

## Daily Planner

### A Week Ahead

- order turkey
- review videos
- purchase wine/spirits
- purchase table decor

### 3 to 5 Days Before

- shop for groceries
- pick up your turkey and start thawing (if frozen)

### 2 or 3 Days Before

- make and bake the pumpkin cheesecake
- make the cranberry sauce
- pick up your turkey (if fresh)

### 1 Day Before

- brine the turkey
- make the compound butter
- cut the bread for stuffing
- prepare the yams
- prepare the Brussel sprouts
- make the pumpkin pie

### Day Of

#### Morning

- set the table

#### During Hour 1

- remove the turkey from the brine
- make the short stock

#### During Hour 2

- season and put the turkey in the oven for the first hour
- prep the potatoes

#### During Hour 3

- flip the turkey over, brush with butter and cook for the second hour
- prepare the stuffing

#### During Hour 4

- brush the turkey with butter, cook for the third hour
- put the stuffing in the oven to bake
- cook potatoes
- test the turkey at the 3-hour mark
- mash the potatoes
- test the turkey again

#### During Hour 5

- take the turkey out to rest
- make the gravy
- toss the yams
- bake the brussel sprouts
- carve the turkey

#### After Dinner

- make coffee
- whip cream
- serve desserts

## Shopping List

### Butcher

- 1-15 pound fresh turkey
- 2 pounds chicken bones
- 3 strips prosciutto

### Produce

- Yukon gold or russet potatoes (8 pounds)
- cranberries, fresh or frozen (1-14 oz bag)
- orange (1)
- Brussel sprouts (2 pounds, same-sized)
- yams (6 pounds)
- fresh garlic (1 head)
- fresh thyme (2 large bunches)
- onions (5 large)
- celery stalk (1)
- carrots (5 large)
- fresh sage leaves (about 30)

### Dairy

- butter, unsalted (3 pounds)
- cream cheese (4-8 ounce packages)
- half and half (2 cups)
- heavy cream (2 cups)
- whole milk (2 cups)
- Parmigiano-Reggiano (about 1 cup grated)
- shortening (60 g)

### Dry Ingredients

- all-purpose flour (about 3 cups)
- baking powder
- cake flour (3/4 cup)
- confectioner's sugar (icing sugar)
- granulated sugar (about 2.5 cups)
- light brown sugar

### Eggs

- 1 dozen eggs

### Bakery

- 2 loaves French bread

### Spices and Seasonings

- allspice (ground)
- bay leaves
- black pepper
- cinnamon (ground)
- cloves (ground)
- ginger (ground)
- Kosher salt (about 2.5 cups)
- nutmeg (fresh)
- poultry seasoning
- table salt
- white pepper

### Miscellaneous

- turkey or chicken stock, low-sodium (about 4 liters)
- 2-15 ounce cans solid pumpkin
- sweetened condensed milk (1-300 ml can)
- ice (1 bag)
- maple syrup
- olive oil
- pure vanilla extract
- vegetable oil
- white vinegar (distilled)

### Wine

- dry white wine (1 cup)
- Creme de cassis (black current liqueur or any other black current concentrate, such as Ribena) (1/4 cup)

## Equipment List

- 9-inch pie plate
- 10-inch spring form pan (or 9-inch)
- aluminum foil
- baking sheet
- beans for blind baking (or pie weights)
- carving knife
- casserole dish (medium)
- casserole dish (large)
- cheese grater
- cloths for flipping turkey
- container for brining (approx. 20 quarts)
- cooling rack
- electric mixer
- food processor
- knife, large and heavy (to cut bones for short stock)
- ladle
- measuring cup
- mixing bowls (small, medium and large)
- parchment paper
- pastry brush
- pastry cutter (or fork)
- pot (large)
- potato masher
- roasting pan with V-rack (large)
- rolling pin
- strainer (medium)
- thermometer
- vegetable peeler
- whisk