

WILLIAMS SONOMA

CALIFORNIA



THANKSGIVING WORKBOOK

- 2019 -

TABLE OF CONTENTS

- 3 MENU PLANNING WORKSHEET
- 4 GUEST LIST
- 5 SHOPPING LIST
- 6 KITCHEN EQUIPMENT CHECKLIST
- 7 YOUR PREP CALENDAR
- 8 THANKSGIVING DAY SCHEDULE
- 9 HOW TO SET THE TABLE
- 10 LET'S TALK TURKEY!
- 11 HOW MUCH TO MAKE PER PERSON
- 12 THE PERFECT PIE
- 13 GUEST CARD PRINTABLES



MENU PLANNING WORKSHEET



DRINKS



SIDE DISHES



APPETIZERS



BREADS



MAIN COURSE

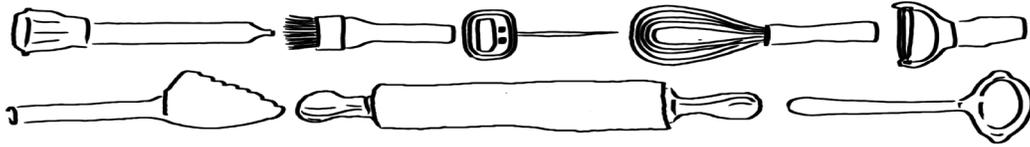


DESSERTS



SALADS

KITCHEN EQUIPMENT CHECKLIST



TURKEY AND GRAVY

- ROASTING PAN
- ROASTING RACK
- KITCHEN TWINE
- BRINING BAGS
- TURKEY LIFTERS
- FLAVOR INJECTOR
- BULB BASTER
- BASTING BRUSH
- INSTANT-READ THERMOMETER
- CARVING BOARD
- CARVING KNIFE SET
- FLAT WHISK
- FAT SEPARATOR
- SKIMMING LADLE
- FINE-MESH SIEVE
- GRAVY BOAT

SIDES & DESSERTS

- 9-BY-13-INCH BAKING DISH(ES)
- INSTANT POT™
- VEGETABLE PEELER
- COLANDER
- POTATO RICER OR MASHER
- SALAD SPINNER
- MANDOLINE
- BLENDER
- FOOD PROCESSOR
- ROLLING PIN
- PIE DISH
- PIE WEIGHTS
- DECORATIVE PIECRUST CUTTERS
- PASTRY BRUSH
- PIE SERVER
- WIRE RACKS

OTHER

- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____

YOUR PREP CALENDAR

The key to pulling off the perfect Thanksgiving feast is planning ahead.
Use our prep calendar to set yourself up for celebration success.

ONE WEEK AHEAD

- | | |
|---|--------------------------------|
| <input type="checkbox"/> Figure out seating plan | <input type="checkbox"/> _____ |
| <input type="checkbox"/> Wash and iron linens | <input type="checkbox"/> _____ |
| <input type="checkbox"/> Polish silver and flatware | <input type="checkbox"/> _____ |
| <input type="checkbox"/> Buy any tools or serving pieces you need
(see page 6) | <input type="checkbox"/> _____ |
| <input type="checkbox"/> Shop for pantry staples | <input type="checkbox"/> _____ |
| <input type="checkbox"/> Buy wine | <input type="checkbox"/> _____ |
| <input type="checkbox"/> Clean out your fridge and freezer | <input type="checkbox"/> _____ |

FOUR DAYS AHEAD

- Prepare the turkey brine, if using
(but don't add the turkey yet!)
- Defrost your turkey if it's frozen
- Make your playlist
- _____
- _____
- _____
- _____

THREE DAYS AHEAD

- Clean the house
- Shop for perishable food
- Make homemade stock,
if using
- _____
- _____
- _____
- _____

TWO DAYS AHEAD

- Make pastry for pies
- Make the cranberry sauce
- Assemble stuffing or casseroles
- _____
- _____
- _____
- _____

ONE DAY AHEAD

- Style your table
- Buy any last-minute groceries
- Pick up your fresh turkey, if using
- Brine the turkey
- Chop veggies for side dishes
- Bake pies
- Chill white wines
- Make a schedule for tomorrow
(see next page)
- _____
- _____



THANKSGIVING DAY SCHEDULE



Create your Thanksgiving Day game plan based on your unique menu and dinner time. You've got this!

9:00AM

10:00AM

11:00AM

12:00PM

1:00PM

2:00PM

3:00PM

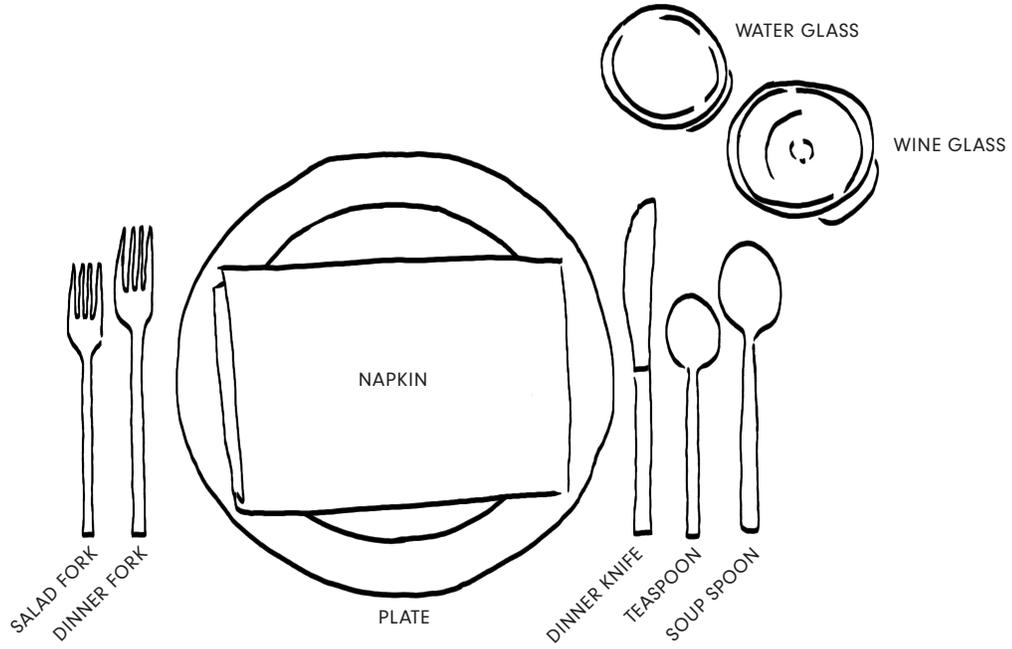
4:00PM

5:00PM

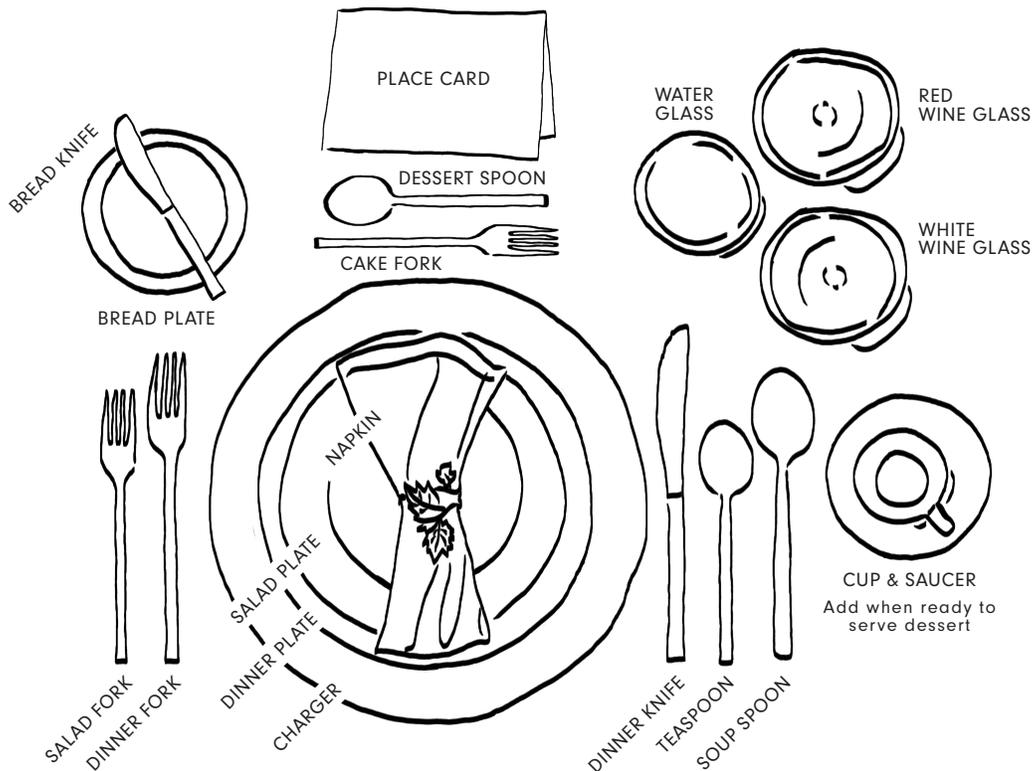
6:00PM

HOW TO SET THE TABLE

CASUAL



FORMAL



LET'S TALK TURKEY!



DEFROST THE BIRD

SIZE	IN THE FRIDGE	IN COLD WATER
8 to 12 lb.	2 to 3 days	4 to 6 hours
12 to 16 lb.	3 to 4 days	6 to 8 hours
16 to 20 lb.	4 to 5 days	8 to 10 hours
20 to 24 lb.	5 to 6 days	10 to 12 hours

CHOOSE THE RIGHT ROASTER

10 to 12 lb.	14" x 10" x 2 ³ / ₄ " high (small)
12 to 16 lb.	15 ³ / ₄ " x 12" x 3" high (medium)
16 to 20 lb.	16" x 13" x 3" high (large)
20+ lb.	18" x 13" x 3" high (extra-large)

ROAST IT RIGHT

Roast the bird breast side down for the first 45 minutes at 400°F, then flip it breast side up and reduce the oven temperature to 325°F to finish cooking. Tent the breast with foil if it's browning too quickly.



10 TO 12 LB.
2½ to 3 hrs



12 TO 14 LB.
2¾ to 3½ hrs



14 TO 16 LB.
3 to 3¾ hrs



16 TO 18 LB.
3½ to 4½ hrs



20+ LB.
3¾ to 4½ hrs

TEST FOR DONENESS

Insert an instant-read thermometer into the breast and the thigh. Begin testing for doneness about 30 minutes before the total roasting time is reached.

BREAST
165°F

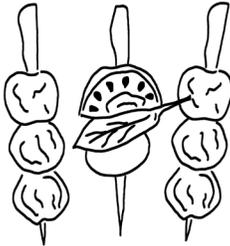
THIGH
175°F

STUFFING
165°F

GIVE IT A REST!

Don't forget to let the bird rest for 20 to 30 minutes before carving and serving!

HOW MUCH TO MAKE PER PERSON



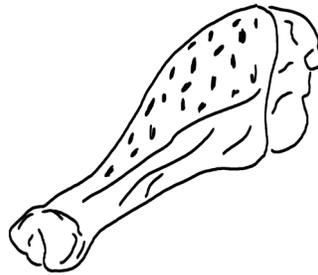
HORS D'OEUVRES
4 to 6 bites



GRAVY
 $\frac{1}{2}$ cup



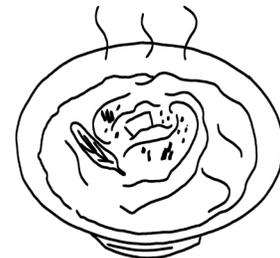
ROLLS
1 to 2



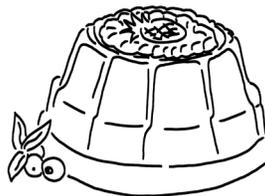
TURKEY
 $1\frac{1}{2}$ lb. bone-in turkey



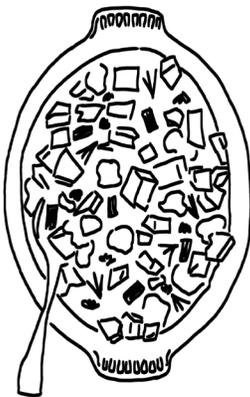
SALAD
 $1\frac{1}{2}$ cups



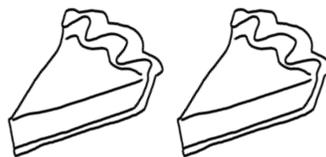
MASHED POTATOES
 $\frac{1}{2}$ lb. potatoes



CRANBERRY SAUCE
 $\frac{1}{3}$ cup



STUFFING
 $\frac{3}{4}$ cup



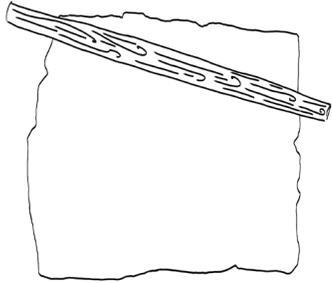
DESSERTS
2 small pieces of
pie or cake



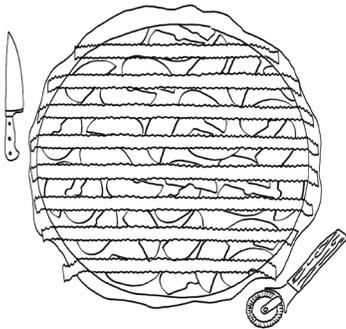
WINE
 $\frac{1}{2}$ to 1 bottle

THE PERFECT PIE

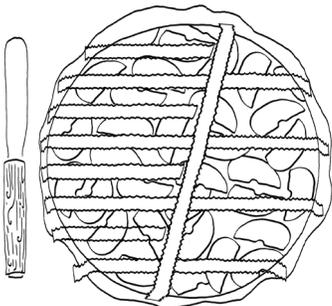
LATTICE PIECRUST



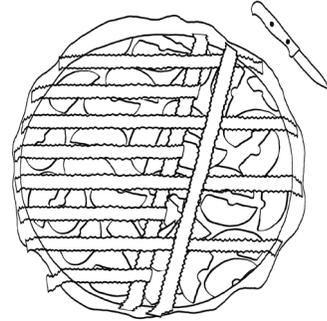
1. Roll out a round of pie dough into a square about 12 inches in length.



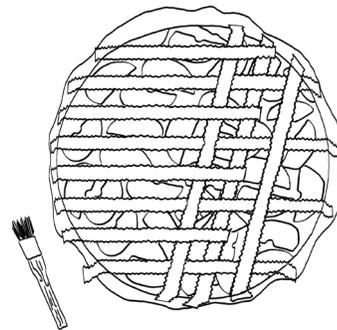
2. Using a pastry wheel or a knife, cut the square into 16 strips, each about $\frac{3}{4}$ inch wide. Lay 8 of the strips horizontally across the pie. Think of the top strip as number 1 and the bottom strip as number 8.



3. Fold strips 2, 4, 6 and 8 back onto themselves to your left. Lay a vertical strip down the center at a slight angle. Unfold the strips.



4. Fold strips 1, 3, 5 and 7 back onto themselves to your left. Lay a vertical strip to the right of the center strip. Unfold the strips.



5. Fold strips 1, 3, 5 and 7 back onto themselves to your right. Lay a vertical strip to the left of the center strip. Unfold the strips.

PIECRUST CUTTERS



For a **pumpkin pie**, use decorative piecrust cutters to create cutouts. After baking them on a baking sheet until golden, use them to decorate your finished pie.

GUEST CARD PRINTABLES

Print out the following pages on card stock and cut each page into quarters along the dotted lines.

I AM

Thankful

FOR

1. _____

2. _____

3. _____

Give each guest a card and ask them to share what they're thankful for. You can also punch holes in the cards and tie them to your guests' napkins with ribbon or twine.



Fold the cards in half and use them as decorative place cards.

I AM
Thankful
FOR

1. _____

2. _____

3. _____

I AM
Thankful
FOR

1. _____

2. _____

3. _____

I AM
Thankful
FOR

1. _____

2. _____

3. _____

I AM
Thankful
FOR

1. _____

2. _____

3. _____

