



THANKSGIVING 101

— YOUR COMPLETE GUIDE FOR THANKSGIVING —

THANKSGIVING

- COOKING SCHEDULE -

» MONDAY

- ▶ Begin thawing turkey in fridge (1 day thaw time/4 lb)
- ▶ Make pie crusts, wrap each in plastic, and refrigerate

» TUESDAY

- ▶ Cook sweet potato casserole and refrigerate
- ▶ Prepare buttermilk dough for rolls and refrigerate

» WEDNESDAY

- ▶ Brine turkey in the morning and store in cooler with ice
- ▶ Bake cheesy green beans, stuffed mushrooms, and pretzel & sausage stuffing (refrigerate)
- ▶ Prepare pumpkin and apple pies for fridge (don't bake)

» THURSDAY

- ▶ 10:00 am - Rinse brine off turkey, prepare infusion roaster, heat oven to 375°F or pellet grill to Hi smoke
- ▶ 11:00 am - Let roll dough thaw at room temperature for 30 minutes; shape; let rise 2-3 hours
- ▶ 12:00 pm - Set pellet grill to 375°F after internal temperature hits 120°F
- ▶ 1:00 pm - Remove pies from fridge and bake in pellet grill for 45 min
- ▶ 1:45 pm - Reheat side dishes in hot oven or pellet grill (375°F) for 30- 45 minutes
- ▶ 2:00 pm - Remove turkey when internal temp reaches 165°F; let rest 15 minutes under foil
- ▶ 2:15 pm - Bake dinner rolls about 15 minutes under foil
- ▶ 2:30 pm - TIME TO EAT!!!

Thanksgiving Stuffed Mushrooms

INGREDIENTS

- 12 large mushrooms
- 3 Tablespoons butter
- 1/2 Tablespoon shallot or onion, finely diced
- 1/4 cup Ham, bacon, chicken or turkey, finely chopped
- 1/4 cup cheese of your choice, shredded
- 1 1/2 Tablespoons flour
- 1/4 cup cream
- Chicken stock or water, for thinning out cream
- Cracker crumbs
- Salt and pepper, to taste
- 1/2 teaspoon parsley, chopped
- Dash of nutmeg (optional)



INSTRUCTIONS

Preheat oven to 425° F. Remove stems from mushrooms and chop them into fine pieces. Place caps in a buttered 9×13 pan. You may need to “tetris” them in there!

In a skillet, melt butter and add shallots and chopped stems. Sauté 5-10 minutes. Add finely chopped meat and cook until heated. Next, add flour and cook for another 1-2 minutes.

Slowly stir in enough liquid to make a smooth paste (think peanut butter consistency). Start with about 1/4 cup of cream and add enough water (or other liquid) to make it the right consistency. Stir in a pinch of nutmeg to taste if you like.

Cool paste slightly and fill the mushroom caps in the baking pan. Cover with cracker crumbs and melted butter and bake in the oven at 425° F for about 10- 15 minutes. The crumbs should be nicely browned. Garnish with fresh parsley and enjoy!

Buttermilk Dinner Rolls

Courtesy of [Mel's Kitchen Cafe](#)

INGREDIENTS

3 cups buttermilk at room temperature
3 cups flour (about 15 ounces)
1 Tablespoon instant yeast
1/2 cup granulated sugar
3 large eggs
2 teaspoons salt
1/2 cup oil
1 teaspoon baking soda
6-7 cups flour, more or less



INSTRUCTIONS

In a large bowl or in the bowl of a stand mixer (I only ever use a Bosch, never tried this in a Kitchenaid), mix the buttermilk, 3 cups flour and yeast together. Cover and let stand at room temperature until puffy and bubbly, 2-3 hours.

Add the sugar, eggs, salt, oil, and baking soda. Mix well and start adding the remaining flour until a soft dough is formed that clears the sides of the bowl and is smooth without being overly sticky or overflowed. Knead for about 7 minutes.

At this point, you can roll out the dough or cover and refrigerate for up to seven days. If doing so, place the dough in a large container or bowl as it will expand a bit in the refrigerator.

To use immediately, shape the dough into rolls: cloverleaf (three balls each about 3/4-inch in diameter popped into a greased muffin tin), crescent (divide the dough into thirds and roll each section into a 10- or 11-inch circle, brush with butter and cut into 8 or 12 sections and roll up), classic dinner rolls (about 2-3 ounces of dough rolled into a taut ball and placed in a 9X13-inch baking dish or on a large baking sheet). Cover the rolls with greased plastic wrap and let rise until double, about an hour or so. Bake at 375 degrees until golden and baked through (exact time will depend on shape; for cloverleaf about 11 minutes, crescent about 15-16 and dinner rolls about 16 or so).

For refrigerated dough, pinch off the desired amount and shape. If the dough is really cold and hard to work with, let it rest covered at room temp for 30-45 minutes before shaping.

Once shaped, cover with greased plastic wrap and let rolls rise until double in size, 2-3 hours (dough taken from the refrigerator will take longer to rise since it's been chilled) and bake with the above instructions based on shape. Remove from the oven and butter the tops, if desired.

Cheesy Green Beans

INGREDIENTS

2 cups green beans
1/2 cup of grated cheese of your choice, plus
extra for topping
2 Tablespoons butter, separated and melted
1/4 cup heavy cream
Salt and cayenne pepper to taste



INSTRUCTIONS

Cut green beans lengthwise then crosswise in 1/2-inch pieces. Cook in boiling, salted water until tender, about 20 minutes. Remove and drain. Add salt and butter to taste.

Arrange 2 cups of the cooked green beans in a buttered baking dish. Sprinkle with salt and cayenne. Then add 1/2 cup grated cheese, 1/4 cup heavy cream, and 1 tablespoon of butter, stirring until well mixed. Top with remaining grated cheese and dot with remaining butter. Bake in the oven at 400° F for 10-13 minutes until the mixture is bubbling.

Sweet Potato Casserole

Courtesy of [Mel's Kitchen Cafe](#)

INGREDIENTS

- 4 Tablespoons light or dark brown sugar
- 1 teaspoon freshly grated orange zest plus 2 Tablespoons orange juice (from 1 orange)
- 3 pounds sweet potatoes, peeled and cut into 1 1/2-inch pieces
- 4 Tablespoons butter, cubed
- 1/2 cup heavy cream
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon black pepper
- 1/8 teaspoon cayenne pepper



INSTRUCTIONS

Adjust an oven rack to the middle position in the oven and preheat the oven to 400 degrees. F. Mix 3 tablespoons of the brown sugar and 1/2 teaspoon of the orange zest together in a small bowl until thoroughly combined (reserve the other 1/2 teaspoon orange zest for later). Set aside.

Lay out 4 pieces of aluminum foil, each about 18 inches in length. Take two of the sheets and lay them perpendicular to each other (so it forms a thick cross) and do the same with the other two sheets of foil. Divide the sweet potatoes in half and put one half on one set of foil and the remaining potatoes on the other set of foil. Sprinkle the remaining tablespoon sugar over all the potatoes in both packets. Fold the opposite edges of the foil toward each other and crimp the edges to seal tightly. Place the packets inside a rimmed baking sheet and bake until the potatoes are tender, 45 to 60 minutes. Remove the baking sheet from the oven and preheat the broiler.

Carefully open one end from each pouch, careful to avoid escaping steam, and pour the potatoes and any remaining liquid into a blender or food processor. Add the butter, cream, orange juice, salt, cinnamon and remaining 1/2 teaspoon orange zest, pepper and cayenne. Process until the mixture is completely smooth. Transfer the potatoes to a 2- or 3-quart baking dish (that is broiler safe) and sprinkle evenly with the reserved brown sugar/zest mixture. Broil the sweet potatoes until the topping is lightly browned and bubbly, 2 to 4 minute. Serve warm.

Pretzel and Sausage Stuffing

Courtesy of [Mel's Kitchen Cafe](#)

INGREDIENTS

- 10 cups soft pretzel roll cubes, about 8 average-sized pretzel rolls
- 2 Tablespoons butter
- 3-4 stalks celery, small diced (about 3/4 cup)
- 3 medium carrots, small diced (about 3/4 cup)
- 1 medium onion, small diced (about 1/2 cup)
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 cloves garlic, finely minced
- 1/2 teaspoon poultry seasoning
- 2 teaspoons fresh parsley, chopped
- 1 Tablespoon fresh sage, chopped
- 1 Tablespoon fresh thyme, chopped
- 1 pound chicken or other lean sausage
- 2 large eggs
- 1 1/2 cups low-sodium chicken broth



INSTRUCTIONS

Preheat the oven to 350 degrees F. Spread the pretzel cubes evenly in a large, rimmed baking sheet (use two if needed to get a single layer). Toast the pretzel roll pieces until just lightly golden (they shouldn't be rock hard), flipping once or twice, about 15-20 minutes. Remove from the oven and transfer to a large bowl to cool.

In a large 12-inch nonstick skillet, heat the butter over medium heat until melted. Add the celery, carrots, onions, salt, pepper, garlic and poultry seasoning. Cook, stirring often, until the vegetables are tender, 5-7 minutes. Stir in the fresh parsley, sage and thyme. Scrape the mixture into the bowl with the pretzel cubes.

Return the skillet to the heat and cook the sausage with a pinch of salt and pepper, crumbling it into bite-size pieces as it cooks. Once it has cooked all the way through, drain any excess grease and add the crumbled sausage to the bowl with the vegetables and pretzel pieces.

In a liquid measuring cup or bowl, whisk together the eggs and broth until well-combined.

Lightly grease a 9X13-inch baking pan with cooking spray. Give the pretzel/vegetable/sausage mixture a good stir and spread it evenly in the prepared baking pan. Pour the broth mixture evenly over the top. Cover the baking dish with aluminum foil and bake for 30 minutes. Uncover and bake for another 15 minutes, until the bread is soft and tender and lightly golden on the top.

Smoked Turkey

INGREDIENTS

- 1 12-20 lb. turkey
- 1 cup chicken broth
- 4 garlic cloves
- 2 bay leaves
- 1 spring of fresh rosemary
- 1/2 Tablespoon salt
- 1/2 Tablespoon black pepper
- 1 Tablespoon Italian seasoning
- 1 Tablespoon paprika
- 1/2 Tablespoon garlic powder
- 1 Tablespoon ground mustard
- 1/3-1/2 cup butter, melted



INSTRUCTIONS

Begin by preheating your SmokePro pellet grill to 350° F.

We recommend filling the hopper with Hickory BBQ Pellets or Apple Pellets. When the grill has preheated, set the temperature control to Hi Smoke.

While you're waiting for the pellet smoker to heat up, start prepping the turkey and Turkey Cannon. Remove the giblets, then wash the bird inside and out, especially if you brined it the night before. Pat dry. Place the Cannon inside a large roasting pan and fill the liquid tube with the chicken broth, bay leaves, and fresh rosemary.

In a small bowl, mix together the sea salt, black pepper, Italian seasoning, paprika, garlic powder, and ground mustard. This will go on the outside of the turkey. Place the turkey on the Cannon in the roasting pan, breast side up. Spread butter over the entire bird. Rub the seasoning mixture on top.

Set the pan inside the pellet grill, and insert the meat probe into the thickest part of the breast, being careful not to touch bone. Cook for about 30 minutes on Hi Smoke, then adjust the temperature to 375° F-400° F. Cook for another 1 1/2 hours, or until the temperature probe inside the turkey reads 170° F.

You'll want to pay more attention to the meat probe than the amount of time that has passed. Cooking times will vary based on the weight of your bird, weather conditions, brine recipes, and more. The fool-proof way to know when your turkey is done is to watch the internal meat probe for 170° F.

Perfect Pastry Pie Crust

INGREDIENTS

2 cups flour
1/2 teaspoon salt
1/3 cup butter, cold
1/3 cup lard
1/3 cup ice water



INSTRUCTIONS

Mix salt with the flour. Work in butter and lard (a food processor works well for this), until it is mixed into bits no larger than a pea.

Stir in enough water with a fork (or your processor) to make the dough come together.

The best rule of thumb is to start with half of the water and give it a good mixing before adding more water.

Divide into 2 balls, wrap in plastic wrap and chill. When you're ready to use your crust, roll one of the dough balls out into a flat pie shell.

Old Fashioned Pumpkin Pie

INGREDIENTS

3 cups (1 lb. 13 oz can) pumpkin puree
1 cup brown sugar
1 cup sugar
2 Tablespoons molasses
1/4 teaspoon powdered cloves
3 teaspoons cinnamon
3 teaspoons ginger
1 teaspoon salt
4 eggs, slightly beaten
2 cups warmed milk



INSTRUCTIONS

Preheat the oven to 375 degrees F.

In a cast iron skillet (10-12"), melt the butter. Add the onion and cook for 2-3 minutes, until softened. Add the garlic and cook 1 minute, or just until you can smell it.

Stir in the flour with a whisk until smooth and combined. Add the chicken broth, heavy cream to the skillet and cook, whisking often, until the sauce thickens considerably.

Stir in 2 cups of shredded cheese and the green onions until smooth. Salt and pepper the sauce to taste.

Stir in the sliced potatoes and stir until coated. Place the lid on the skillet and cook over medium heat for 15 minutes, stirring occasionally.

After 15 minutes, remove the lid, sprinkle on the remaining 1/2 cup cheese and cook in the oven for 20 minutes or until bubbly and potatoes are tender. Serve.

Fire Roasted Crunch Top Apple Pie

INGREDIENTS

Dough for a double crust 9-inch pie
3/4 cup sugar
1 Tablespoon all-purpose flour
1 teaspoon ground cinnamon
Dash of salt
3 1/2 cups apples, peeled and chopped
1 (16 oz) jar applesauce
1 Tablespoon lemon juice
2 Tablespoons butter, chopped into small pieces

CRUNCH TOPPINGS

3 Tablespoons all-purpose flour
1 Tablespoon sugar
Dash of salt
1 Tablespoon butter, at room temperature



INSTRUCTIONS

Preheat pellet grill to 400°F.

Line a 9-inch pie pan with half of dough. Combine sugar, flour, cinnamon, and salt in a bowl. Stir in apples, applesauce, and lemon juice.

Spoon apple mixture into pie pan and dot with butter.

Cut remaining crust into strips; arrange in a lattice design over top of pie.

For crunch topping, combine flour, sugar, and salt in a bowl. Using a fork, cut in butter until mixture is crumbly.

Sprinkle over top of crust. Bake for 10 minutes, then reduce heat to 350°F and continue to bake for about 45 minutes, or until crust and topping are golden brown.