juicy, perfectly cooked turkey.

Turkey should be at room temperature, so pull it from the fridge 2 hours before cooking!




STAUB







