



- Roast Turkey with Stuffing
- Cranberry Sauce
- Mashed Potatoes or Sweet Potatoes
- Pan Sauce or Gravy
- Buttered Broccoli
- Rolls with Butter
- Salad Greens with Dressing or Vinaigrette
- Pumpkin Pie with Whipped Cream
- Beverage

## YOUR MENU

- Select a roasting pan with strong, stationary handles and sides deep enough that juices won't splatter.
- Map out the space you have in the refrigerator and oven.
- Before you go to the supermarket, clean the refrigerator to make space. Arrange the shelves so they can accommodate the turkey and other cumbersome dishes.
- Decide how each dish will get cooked, stove top, oven, and if it needs to be made in advance or if it can fit in the oven with the turkey.
- Choose dishes that can be staggered in the oven or cooked on your stove top or microwave or convection oven.

## ORGANIZE YOUR EQUIPMENT

1. Butterball recommends 1 1/2 pounds of turkey per person for generous servings and leftovers.
2. Estimate one day of thawing frozen turkey in the refrigerator for every four to five pounds of turkey.
3. If the bird is still frozen on Thanksgiving morning, keep the turkey in its wrapper in a clean sink and cover with cold tap water. The turkey will thaw at a rate of 30 minutes per pound.
4. Bake in a deep high-quality roasting pan with plenty of room so the legs and wings don't hang over the sides.
5. Bake turkey in 325-degree oven for 3 to 4 hours for 8 to 12-pound stuffed turkey; 4 to 4 1/2 hours for 12 to 16-pound stuffed turkey, and 4 1/2 to 5 hours for 16 to 20-pound stuffed turkey. For unstuffed bird, subtract 20 to 40 minutes from total cooking time according to *How to Cook A Turkey* by Editors and Contributors of Fine Cooking (Taunton, \$19.95).

## TURKEY BASICS

- 1 1/4 cups pumpkin puree
  - or 1 15-ounce can pure pumpkin
  - 3/4 cup sugar
  - 1/2 teaspoon salt
  - 1/4 teaspoon ground ginger
  - 1 teaspoon ground cinnamon
  - 2 eggs, slightly beaten
  - 1 12-ounce can evaporated milk
  - 2 tablespoons water
  - 1/2 teaspoon vanilla extract
  - Pasty for 1-crust 9-inch pie, unbaked
- Combine pumpkin, sugar, salt, spices, and flour in mixing bowl. Add eggs; mix well. Add evaporated milk, water, and vanilla; mix. Pour into pasty-lined pie pan. Bake in preheated hot oven at 425 degrees for 15 minutes; reduce heat to 350 degrees and bake 35 minutes longer or until set.
- Yield: 8 servings

## TAWNY PUMPKIN PIE RECIPE

# THE BLADE

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## YOUR POCKET GUIDE TO THANKSGIVING DINNER



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## FOR MORE HELP:

- **Butterball Turkey-Talk Line** at 800 BUTTERBALL (800-288-8372)
- **www.honeysucklewhite.com** for Turkey Basics
- **Crisco Pie Hotline** at 877-FOR PIE TIPS or **www.crisco.com** for tips on making pies
- **USDA Meat and Poultry Hotline** at 800-535-4555 available 10 a.m. to 4 p.m. weekdays and 8 a.m. to 2 p.m. Thanksgiving Day



YOUR POCKET GUIDE TO THANKSGIVING DINNER was written by Blade Food Editor Kathie Smith. Read Kathie every Tuesday in The Blade or [toledoblade.com](http://toledoblade.com)

## YOUR SHOPPING LIST

- Turkey
- Bread cubes, celery, onion, bouillon cubes or broth, sage
- Fresh cranberries or canned cranberry sauce
- Potatoes or sweet potatoes (and brown sugar)
- Rolls, butter
- Fresh or frozen broccoli
- Salad greens, green pepper, cucumber, tomato, dressing or vinaigrette
- Pie crust (frozen or homemade ingredients)
- Pumpkin, spices, sugar, evaporated milk, eggs, whipped cream
- Beverages

FOLD FIRST

FOLD SECOND

FOLD THIRD