

# Dinner By Numbers – Serving 12 to 14



<b>Main</b>	Turkey Size	18 – 20 lb.
<b>Fixings</b>	Stove Top Turkey or Chicken Stuffing Brandied Cranberry Sauce	3-4 boxes (120 g each) 1 recipe
<b>Vegetable Sides</b> (choose 2)	Mashed potatoes (1/2 cup cooked per person)	3 1/2 lb. potatoes
	Cauliflower	2 head cauliflower
	Frozen corn (1/2 cup per person)	2 bag (500 g) corn
	Broccoli florets (1/2 cup per person)	2 bunches (2 lb.) broccoli
	Carrots (1/2 cup per person)	2 lb. carrots
	Brussels sprouts – medium size (1/2 cup per person)	2 lb. = 52 sprouts
<b>Dessert</b>	Baked Cheesecake	2 cheesecakes

## Getting Started:

- Confirm number of guests. Plan the menu (choose turkey size, vegetable sides and cheesecake).
- Keep a running list on your refrigerator so you can add or delete items.
- Order fresh turkey, or buy frozen one.
- Make **cheesecake** and freeze.

## 5 Days Before:

- Make a shopping list and purchase non-perishables.
- If using frozen turkey, start defrosting it in the refrigerator.

## 2 Days Before:

- Buy fresh produce for side dishes.
- Make **cranberry sauce**. A few days in the refrigerator allow the flavours time to develop.

## 1 Day Before:

- Set the table. Assemble serving utensils, dishes and platters. Decorate the house.
- Pick up fresh turkey, if using.
- Thaw cheesecake in refrigerator.

## Morning of the Dinner:

- If using frozen turkey and it is still frozen, run under cold water until thawed completely.
- Prepare vegetables for side dishes. Clean, peel and cover with water in a pot or casserole dish. Store in fridge or place pots on stove so they are ready to go.
- Chill wine or other beverages in fridge or on porch.

## 5 1/2 Hours Before:

- Prepare stuffing, stuff turkey, put into oven and roast. For 18 – 20 lb. turkey, **roast 4-5 hours at 325°F**.
- Garnish cheesecake.

## 2 Hours Before:

- Set out dishes of nuts or munch mix.
- Set up coffee pot.
- Serve appetizers as guests arrive.

## 1 Hour Before:

- Check temperature of turkey at the thigh (the thickest part.) If the temperature is 180°F and the juices run clear, the turkey is ready to eat. If un-stuffed, the turkey is done when it reaches 170°F.
- If turkey is ready early: Remove from oven, remove stuffing, cover the turkey and let it rest until ready to carve. Start vegetables early if possible.

## 1/2 Hour Before:

- Start cooking vegetables.
- Take the turkey out of the oven and tent with foil for 20 minutes. Carve turkey. Prepare gravy.

## Dinnertime:

- Put food in serving dishes and take to table.
- Turn on coffee pot, light candles, call guest to table and enjoy dinner!

