

ANTHONY'S  
**THANKSGIVING**  
**SURVIVAL GUIDE**

*Meal plan below is based on a 4:00pm dinnertime, using a single oven to cook a 12-14 pound turkey at 325°F.*

~ **MENU** ~

SPINACH ARTICHOKE DIP

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HERBED ROAST TURKEY WITH GRAVY

TRADITIONAL STUFFING

GARLIC-SCENTED MASHED POTATOES

GREEN BEANS WITH CARAMELIZED SHALLOTS

ROASTED BUTTERNUT SQUASH WITH BROWNED BUTTER & HAZELNUTS

CRANBERRY SAUCE

POTATO ROLLS

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Pumpkin, Pecan & Apple Pies

*à la mode*

SUNDAY/MONDAY:

If cooking a frozen turkey, start thawing in the refrigerator (24 hrs in the fridge for every 4 lbs. of frozen turkey).

TUESDAY:

- Go grocery shopping (list included).
- Make dips/prep veg for crudites.

WEDNESDAY:

- Salt/dry brine turkey
- Make stuffing and refrigerate
- Boil & mash potatoes (without butter & milk)
- Peel & slice butternut squash
- Blanch green beans & caramelize shallots (store separately)
- Make gravy

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THANKSGIVING DAY SCHEDULE:

- 9:30am Take turkey out of refrigerator, remove giblets, and pat dry.
- 12:00pm Season/prep turkey, as desired, and place in preheated oven.
- 12:30pm Get dressed and ready to party!
- 2:00pm - Prepare cold appetizers  
- Take prepared side dishes out of refrigerator and allow to come to room temp.
- 2:30pm - Check turkey for doneness  
- Warm milk & butter and reheat mashed potatoes over double boiler
- 3:00pm - Remove turkey from oven (USDA recommends 165°F by inserting an instant-read thermometer between the leg/thigh joint), lightly tent with foil and let rest for at least 30 minutes before carving.  
- While turkey rests, cook spinach-artichoke dip, stuffing & butternut squash in oven.
- 3:15pm Reheat Gravy, make brown butter sauce, warm green beans with shallots
- 3:30pm - Take butter out of refrigerator and let come to room temp  
- Warm rolls/bread in oven  
- Start moving food from kitchen to table  
- Carve turkey
- 4:00pm BE THANKFUL & ENJOY MEAL!

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**SPINACH-ARTICHOKE DIP:**

*\*Adapted from The Chew\**

Serves 8-10

EQUIPMENT:

Liquid Measuring Cup, Dry Measuring Cup, Rubber spatula, Mixing bowl, small oven-proof baking dish

INGREDIENTS:

1/3 cup Mayonnaise

1/3 cup Cream Cheese

1/4 cup Sour Cream

1 cup freshly grated Parmesan Cheese

1 cup chopped Marinated Artichokes (drained and rinsed)

2 cups chopped Frozen Spinach (thawed and drained)

2 tablespoons Roasted Garlic

Kosher Salt & Black Pepper

Tortilla Chips or Crostini, for serving

**\*\*If making ahead, combine all ingredients in baking dish and cook just before serving.**

Preheat oven to 375°F.

Chop artichoke hearts, so they are bite sized.

In a large mixing bowl, stir together mayonnaise, cream cheese, parmesan, artichokes, spinach, and roasted garlic. Season with salt & pepper, to taste. Transfer to a small, oven-safe baking dish.

Bake for 20 minutes, or until bubbling and golden brown on top. Serve immediately with tortilla chips or crostini.

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**HERBED ROAST TURKEY:**

*For a 12-14 pound bird—roasted, unstuffed.*

INGREDIENTS:

12-14 lbs. turkey, fresh or thawed  
1 stick unsalted butter at room temperature  
1 medium Yellow Onion, quartered with root still intact  
2 stalks celery, cut into large chunks  
2 carrots, peeled and cut into large chunks  
2 sprigs fresh thyme  
2 sprigs fresh sage  
1 sprig fresh rosemary  
Kosher salt & black pepper

Remove giblets from the cavity and neck of the bird. Rinse the bird and pat dry with paper towels (make sure skin is dry, so it will get crispy and beautiful in the oven--if time, do this the day before, and leave in fridge, uncovered, overnight).

Preheat the oven to 475°F.

Season inside of cavity with salt & pepper. Stuff cavity with half of the onion, celery, carrot chunks and the fresh herbs. Spread butter all over the turkey with your hands, and season generously with salt and pepper.

Put remaining vegetables in the bottom of roasting pan (if desired, pour ½ cup of water, white wine, or kitchen stock in bottom of pan). Then place v-rack inside roasting pan, with turkey snugly in it. Tie legs together with kitchen twine, for even cooking.

Roast turkey, uncovered, for about 30 minutes on 475°F, then reduce oven temp to 325°F until the internal temperature of the leg /thigh joint reaches 155 - 160°F when tested with an instant-read thermometer (about 3 - 3½ hours for a 12-14 pound turkey).

Remove the bird from the oven; tent with foil, and let rest at least 25-30 minutes before carving.

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**MAKE-AHEAD TURKEY GRAVY:**

*\*Adapted from The Chew\**

*Makes about 2 quarts*

INGREDIENTS:

Reserved turkey giblets (without the Liver)

Reserved turkey neck

6 turkey drumsticks, thighs, or wings

2 carrots, coarsely chopped

2 ribs celery, coarsely chopped

2 onions, coarsely chopped

1 head garlic, halved

Vegetable oil spray (or oil)

10 cups low-sodium chicken broth

2 cups dry white wine

12 sprigs fresh thyme

½ cup all-purpose flour

Salt and Pepper

Adjust oven rack to middle position and heat oven to 450 degrees. Place giblets, neck, other turkey parts, carrots, celery, onions, and garlic in roasting pan. Spray with vegetable oil and toss well. Roast, stirring occasionally, until well browned, 1 to 1 ½ hours.

Transfer contents of roasting pan to a Dutch oven (or other large heavy-bottomed pot). Add broth, wine, and thyme. Bring to a boil over high heat. Once boiling, reduce heat to simmer until reduced by half, about 1 ½ hours. Pour through fine-mesh strainer into large container (discarding solids). Cover and refrigerate until fat congeals, at least 2 hours.

Using a soup spoon, skim fat and reserve. Heat ½ cup fat in Dutch oven over medium-high heat until bubbling. Whisk in flour and cook, whisking constantly, until honey colored, about 2 minutes.

Gradually whisk in stock, bring to a boil, reduce heat to medium-low, and simmer until slightly thickened, about 10 minutes. Season with salt & pepper.

*\*Gravy can be refrigerated for up to 3 days or frozen for up to 2 months*

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**TRADITIONAL STUFFING**

*\*From America's Test Kitchen\**

Serves 8–10

INGREDIENTS:

- 1 loaf hearty white sandwich bread (24-oz), cut into ½-inch pieces (about 16 cups)
- 8 tablespoons (1 stick) unsalted butter
- 2 onions, finely chopped
- 3 celery ribs, finely chopped
- 4 garlic cloves, minced
- 2 tablespoons fresh sage (or 1 ½ tsp dried)
- 2 tablespoons fresh thyme (or 1 ½ tsp dried)
- 4 cups low-sodium chicken broth
- 1 tablespoon soy sauce
- 4 large eggs
- 1 ½ cups half-and-half
- ¼ cup chopped fresh parsley (Italian)
- 1 teaspoon salt
- 1 ½ teaspoons pepper

Adjust oven racks to upper-middle and lower-middle positions and heat oven to 325 degrees. Arrange bread in single layer on 2 baking sheets. Bake until golden, about 30 minutes, stirring bread and switching and rotating sheets halfway through baking. Let cool.

Melt 4 tablespoons (1/2 stick) butter in large skillet over medium heat. Cook onions and celery until golden, about 10 minutes. Stir in garlic, sage, and thyme and cook until fragrant, about 30 seconds. Stir in broth and soy sauce, and simmer until slightly thickened and vegetables are tender—about 10 minutes. Remove from heat, and let cool 5 minutes.

Whisk eggs, half-and-half, parsley, salt, and pepper in large bowl. Slowly whisk in warm onion mixture until incorporated. Fold in toasted bread and let sit, tossing occasionally, until bread is saturated, about 20 minutes.

*\*\*If making ahead, cool completely, cover with foil and refrigerate until ready to bake. (May need to increase the bake time by 20 minutes)\*\**

Transfer stuffing to a greased 13"x9" pan. Melt remaining butter and drizzle evenly over stuffing. Bake on lower-middle rack until top is golden brown and crisp, about 50 minutes.

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**GARLIC-SCENTED MASHED POTATOES:**

Serves 8-10

INGREDIENTS:

2 lbs. Russet Potatoes (about 4 medium), peeled

2 lbs. Yukon Gold Potatoes, peeled

3 cloves Garlic, peeled and smashed (optional)

1 stick unsalted butter

1 cup whole milk

Kosher Salt & Black Pepper

Cut peeled potatoes lengthwise in half, and place in a large stockpot filled with cold water. The goal is to get all potatoes approx. the same size, so they cook at the same rate. Cover by 1 inch of cold water. Add 2 tablespoons of kosher salt.

Put pot on high heat and bring to a boil. Once pot is at a rapid boil, reduce heat to a gentle boil and continue to cook potatoes until they are easily pierced by the tip of a knife, about 15-20 minutes. Drain potatoes well, and return to the hot pan, letting them dry out a bit more.

\*If making ahead of time, mash potatoes while warm and cool completely. Refrigerate in a zip-top bag until next day.

\*\*To rewarm potatoes, put them in a heatproof bowl set over a saucepan with a small amount of gently simmering water.

Combine butter and garlic cloves (if using) in a small saucepan over low heat. Let garlic infuse butter until fragrant, about 15 minutes. Do not let butter brown. Add milk to pan and warm until almost a simmer. Remove garlic cloves.

Add warmed butter & milk mixture to mashed potatoes, until desired consistency. Stir with rubber spatula until incorporated. Season with additional salt and pepper, to taste.

Keep warm until ready to serve.

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**ROASTED BUTTERNUT SQUASH WITH BROWNE BUTTER & HAZELNUTS:**

*\*From America's Test Kitchen\**

Serves 8–10

INGREDIENTS:

**Squash:**

Two 3-lbs. Butternut Squashes  
4 tablespoons unsalted butter, melted  
½ teaspoon salt  
½ teaspoon pepper

**Topping:**

4 tablespoons unsalted butter, melted  
½ cup hazelnuts, toasted, skinned, and copped coarse  
1 tablespoons water  
2 tablespoons lemon juice  
pinch salt  
¼ cup minced fresh chives

**FOR THE SQUASH:** Adjust oven rack to lowest position and heat oven to 425 degrees. Using a sharp vegetable peeler or chef's knife, remove skin and fibrous threads from squash just below skin (peel until squash is completely orange with no white flesh remaining). Halve squash lengthwise and scrape out seeds. Place squash, cut side down, on cutting board and slice crosswise ½ inch thick.

Toss squash with melted butter, salt, and pepper until evenly coated. Arrange squash on rimmed baking sheet in single layer. Roast squash until side touching sheet toward back of oven is well browned, 25-30 minutes. Rotate sheets and continue to bake until side touching sheet toward back of oven is well browned, and additional 6-10 minutes. Remove squash from oven and use metal spatula to flip each piece. Continue to roast until squash is very tender and side touching sheet is browned, 10-15 minutes longer.

**FOR THE TOPPING:** While squash roasts, melt butter with hazelnuts in an 8-inch skillet over medium-low heat. Cook, stirring frequently, until butter and hazelnuts are brown and fragrant, about 2 minutes. Immediately remove skillet from heat and stir in water (butter will foam and sizzle). Let cool for 1 minute; stir in lemon juice and salt.

Transfer squash to large serving platter. Drizzle butter mixture & hazelnuts over squash. Sprinkle with chives and serve.



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**GREEN BEANS WITH CARMELIZED SHALLOTS:**

*Serves 8–10*

INGREDIENTS:

2 lbs. Green Beans or Haricot Vert, ends trimmed

3 Tablespoons unsalted butter

½ pound Shallots, minced

1 Tablespoon Sugar

1 Tablespoon Red Wine Vinegar

Kosher Salt & Black Pepper

Bring a large stockpot of salted water to a rolling boil. Toss green beans into water and cook until bright green in color and crisp-tender, about 5 minutes. Drain the beans and shock in a large bowl of ice water to stop the cooking. Drain the beans again and pat dry.

In a small sauté pan, melt butter over medium heat. Once foaming subsides, add minced shallots, sugar, and red wine vinegar. Season with salt and pepper. Reduce heat to low and continue to cook until shallots become golden brown, about 25 – 30 minutes.

\*\*If making ahead, cool completely and store green beans and shallots separately. When ready to serve, toss together in a large skillet, until heated through. Serve warm or at room temperature.

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**FRESH CRANBERRY SAUCE:**

*Makes approx. 1 cup*

**EQUIPMENT:**

Medium saucepan, liquid measuring cup, dry measuring cup, small heatproof bowl

**INGREDIENTS:**

1 cup sugar

1 cup water

1 (12 oz) package Fresh Cranberries

Combine sugar and water in a medium saucepan. Bring to a boil; add cranberries, return to a boil. Reduce heat and boil gently for 10 minutes, stirring occasionally, and mashing cranberries with the back of a spoon.

Pour into a heatproof bowl and cool completely. Cover and refrigerate.

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**SHOPPING LIST:**

VEGETABLES:

1 bag of large carrots  
2 heads celery  
6 medium yellow onions  
2 heads Garlic  
1 lb. Shallots  
2 bunches EACH: Thyme,  
Rosemary, Sage  
1 bunch Flat-Leaf Parsley  
1 bunch Chives  
2 lbs. Russet Potatoes  
2 lbs. Yukon Gold Potatoes  
2 (2 ½ - 3 lbs) butternut squashes  
2 lbs. Green Beans  
3 lemons

DAIRY:

2 lbs. unsalted butter  
2 quarts half-and-half  
Cream Cheese (4oz)  
Sour Cream (20oz)  
Parmesan Cheese (1 cup)  
Whipped Cream

PANTRY:

Mayonnaise (1/3 cup)  
Olive oil  
Tortilla chips  
Kosher Salt  
Black Pepper  
Flour  
5 quarts Low-Sodium Chicken  
Stock/Broth  
Hazelnuts (1/2 cup chopped)  
Red Wine Vinegar (3 Tbsps)  
Sugar  
Jellied Cranberry Sauce  
Soy Sauce (2 Tbsps)

FROZEN:

Marinated Artichokes  
Chopped Frozen Spinach  
Vanilla Ice Cream

BAKERY:

2 loaves white Pullman bread  
Potato Rolls  
Pumpkin Pie  
Apple Pie  
Pecan Pie

WINE/LIQUOR:

White wine (like a Pinot Grigio)