

# Thanksgiving Preparation Tips

## Monday & Tuesday

- **Pick-up your turkey** and all your ingredients, pies, breads, etc. A fresh turkey will hold perfectly until the holiday in your refrigerator, or save the space and store your bird in a cooler chest with ice or snow. Fresh breads store beautifully in the freezer for several days, reheat before serving.
- **Don't forget the wine!** Both sparkling, red, and white wines can be perfect with the Thanksgiving feast – bring your menu into Tony's Wines and for expert pairing that fits your budget. Non-alcoholic sparkling wine and sparkling ciders are also highly recommended!
- **Secure a reliable meat thermometer.** *Quick Read Thermometers* work very well, but contain plastic parts – so don't roast them in the oven! Test in boiling water, adjusting to 202-203 degrees for Denver's altitude. Secure a spare battery, just in case.

## Wednesday

- **Review your recipes, pantry, cooking tools and ingredients** on hand, and then prepare lists for one last shopping trip on Wednesday.
- **Brine your turkey** the evening before cooking if desired – printable brine recipe with tips at [TonysMarket.com](http://TonysMarket.com)

## Thanksgiving Day

- **Estimate your turkey's cooking time.** Decide on an approximate eating time – then refer to your timeline and update as needed. An organized approach can magically remove kitchen stress!
- **Involve your family and guests** in the kitchen as much as possible. Everyone loves being in the kitchen, and a helper is much better than an audience!
- **Don't commit to a specific serving time!** A one-hour estimate is adequate – it's just not worth the stress! If supper is running late, update your estimate; and then serve wine and appetizers.
- **Relax and enjoy your time in the kitchen.** If you make a mistake, adjust or move on - don't let it spoil your day! No matter what happens, keep smiling and don't feel like you have to apologize for anything... It's our friends and loved ones that are most important anyway!

*Chef Michaelangelo (mick) Rosacci*

[www.TonysMarket.com](http://www.TonysMarket.com) -- [www.TonyRosacciCatering.com](http://www.TonyRosacciCatering.com)

## **Sample Shopping List**

*I went through hundreds of classic Thanksgiving recipes and compiled this sample-shopping list of common Thanksgiving ingredients. Review your recipes and pantry closely now; leftover ingredients aren't a problem, but running out of key ingredients on Thanksgiving Day is a big problem!*

### **Dry Pantry**

Tony's Roast Turkey Seasoning, Kosher Salt, Sea Salt Flakes (fleur de sel), assorted Peppercorns, Rubbed Sage, Poultry Seasoning, Juniper Berries, Cloves, Crushed Red Pepper, dry Thyme leaves, dry Bay leaves, Nutmeg, Cinnamon, Brown Sugar, Pecans, Almonds, Walnuts, Pine Nuts, Dried Fruits and Berries, Rice, All Purpose Flour, Superfine Flour, Sugar, Olive Oil, Canola Oil, Vinegar, Chocolates, Mulling Spices, Marshmallows.

### **Wet Pantry Basics**

Low Sodium Turkey and Chicken Stock, Horseradish, Cranberry Sauce, Chutney, Lingonberries, Apricot and Raspberry Preserves, Canned Pumpkin, Chestnuts, Onion Straws, Cocktail Sauce, Madeira or Marsala Wine, White Wine or Vermouth, Bourbon, Brandy, Grande Marnier, Amaretto, Maple Syrup, Molasses, Honey.

### **Other Pantry**

Meat Thermometer, Butcher's String, Cheesecloth, Turkey Lifting Tool, Turkey Injector, Turkey Roasting Bags, Plastic Wrap, Parchment Paper, Aluminum Foil, Plastic Bags, Napkins, Paper Towels, Paper Plates (for sending leftovers), trash bags.

### **Produce**

Lots of Onions, Carrots, Celery, and fresh Herbs. Fresh Parsley & Chives, Garlic, Ginger, Pearl Onions, Shallots, Green Onions, Mushrooms, Salad Ingredients, Green Beans, Sweet Potatoes, Hard Squash & other Seasonal Veggies, fresh Cranberries, Apples, Pears, Oranges, Fruit Salad ingredients.

### **Dairy**

Lots of Butter, Milk, Cream, Half N Half, Sour Cream, and fresh Eggs. Also Buttermilk, Cream Cheese, Parmigiano Reggiano and other cheeses, Ghee (clarified butter), Yogurt, Crème Fraîche, Mascarpone, Clotted Cream, Butter Molds, and Whipped Cream.

### **Other**

Stale Challah, Knot Rolls or Brioche (brioche-style breads for stuffing), Stale Baguette or Cornbread (for stuffing), Fresh Breads / Rolls for supper, extra Turkey Giblets and Parts for stock or stuffing, fresh Oysters.

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