

Dinner By Numbers – Serving 8 to 10



Main	Turkey Size	12 – 14 lb.
Fixings	Stove Top Turkey or Chicken Stuffing Brandied Cranberry Sauce	2 boxes (120 g each) 1 recipe
Vegetable Sides (choose 2)	Mashed potatoes (1/2 cup cooked per person)	2 1/2 lb. potatoes
	Cauliflower	1 head cauliflower
	Frozen corn (1/2 cup per person)	1 bag (500 g) corn
	Broccoli florets (1/2 cup per person)	1 bunch (1 lb.) broccoli
	Carrots (1/2 cup per person)	1 1/2 lb. carrots
	Brussels sprouts – medium size (1/2 cup per person)	1 lb. = 26 sprouts
Dessert	Baked Cheesecake	1 cheesecake

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.

4 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.

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.

4 1/2 Hours Before:

- Prepare stuffing, stuff turkey, put into oven and roast. For 12 – 14 lb. turkey, **roast 3 1/2 - 4 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. Start the potatoes first as they take the longest.
- Take the turkey out of the oven, remove stuffing (set aside to keep warm in oven). Tent turkey with foil and allow to rest for 30-45 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!

