

*EVERYTHING YOU NEED  
TO KNOW TO HOST THE*

*ultimate  
thanksgiving  
dinner*

## Hosting Thanksgiving dinner and not sure where to start?

Relax! From cooking up delicious holiday favorites and setting an elegant table to adorning your home with easy, DIY decorations—we've got you covered.

So get ready to sit back and de-stress as we take the guesswork out of planning and give you everything you need to host the ultimate Thanksgiving dinner.

# table of contents

### *getting the proper table*

- 3 table setting guide
  - 4 table etiquette
- 

### *preparing a classic menu*

- 5 dinner serving chart
  - 6 leftover creations
- 

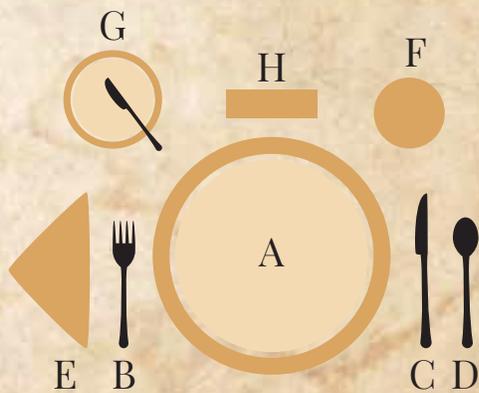
### *adding the finishing touches*

- 7 thanksgiving decor ideas

### *the printables*

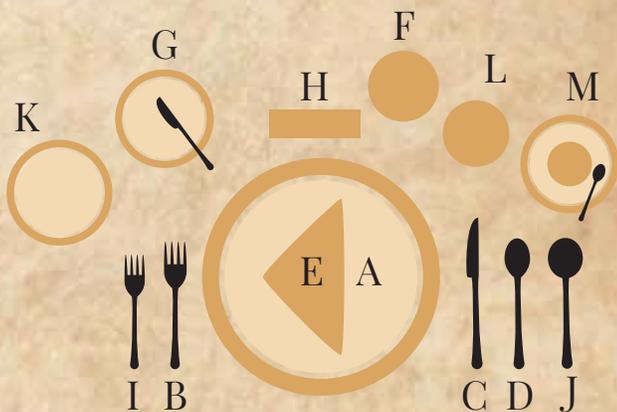
- 8 instructions
- 9 place cards
- 10 napkin holders
- 11 adult placemat
- 12 child placemat
- 13 coasters
- 14 blank recipe cards
- 16 pre-written recipe cards
- 19 blank menu
- 20 pre-written menu
- 21 blank food tags
- 22 pre-written food tags
- 23 leftover labels
- 24 candle cover
- 25 wall art
- 26 centerpiece
- 29 banner

# table setting guide



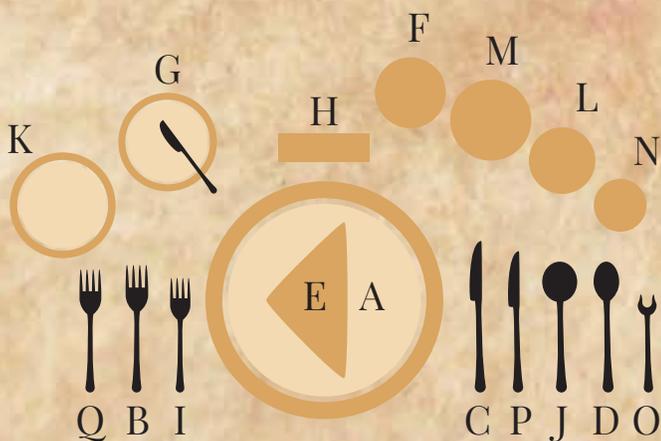
## basic

- A dinner plate
- B fork
- C dinner knife
- D spoon
- E napkin
- F glass
- G butter knife & plate
- H place card



## informal

- A dinner plate
- B fork
- C dinner knife
- D spoon
- E napkin
- F glass
- G butter knife & plate
- H place card
- I salad fork
- J soup spoon
- K salad plate
- L wine glass
- M coffee cup & saucer

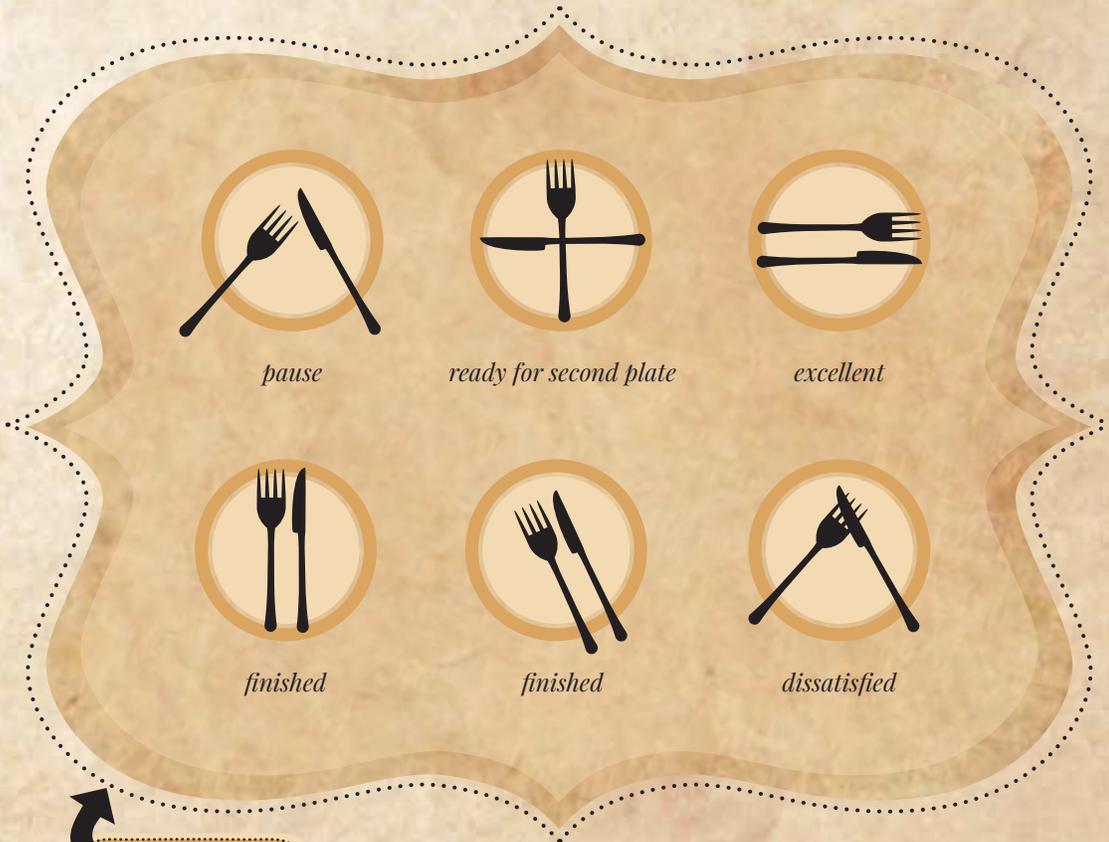


## formal

- A dinner plate
- B fork
- C dinner knife
- D spoon
- E napkin
- F glass
- G butter knife & plate
- H place card
- I salad fork
- J soup spoon
- K salad plate
- L white wine glass
- M red wine glass
- N champagne glass
- O oyster fork
- P fish knife
- Q fish fork

instead of just folding the napkin,  
**CLICK HERE**  
 to download our napkin ring holders!

# table etiquette



*pause*



*ready for second plate*



*excellent*



*finished*



*finished*



*dissatisfied*



salt & pepper should be passed together, even if only one is required



tear bread into bite size pieces on the bread plate and butter each piece with the butter knife



use your utensils from the outside in. once a utensil has been used, it should not touch the table again



the number of utensils indicates the number of courses to be served

**DOWNLOAD**  
your own placemats  
for children and adults

# wine pairings

Puzzled by all of the possible wines to serve alongside your Thanksgiving feast? Remember, there's no "right" or "wrong" choice when it comes to sipping on a crisp, delicious glass of wine, but there certainly are some easy, sense-elevating pairings that your guests will surely be thankful for!

*tip*  
**CLICK HERE**  
for classy coasters!

*Vegetables*  
Dry White  
Sauvignon Blanc  
Pinot Grigio

*Sparkling*  
Prosecco  
Champagne

*turkey*  
Rich White  
Chardonnay  
Rousanne

*Light Red*  
Pinot Noir  
St. Laurent

*Medium Red*  
Zinfandel  
Merlot

*starches*  
every wine except  
sweet white

squash +  
*Sauvignon Blanc*



turkey +  
*Chardonnay*



nutmeg +  
*Pinot Noir*



cranberry +  
*Zinfandel*



how much to serve at

# thanksgiving dinner

*tip*

get our set of recipe cards or blank ones to fill out yourself [HERE](#)

appetizer  
*6 pieces per person*

side dishes

salad  
*lettuce-based;  
1-2 cups each*

rolls  
*1-2 per person*

soup  
*1 cup per person*

gravy

turkey

dessert  
*pie: 3" slice per person;  
small bites: 2-3 pieces per person*

wine bottles

**5**  
people

1 tray

1

8 C

½ dozen

1½ qt.

2 C

6 lb.

1

3

**10**  
people

2 trays

2

15 C

1 dozen

2 qt.

4 C

12 lb.

2

6

**15**  
people

2 trays

3

20 C

1½ dozen

3 qt.

6 C

16 lb.

2

9

**20**  
people

3 trays

4

25 C

2 dozen

4-5 qt.

10 C

22 lb.

3

12

*tip*

[CLICK HERE](#)  
for menu templates  
and ideas!

**DOWNLOAD**  
our food tags to  
organize your table!

some easy creations  
from your  
*thanksgiving*  
leftovers

*tip*  
**DOWNLOAD**  
leftover labels for  
you & your guests!

*gravy*

fridge: 1–2 days  
freezer: 2–3 months  
*freeze in ice trays. bring  
leftover gravy to a full  
boil before using.*



**poutine**

Bake fries as directed. Bring leftover gravy to full boil in sauce pan. Microwave cheese curds 15 seconds until warm. Layer ingredients—the more gravy, the better!

*rolls*

pantry: 4–5 days for soft-crust & 1–2 days for hard-crust  
freezer: 2–3 months  
*refridgerating will cause bread to dry out and become stale.*



**croutons**

Cut bread into ½” cubes, until you have ¾ C of cubes. Heat 1 tbsp. olive oil in skillet. Add bread cubes, ½ tsp. salt and freshly ground black pepper. Cook 5–10 minutes, stirring frequently. Cool completely on paper towels on wire rack.

*turkey broth*

fridge: 3–4 days  
freezer: 4–6 months  
*freeze in ice trays and put cubes into a freezer bag after measuring out cup measurements.*



**soup**

Bring 6 C broth to a boil in a large saucepan. Add 4 small, sliced carrots & ½ C orzo & simmer 12–15 minutes. Stir in 1½ C shredded turkey or chicken & 2 tbsp. dill. Simmer about 2 minutes.

*turkey*

fridge: 3–4 days  
freezer: 2–3 months  
*cut into smaller pieces before storing.*



**turkey sandwich**

Layer roast turkey, Swiss, lettuce, & onion on bread, then grill on stove or cook in a panini press until the bread is crispy and the cheese has melted.

*cranberry sauce*

fridge: 10–14 days  
freezer: 1–2 months



**brie**

Peel off the top rind of the brie & form a hollow in the center. Place the cheese in a pie pan. Mix ½ C cranberry sauce, 2 tbsp. brown sugar, 1 tsp. vanilla & zest, and ¼ tsp. nutmeg. Top brie with mixture ¼ C chopped hazelnuts. Bake for 8–12 minutes at 425°F, or until the fruit is bubbling & the brie is gooey. Serve with assorted crackers!

*stuffing*

fridge: 3–4 days  
freezer: 1 month



**stuffed mushrooms**

Mix 1 C leftover stuffing with ¼ C grated parmesan, 2 tbsp. of olive oil & chopped parsley, & 1 minced garlic clove. Stuff into 24 button mushroom caps; top with more cheese & olive oil. Bake 20–25 minutes at 375°F.

*green bean casserole*

fridge: 3–5 days  
freezer: 10–12 months



**frittatas**

In a large mixing bowl combine 1 C green bean casserole, 6 lightly beaten eggs, 1 tsp. garlic powder & season with salt & pepper. Spray muffin tin with cooking spray. Spoon mixture into each muffin tin. Top each frittata with ½ C feta, mozzarella or parmesan cheese. Bake for 20 minutes at 350°F.

*mashed potatoes*

fridge: 3–5 days  
freezer: 10–12 months



**potato puffs**

Whisk together 3 C mashed potatoes, 3 beaten eggs, ¼ C of parmesan cheese, ¼ C minced chives, & ¼ C diced cooked bacon or ham. Season with salt & pepper. Put 1 spoonful of mixture in each lightly greased muffin tin. Sprinkle with the remaining ¼ C of cheese. Bake for 20 minutes at 400°F. Cool for about 5 minutes. Serve with dollops of sour cream.

# 7 ideas

for thanksgiving decor



1

Print out **candle wrappers** on plain paper and adhere around a large-diameter glass or pillar candle for an elegant illumination. When the candle is lit, these wrappers mimic the soft, glowing effect of vellum paper.



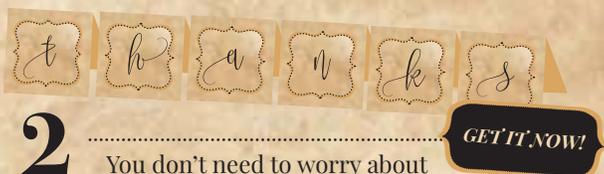
DIY a festive **pumpkin cooler** for your beverages. Lay a pumpkin on its flattest side, then turn it over to the opposite side and carve a large hole. Scrape out the insides of the pumpkin and fill the hole with ice cubes. Place your drinks inside and get to cheers-ing!

3



5

Take advantage of an inexpensive, easily-accessible fall favorite: **indian corn**. Adorn your home with strategically placed bunches and match other decorative accents to its colorful palette.



2

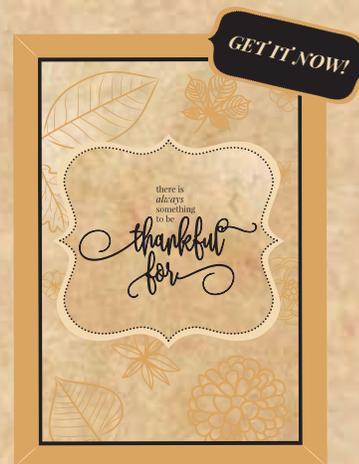
You don't need to worry about **centerpieces** taking up room on the dining table. You can place our small centerpiece on any flat surface!

GET IT NOW!



4

Add depth to your decor without sacrificing table space with an easy-to-create, pendant **banner**. Tack across an entry way table, decorated mantle or hang on a wall for a lovely photo backdrop.



GET IT NOW!

Frame or hang a printable piece of **wall art** with a spirited, Thanksgiving saying.

6



7

Put those **leftover wine bottles** to use! Simply spray paint an even coat of color (that matches your decorations) to an old, clean wine bottle and once dried, use a permanent marker or paint to add calligraphy or other fun, simple designs.



### PLACECARD PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors

#### Directions:

- 1) Print out as many copies as needed.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out each placecard carefully and discard trimmings.
- 4) Fold each card in half on the dotted line.
- 4) Write the names of your guests in the shape and place the cards on the table.

### NAPKIN HOLDER PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Glue or a stapler
- Scissors

#### Directions:

- 1) Print out as many copies as needed.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out each napkin holder carefully.
- 4) Wrap each holder around a pre-folded napkin and/or silverware set and adjust the size of the band accordingly.
- 5) Glue or staple the ends together.
- 6) Cut off any excess material.

### ADULT & CHILD PLACEMAT PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Legal Size (8.5"x14")
- Scissors

#### Directions:

- 1) Print out as many copies of the adult and/or child placemat as needed.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out each placemat carefully and discard trimmings.

### COASTERS PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors

#### Directions:

- 1) Print out as many copies as needed.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out each coaster carefully and discard trimmings.

### BLANK & PRE-TYPED RECIPE CARDS PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors
- Glue or tape

#### Directions:

- 1) Print out as many copies of the blank cards as needed, and each of the three (3) sheets of the pre-typed cards.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out each recipe card carefully.
- 4) If using a backside recipe card, flip the front over, apply glue or tape, then press it to the back of the backside.

### BLANK & PRE-TYPED MENU PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors

#### Directions:

- 1) Print out as many copies of the menu as needed.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out the menu carefully along the outer edge of the dotted line and discard trimmings.
- 4) If using the blank menu, write down your own list of items on the lines.

### BLANK & PRE-TYPED FOOD TAGS PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors
- Toothpicks
- Glue or tape

#### Directions:

- 1) Print out as many copies as needed.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out each shape carefully and discard trimmings.
- 4) If using the blank tags, write the names of each plate you will be serving on the front side of two (2) matching shapes.
- 5) With the upper part of a toothpick centered in between the backs of the two (2) matching tags, glue or tape the backs together so that they hold the toothpick inbetween them.
- 6) Stick the bottom, uncovered half of the toothpick in your dish.

### CENTERPIECE PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors

#### Directions:

- 1) Print out all sheets of the printable.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out each shape carefully and discard trimmings.
- 4) Fold each card along the dotted line.

### FOOD LABELS PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors
- Tape or glue

#### Directions:

- 1) Print out as many copies as needed.
- 2) Laminate each 8.5"x11" sheet and let the document cool.
- 3) Cut out each shape carefully and discard trimmings.
- 4) Write the name of one of your leftovers on an individual label.
- 5) Tape or glue the label to a container containing your leftover food.

### CANDLE COVER PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors
- Tape

#### Directions:

- 1) Print out as many copies as needed.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out the cover around the edge and discard trimmings.
- 4) Wrap around the large candle or glass candle holder and keep in place using tape.

### WALL ART PRINTABLE

#### Supplies:

- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors
- 4"x6" picture frame, optional

#### Directions:

- 1) Print out as many copies as needed.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out the two (2) wall art printables from the sheet of paper and discard trimmings.
- 4) Tape to a flat surface, or place in a frame.

### BANNER PRINTABLE

#### Supplies:

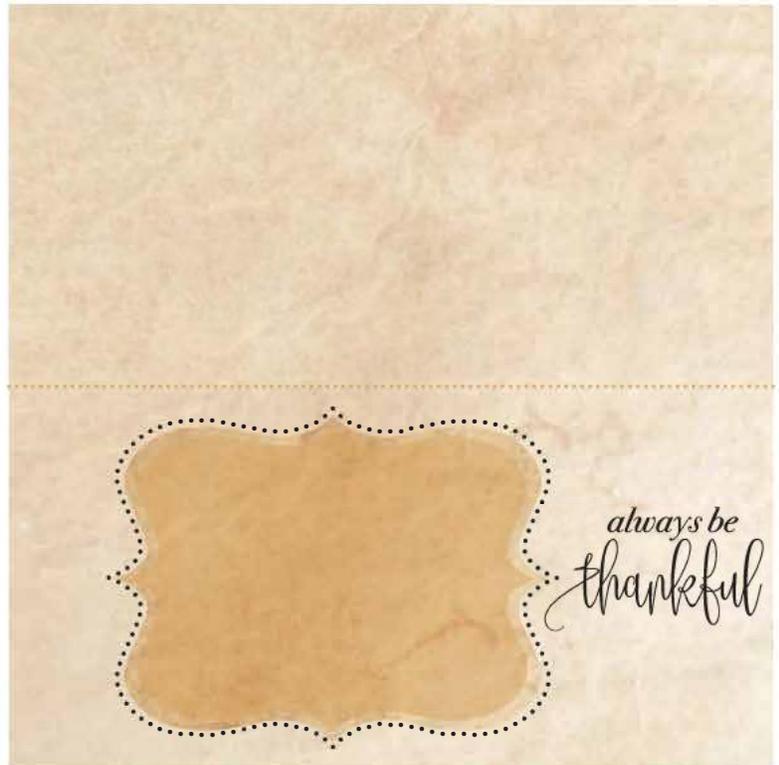
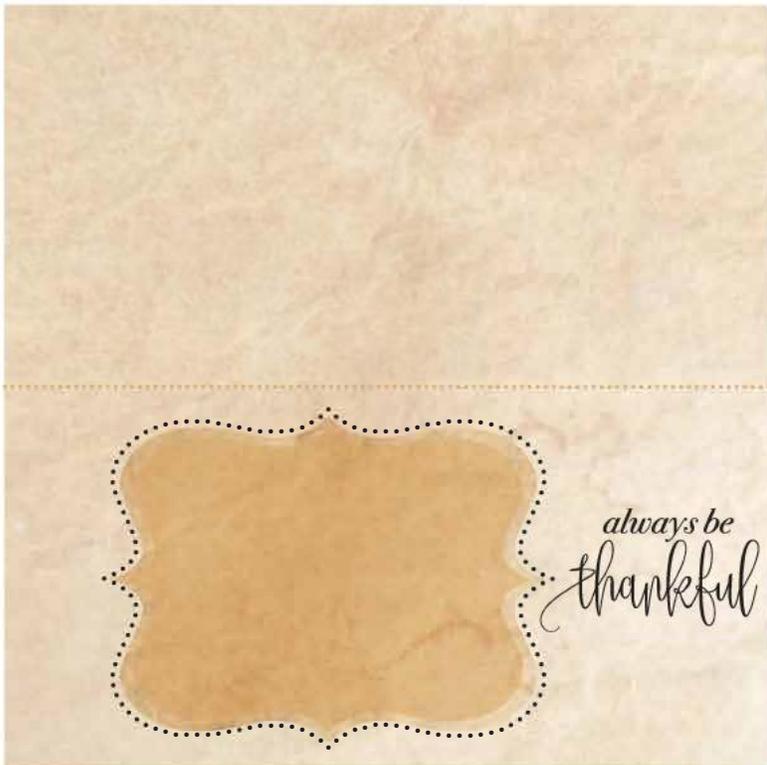
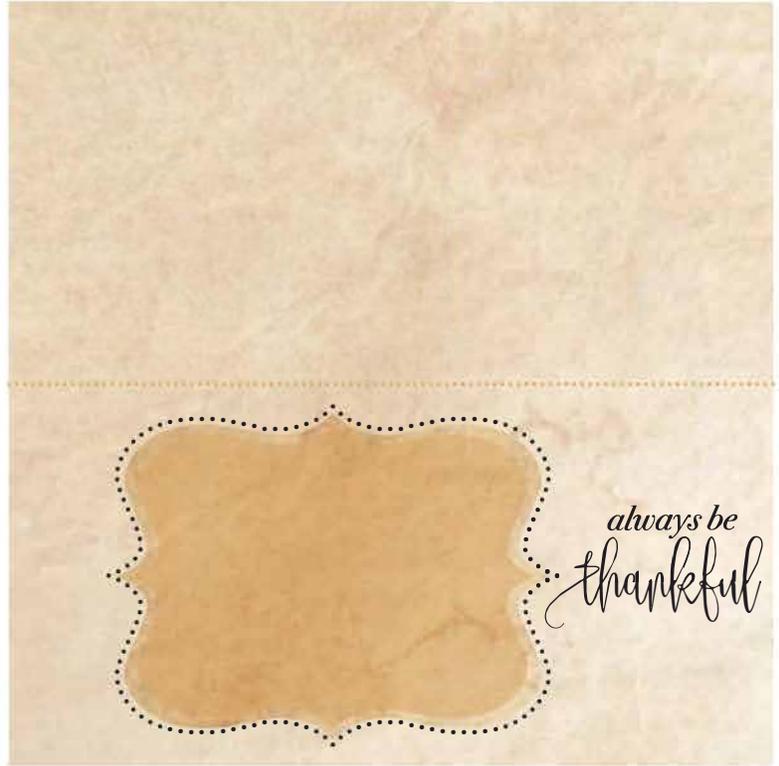
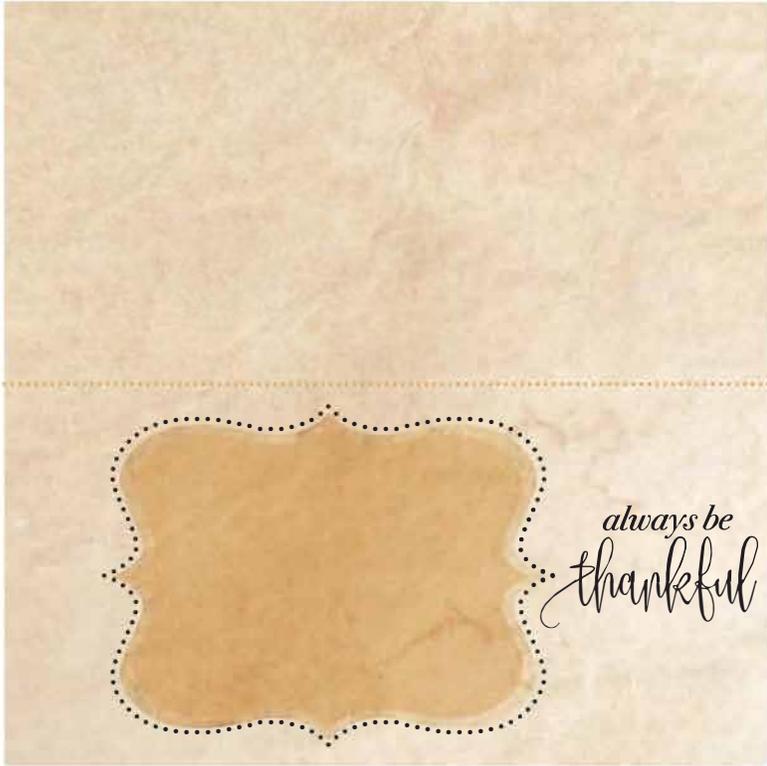
- Black+Decker® Flash™ Series Laminator
- Black+Decker® TimeShield™ Laminating Pouches, Letter Size (8.5"x11")
- Scissors
- Hole punch
- Wire or string
- Tape

#### Directions:

- 1) Print out all sheets of the printable.
- 2) Laminate each sheet and let the document cool.
- 3) Cut out each shape carefully and discard trimmings.
- 4) Punch a hole in each shape where two (2) small dots are placed near the top.
- 5) String wire or string through the holes. We recommend going in through the back and through the front (so that you a line of string is visible on the front of each shape.)
- 6) You can either string the whole phrase together or separate the two words.
- 7) Once the letters are strung together, you can attach them to a flat surface using tape, or tying the ends of the string to something.

# place cards

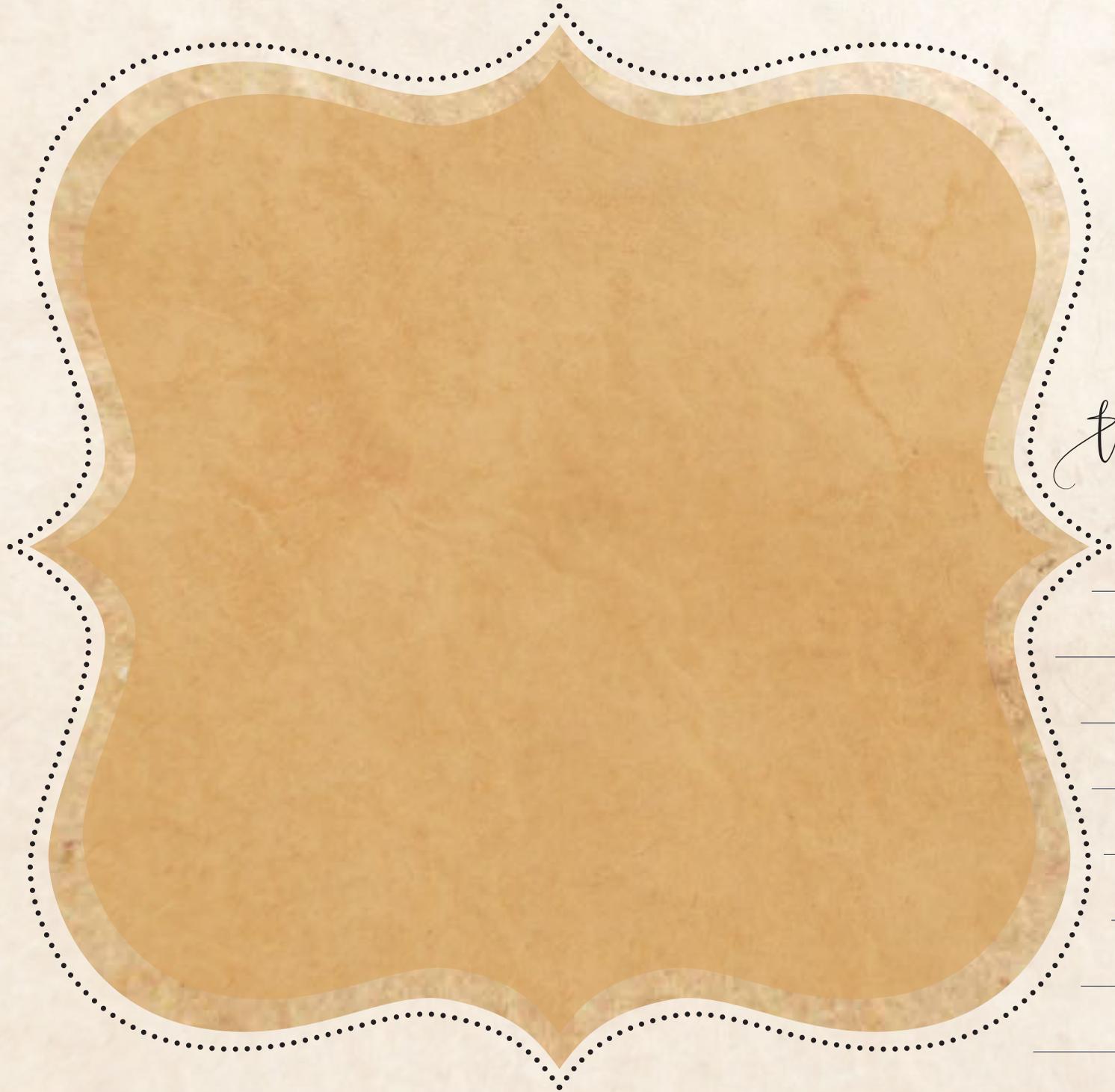
9



# napkin holders

10





there is  
*always*  
something  
to be

*thankful for:*

---

---

---

---

---

---

---

---

my ten thankfuls

This year, I am most thankful for my:

Friend \_\_\_\_\_

Toy \_\_\_\_\_

Book \_\_\_\_\_

Sport \_\_\_\_\_

Movie \_\_\_\_\_

TV Show \_\_\_\_\_

Favorite food \_\_\_\_\_

Trip \_\_\_\_\_

Song \_\_\_\_\_

Animal \_\_\_\_\_

why do turkeys always say "gobble, gobble"?  
because they never learned good table manners!

happy thanksgiving

why isn't the turkey hungry at dinner?  
because it's already stuffed!

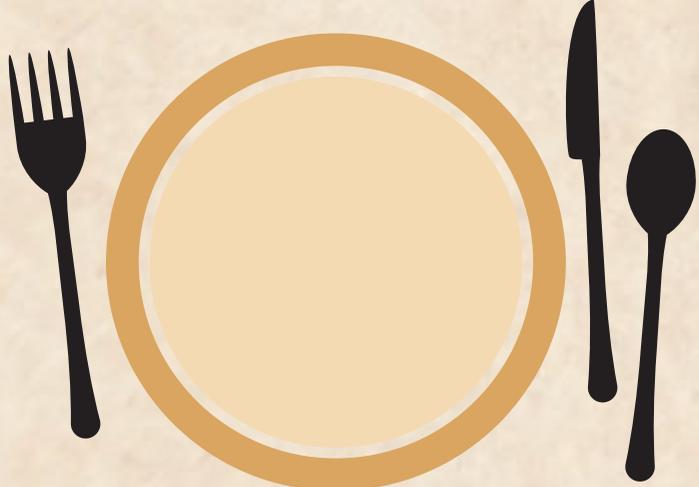


One day, the Wampanoag tribe heard a gun shot and thought the settlers were preparing for war against them. Then they realized that the English were only hunting for the harvest celebration. For three days, the English and native men, women, and children ate together. They ate deer, corn, shellfish, and roasted meat- very different from today's Thanksgiving feast! The first recorded religious Thanksgiving Day in Plymouth happened two years later in 1623. In 1863 President Lincoln declared Thanksgiving as a national holiday to give thanks for general blessings. Now we celebrate Thanksgiving every fourth Thursday in November!

If you could have any 3 people at your thanksgiving dinner, who would you invite?

what's the most musical part of a turkey?  
the drumsticks!

If you could only eat one food on this table for the rest of the year, what would you pick? Draw it on the plate!



the thankful turkey

The Thankful Turkey wants to know what you are thankful for this year! Write one thing in each of his feathers. Try not to write the same answers as you have written for your Ten Thankfals!



what key won't open any door?  
a tur-key!

coasters

13







# recipe cards

16

## ingredients

1 lb. fresh cranberries,  
washed and dried  
2 C granulated sugar  
1/3 C water  
1 cinnamon stick  
1/2 tsp. ground allspice  
1/4 tsp. ground nutmeg  
1 orange, zested and juiced

thanksgiving  
recipe

from Alex Guarnaschell  
serves 2 1/2 cups  
cook time 10 minutes  
prep time 7 minutes

Cranberry  
Sauce

## directions

In a medium pot, combine the cranberries,  
sugar and water. Stir to blend. Bring the  
mixture to a boil over medium heat.  
Reduce to a simmer and add the cinnamon  
stick, allspice and nutmeg. Stir to blend  
and simmer for an additional 5 to 7  
minutes. Some of the cranberries will burst  
and some will remain whole. Add the  
orange juice and zest, stir and allow to  
cool before serving.

## ingredients

1 C whole milk  
6 tbsp. butter (room temp.)  
1 package active dry yeast  
1/4 C warm water  
2 eggs, lightly beaten  
3 tbsp. sugar  
4 C all-purpose flour (not  
unbleached)  
1 tsp. kosher salt  
Melted butter  
Softened butter

thanksgiving  
recipe

from Scott Peacock  
serves 24 rolls  
cook time 2 h 50 minutes  
prep time 20-25 minutes

Classic  
Dinner Rolls

## directions

Heat the milk to 120 °F-130 °F; add the  
butter and set aside to cool to room  
temperature. Meanwhile, in a large bowl  
dissolve yeast in warm water. Add cooled  
milk, eggs, and sugar to dissolved yeast  
and stir to blend. With a wooden spoon stir  
in 2 C of the flour and the salt; stir until  
smooth. Add 2 C of remaining flour, 1 C at  
a time, stirring vigorously for 3-5 minutes  
until the dough is smooth and elastic and  
only slightly sticky. (Only if needed, after 3  
minutes of stirring and dough is overly wet,  
stir in 1 tbsp. flour at a time. Cover the

## ingredients

2 tbsp. unsalted butter  
2 lb. baby carrots, trimmed  
1 1/2 C fresh orange juice  
(from 4 to 5 oranges)  
1/2 tsp. fresh thyme leaves  
Coarse salt and freshly  
ground pepper

thanksgiving  
recipe

from Martha Stewart  
serves 8  
cook time 6 minutes  
prep time 7 minutes

Glazed  
Carrots

## directions

Melt butter in a large saute pan over  
medium heat. Add carrots, orange juice,  
and thyme; cook, stirring occasionally,  
until carrots are tender, about 5 minutes.  
Season with salt and pepper. Serve warm.

## ingredients continued

## directions continued

surface of the dough with lightly oiled plastic wrap. Cover the top of the bowl  
with a second piece of plastic wrap. Let rise until doubled (1-2 hours). For the  
option of extra-light rolls, let the dough rise a second time (1-2 hours) before  
shaping. Lightly butter 24 muffin cups. Gently press the dough to deflate.  
With lightly buttered hands pinch off generous 1-inch pieces of dough. Fold  
the dough over, turning and tucking the edges to form a ball. Pinch the seam  
together to seal. Dip in melted butter and arrange three dough balls in each  
muffin cup. Let rise until fully doubled (about 1 hour). Heat the oven to 400  
°F. Bake rolls for 20-25 minutes or until well-browned. If needed, to prevent  
overbrowning, cover rolls with foil during last few minutes of baking. Remove  
from oven. Brush with softened butter. Return to oven for 1-2 minutes.  
Remove rolls immediately from cups to a wire cooling rack. Let cool about 5  
minutes before serving.

# recipe cards

17

## ingredients

2 lb. green beans, stem ends trimmed  
2 tbsp. extra-virgin olive oil  
1 tbsp. white-wine vinegar  
1 tsp. Dijon mustard  
1 tsp. coarse salt  
¼ tsp. ground pepper

thanksgiving  
recipe

from Martha Stewart

serves 8

cook time 15 minutes

prep time 8 minutes

*Green Beans  
with Vinaigrette*

## directions

Bring 1 inch of water to a boil in a large pot fitted with a steamer basket. Fill a large bowl with ice water; set aside. Place green beans, stem ends trimmed, in basket. Cover; steam until crisp-tender, 5–8 minutes. Plunge beans in ice water. When cool, drain; pat dry with paper towels. Transfer to a large bowl. In a small bowl or jar, whisk or shake extra-virgin olive oil, white-wine vinegar, Dijon mustard, coarse salt, and ground pepper until thickened and combined. Pour over beans; toss to coat.

## ingredients

3 lb. sweet potatoes (about 8), peeled and cut into 1-inch chunks  
Coarse salt & ground pepper  
½ C whole milk  
4 tbsp. butter  
½ tsp. ground nutmeg  
2 C mini marshmallows or chopped regular marshmallows

thanksgiving  
recipe

from Martha Stewart

serves 8

cook time 10 minutes

prep time 45 minutes

*Sweet Potato  
Casserole*

## directions

Preheat oven to 375°. Place sweet potatoes in a large saucepan, and cover with cold water by 1 inch; salt generously. Bring to a boil; reduce to a simmer, and cook until easily pierced with the tip of a paring knife, 15–20 minutes. Drain, and return to pan. Heat over medium, stirring, until liquid has evaporated and a thin film covers bottom of pan, about 2 minutes. Remove pan from heat; add milk, butter, and nutmeg. Mash until smooth; season with salt and pepper. Transfer sweet-potato mixture to a 2-quart baking dish. (To make ahead, refrigerate,

## ingredients

4 lb. Yukon gold potatoes, peeled and cut into 1-inch pieces  
Coarse salt  
1 ¾ C half-and-half  
4 tbsp. (½ stick) butter  
2 tbsp. chopped fresh parsley, plus more for garnish  
2 tbsp. chopped fresh chives, plus more for garnish

thanksgiving  
recipe

from Martha Stewart

serves 8

cook time 15 minutes

prep time 25 minutes

*Herbed  
Mashed  
Potatoes*

## directions

Place potatoes in a large pot; cover with cold water by 1 inch, add 1 tsp. salt. Bring to a boil; reduce heat to medium-low; simmer until potatoes are tender, 15–18 minutes. Drain; return potatoes to pot. Stir potatoes over medium heat until dry (a film of starch will form on bottom of pot), about 1 minute. Remove from heat. In a small saucepan, combine half-and-half and butter; bring to a simmer over medium heat. Pour half of hot liquid over potatoes. Mash just until smooth, adding more liquid to reach desired consistency. Stir in parsley and chives; season with salt. Garnish with more herbs.

## ingredients continued

## directions continued

up to 1 day.) Top casserole with marshmallows; bake until center is warmed through and marshmallows are lightly browned, 15–20 minutes.

# recipe cards

18

## ingredients

1 (10–12-lb.) turkey, with giblets removed

1 qt. chicken broth

2 oz. dried mushrooms

1 C chopped onion

1 C chopped celery

1 C chopped green pepper

1 tbsp. vegetable oil, plus extra for rubbing on turkey

1 tbsp. kosher salt, plus extra for seasoning turkey

3 C Challah bread, cut into ½-inch cubes

thanksgiving  
recipe

from Alton Brown

serves 4–6

cook time 45 minutes

prep time 2 h 30 minutes

Turkey with  
Stuffing

## directions

(\*Note: The bag is optional. Once the stuffing is made, you can place the stuffing into the bag and then place the bag into the cavity of the turkey.) Preheat the oven to 400 °F. Place the turkey into a deep, high-sided bowl on its end with the stuffing end up. Set aside. Heat the chicken broth in the microwave in a large microwave-proof container. Place mushrooms in a glass bowl and pour heated broth over them. Cover and allow to sit for 35 minutes. In a large mixing bowl toss the onion, celery, and green pepper with the oil and salt. Place the vegetables on a sheet pan and roast for 35

## ingredients continued

1 C unsweetened dried cherries

½ C chopped pecans

2 whole eggs, beaten

2 tsp. dried rubbed sage

2 tsp. dried parsley

½ tsp. freshly ground black pepper, plus extra for seasoning chicken

Special equipment: 1 re-usable organic cotton produce bag\*

## directions continued

minutes. During the last 10 minutes of cooking, spread the cubed bread over the vegetables, return to the oven, and continue cooking. Drain mushrooms, reserving 1 cup of liquid. Chop the mushrooms and place in a large microwave-proof bowl with the vegetables and bread, reserved chicken stock, cherries, pecans, eggs, sage, parsley and black pepper. Stir well in order to break up pieces of bread. Use your hands to combine, if necessary. Heat the stuffing in a microwave on high power for 6 minutes. While the stuffing is heating, rub the bird with oil. Working quickly, place the stuffing into the cavity of the turkey to avoid losing heat. Place the turkey into a roasting pan, on a rack, and season with salt and pepper. Place the roasting pan on the middle rack of the oven. Roast for 45 minutes and then reduce the heat to 350 °F and cook for another 60–75 minutes or until the bird reaches an internal temperature of 170 °F. Serve immediately.

## ingredients

1 disk pie dough (plus 1 disk, if decorating)

All-purpose flour

1 15-oz. can pure pumpkin

1 ¼ C heavy cream

⅔ C granulated sugar

3 large eggs

1 tsp. ground cinnamon

½ tsp. freshly grated nutmeg

½ tsp. vanilla extract

¼ tsp. salt

Coarse sugar, for sprinkling

thanksgiving  
recipe

from Johnny Miller

serves 8–10

cook time 1 h 5 minutes

prep time 1 hr 40 minutes

Pumpkin Pie

## directions

Roll out the dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch pie plate. Fold the overhanging dough under itself and crimp the edges with your fingers. Pierce the bottom and sides all over with a fork. Chill at least 1 hour or overnight. Preheat the oven to 350 °F. Line the chilled dough with foil and fill with pie weights or dried beans. Transfer to the oven and bake until the edges are golden, 20–25 minutes. Remove the foil and weights and continue baking until the crust is golden all over, 10–15 more minutes. Transfer to a

## ingredients continued

## directions continued

rack and let cool completely. To make the filling, start by gently whisking the pumpkin, cream, granulated sugar, 2 eggs, the cinnamon, nutmeg, vanilla and salt (do not overmix). Beat the remaining egg and brush on the crust edge; sprinkle with coarse sugar. Pour the filling into the crust and bake until set around the edges, 50 minutes–1 hour (the middle will still jiggle slightly). Transfer to a rack; let cool completely.

menu

19

the menu

appetizers

---

---

---

---

---

---

---

---

main course

---

---

---

---

---

---

---

---

dessert

---

---

---

---

menu

20

the menu

*appetizers*

Cranberry Sauce

---

Classic Dinner Rolls

---

Glazed Carrots

---

Green Beans with Vinaigrette

---

*main course*

Turkey with Stuffing

---

Sweet Potato Casserole

---

Herbed Mashed Potatoes

---

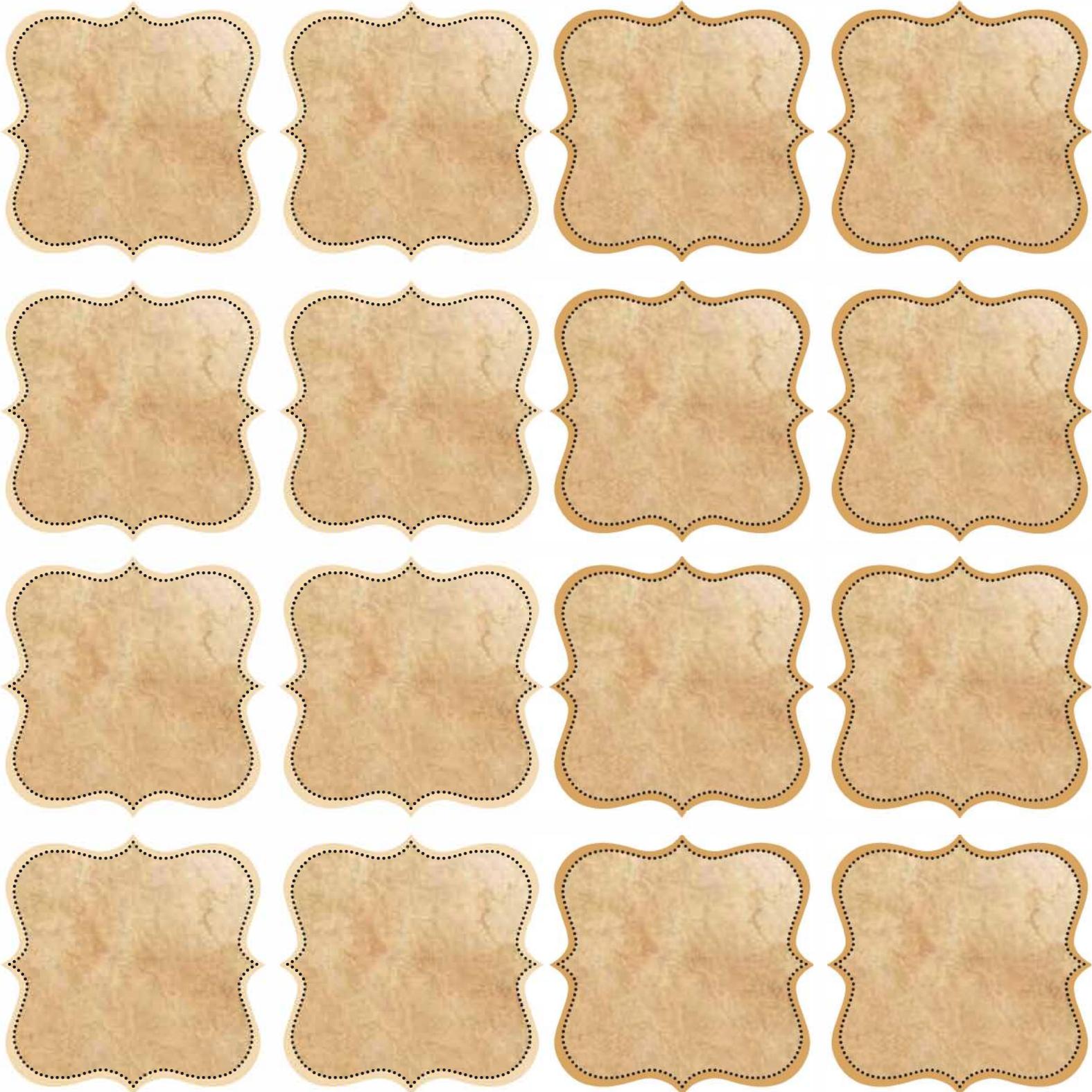
*dessert*

Classic Pumpkin Pie

---

# food tags

21



# food tags

22

cranberry  
sauce

cranberry  
sauce

classic  
dinner rolls

classic  
dinner rolls

glazed  
carrots

glazed  
carrots

green beans with  
vinaigrette

green beans with  
vinaigrette

turkey with  
stuffing

turkey with  
stuffing

sweet potato  
casserole

sweet potato  
casserole

herbed mashed  
potatoes

herbed mashed  
potatoes

pumpkin  
pie

pumpkin  
pie

# leftover labels

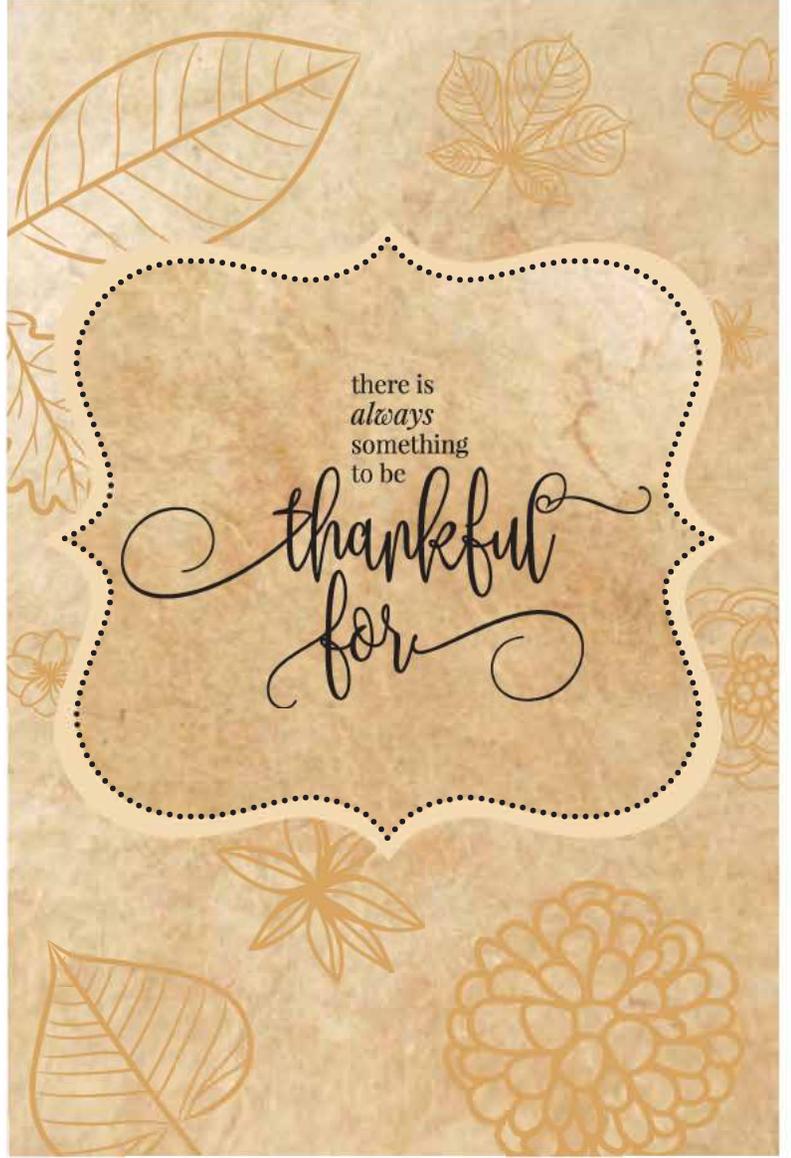
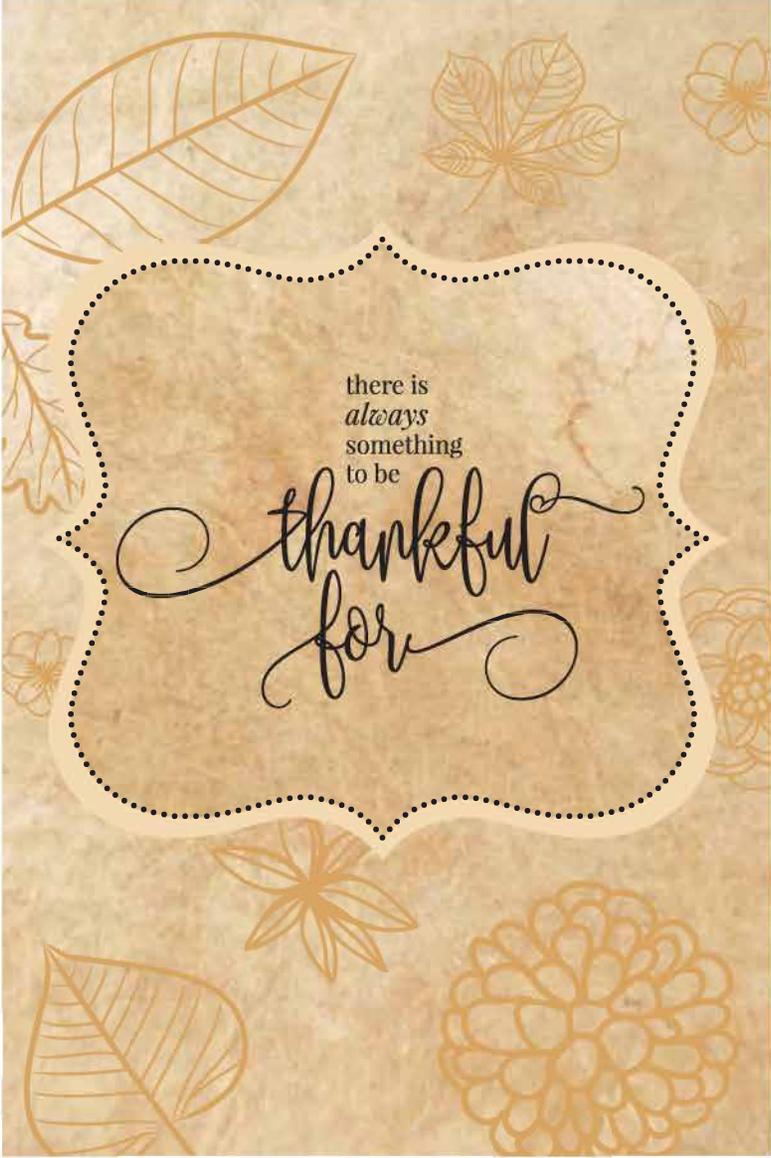
23



candle cover

24







# centerpiece

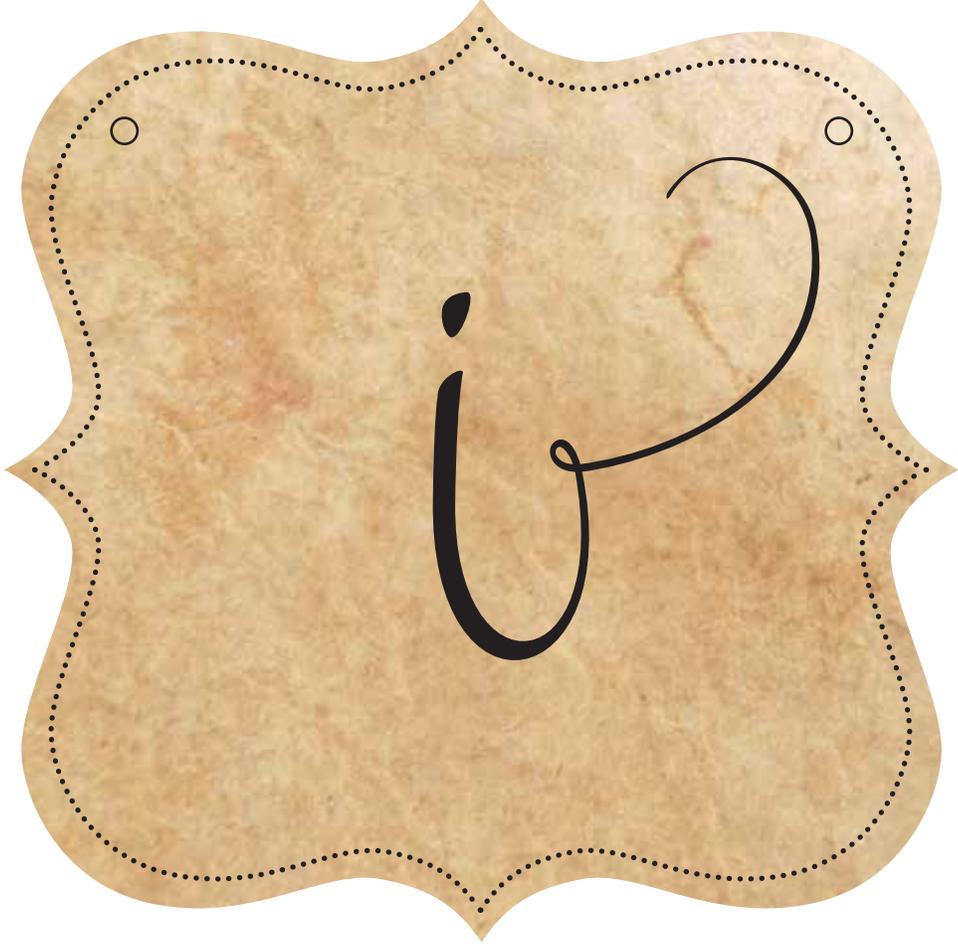
27



see finished decoration when built on pg. 7



see finished decoration when built on pg. 7



*banner*  
30

see finished decoration when built on pg. 7



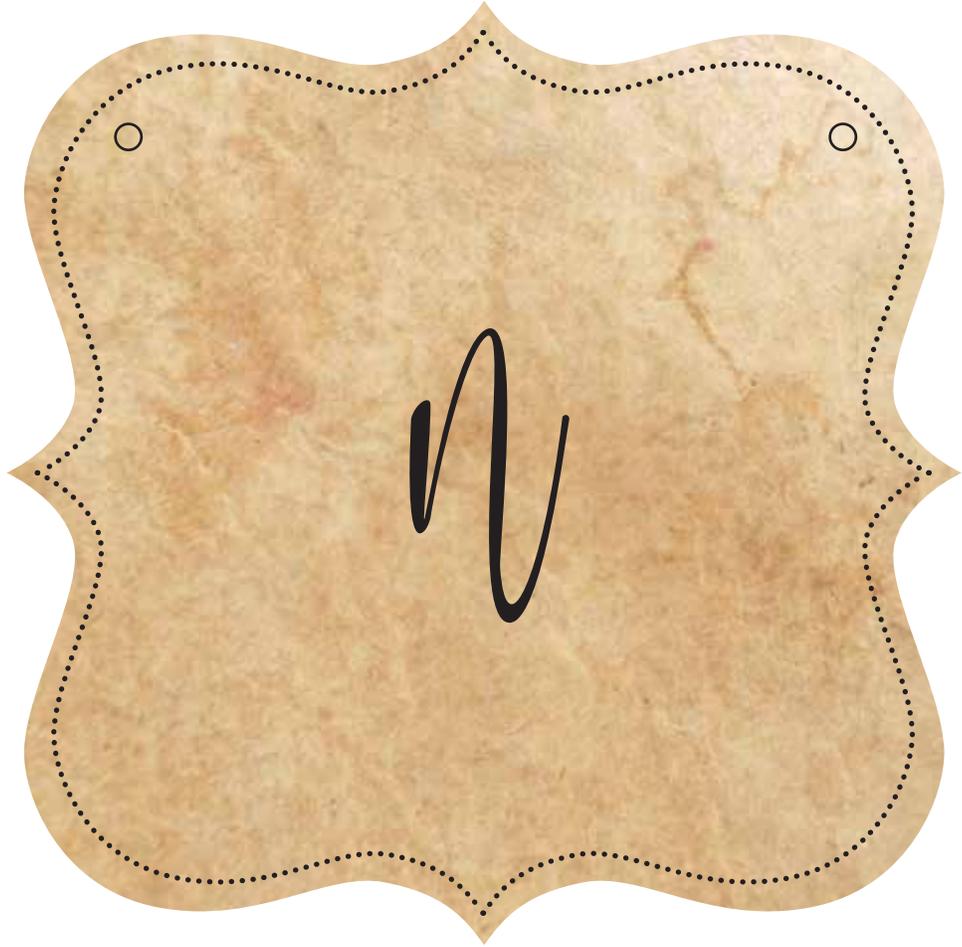
*banner*  
31

see finished decoration when built on pg. 7



*banner*  
32

see finished decoration when built on pg. 7



*banner*  
33

see finished decoration when built on pg. 7

