A HOLIDAY COLLECTION BY KRISSY CRUSE

The Thanksgiving Table

Recipes & a thoughtful guide to gathering at home



Gather. Give thanks. Feel at home.

17 recipes, familiar holiday flavors, and a little preparation
to make more room for the people around your table.

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A place at the table

A warm welcome, something good to share, and a little time together. This collection brings the Thanksgiving menu and hosting guide into one place.

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MAKE YOURSELF AT HOME

The complete Hosting Guide 20-26

About this collection: Recipes are original drafts and have not been kitchen-tested. Photography is AI-generated and illustrative. Read each recipe fully before starting; use a food thermometer where directed.

Baked Brie with Cranberries & Pecans

Serves 6-8 | Prep 10 min | Bake 15-20 min

Warm, creamy brie topped with tart cranberries and toasted pecans makes an inviting start to the holiday.



INGREDIENTS

1 wheel brie, 8 ounces

1/3 cup whole-berry cranberry sauce

1/4 cup chopped pecans

1 tablespoon honey

1/2 teaspoon fresh thyme leaves (optional)

Crackers and sliced baguette

DIRECTIONS

1. Heat oven to 350°F. Place the brie in a small oven-safe serving dish, leaving the rind intact.

2. Bake 15-20 minutes, until the center feels soft when gently pressed. Begin checking at 12 minutes; thickness affects timing.

3. Toast pecans in a dry skillet over medium-low heat for 3-5 minutes, stirring frequently. Warm cranberry sauce in a small saucepan over low heat.

4. Spoon sauce over the brie, sprinkle with pecans, drizzle with honey, and add thyme if using.

5. Serve immediately with crackers and baguette. The dish will be hot.

HOSTING TIP

Toast the pecans and measure the toppings the day before. Bake the brie just before guests arrive.

Classic Deviled Eggs

Makes 12 halves | Prep 20 min | Cook 12 min | Cool/chill 40 min

Creamy deviled eggs with a touch of Dijon, a little tang, and a light sprinkle of paprika.



INGREDIENTS

6 large eggs

3 tablespoons mayonnaise, plus more as needed

1 teaspoon Dijon mustard

1 teaspoon apple cider vinegar

1/8 teaspoon fine salt, or to taste

Black pepper, to taste

Sweet paprika, for garnish

1 tablespoon chopped chives (optional)

DIRECTIONS

1. Cover eggs with cold water by 1 inch in a saucepan. Bring to a full boil, cover, remove from heat, and let stand 12 minutes.

2. Transfer to ice water for 10 minutes, then peel.

3. Halve lengthwise. Place yolks in a bowl and whites on a platter.

4. Mash yolks finely. Stir in mayonnaise, mustard, vinegar, salt, and pepper until smooth. Add a little mayonnaise if needed.

5. Spoon or pipe into whites. Cover and refrigerate at least 30 minutes.

6. Garnish with paprika and optional chives just before serving.

HOSTING TIP

Prepare up to one day ahead and refrigerate covered. Keep chilled until serving.

Herb-Butter Roast Turkey

Serves 10-12 | Prep 30 min | Roast 3-3¾ hr | Rest 30 min

Golden skin, fragrant herbs, and butter make a classic centerpiece for the Thanksgiving table.



INGREDIENTS

1 whole turkey, 12-14 pounds, fully thawed

1/2 cup unsalted butter, softened

1 tablespoon chopped fresh rosemary

1 tablespoon chopped fresh sage

1 tablespoon fresh thyme leaves

3 garlic cloves, finely minced

Zest of 1 lemon

2 teaspoons fine salt (reduce or omit for brined or salt-injected turkey)

1 teaspoon black pepper

1 tablespoon olive oil

2 cups low-sodium turkey or chicken stock, plus more as needed

DIRECTIONS

1. Heat oven to 325°F with a rack in the lower third. Set a roasting rack in a large roasting pan.

2. Remove neck and giblets from both cavities. Pat turkey dry; do not rinse. Place breast-side up on the rack. Cook stuffing separately.

3. Mix butter, herbs, garlic, zest, salt, and pepper. Gently loosen breast skin without tearing. Spread half the butter under the skin and the rest outside. Brush with oil and tuck wings underneath.

4. Pour stock into the pan. Roast uncovered about 3-3¾ hours. Begin temperature checks around 2½ hours. Add stock if the pan dries; loosely tent breast with foil if browning too fast.

5. Check with a food thermometer: the thickest breast and innermost thigh and wing must each reach at least 165°F, without touching bone. Time alone does not determine doneness.

6. Transfer to a carving board, tent loosely, and rest 30 minutes. Reserve drippings for gravy.

HOSTING TIP

Mix herb butter up to two days ahead; refrigerate and soften before using. Allow about 24 hours of refrigerator thawing per 4-5 pounds of frozen turkey, plus a buffer.

Homemade Turkey Gravy

Makes about 3 cups | Prep 10 min | Cook 15 min

Smooth, savory gravy brings the whole Thanksgiving plate together, using pan juices for rich flavor.



INGREDIENTS

1/4 cup reserved turkey fat or unsalted butter

1/4 cup all-purpose flour

Reserved turkey pan juices, strained and defatted

Low-sodium turkey or chicken stock, enough to make 3 cups total liquid with the juices

Black pepper, to taste

Salt, only as needed

1/2 teaspoon chopped fresh thyme (optional)

DIRECTIONS

1. Strain turkey drippings into a heatproof jug or fat separator. Let fat rise. Reserve 1/4 cup fat, then separate remaining fat from the juices.

2. Add stock to defatted juices to make 3 cups liquid. If juices are salty, use less and replace with unsalted stock.

3. Heat reserved fat or butter in a saucepan over medium heat. Whisk in flour and cook 2-3 minutes until lightly golden.

4. Slowly whisk in liquid, a little at a time at first, until smooth.

5. Bring to a gentle boil; reduce heat and simmer 8-12 minutes, whisking frequently, until thickened.

6. Add pepper and optional thyme. Taste before salting. Thin with stock or simmer longer as needed. Serve hot.

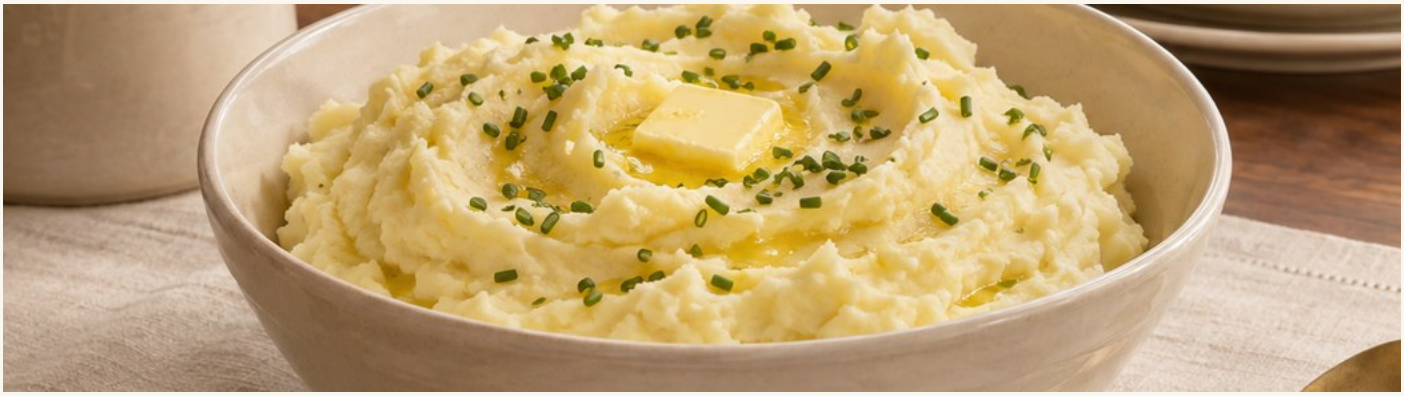
HOSTING TIP

Make while the turkey rests. Without drippings, use unsalted butter and flavorful turkey or chicken stock.

Buttery Mashed Potatoes

Serves 8 | Prep 15 min | Cook 25 min

Creamy Yukon Gold potatoes, made for a generous spoonful of gravy.



INGREDIENTS

3 pounds Yukon Gold potatoes, peeled, in 1½-inch pieces

6 tablespoons unsalted butter, plus more to serve

3/4-1 cup whole milk

1 teaspoon fine salt, plus more for cooking water

Black pepper, to taste

1 tablespoon chopped chives (optional)

DIRECTIONS

1. Cover potatoes with cold water by 1 inch in a large saucepan. Salt water generously.

2. Bring to a boil, then simmer 15-20 minutes until very tender.

3. Drain thoroughly. Return to the pan over low heat 1-2 minutes, shaking gently to evaporate moisture. Remove from heat.

4. Warm butter with 3/4 cup milk until melted.

5. Mash potatoes by hand or use a ricer. Gently fold in milk mixture. Add remaining milk gradually to desired consistency.

6. Season with salt and pepper. Serve with extra butter and optional chives.

HOSTING TIP

Avoid a blender or food processor, which can make potatoes gluey. Warm milk and gentle mixing keep them fluffy.

Sage & Sausage Stuffing

Serves 10-12 | Prep 25 min | Bake 45-55 min | Dry bread 30-40 min

Golden bread, savory sausage, and fragrant sage, with a tender center and crisp edges.



INGREDIENTS

1 pound sturdy white or sourdough bread, in ¾-inch cubes

1 pound bulk mild pork sausage

6 tablespoons unsalted butter, plus more for dish

1 large yellow onion, diced

4 celery stalks, diced

2 garlic cloves, minced

2 tablespoons chopped fresh sage

1 tablespoon fresh thyme leaves

1/4 cup chopped fresh parsley

2½-3 cups low-sodium chicken or turkey stock

2 large eggs, beaten

1/2 teaspoon fine salt

1/2 teaspoon black pepper

DIRECTIONS

1. If bread is not thoroughly dry, bake cubes on sheets at 300°F for 30-40 minutes, stirring occasionally. Cool.

2. Heat oven to 350°F. Butter a 9-by-13-inch baking dish.

3. Cook sausage in a skillet over medium heat, breaking into pieces, until fully cooked. Transfer to a large bowl; discard excess grease.

4. Melt butter in skillet. Cook onion and celery 8-10 minutes until softened. Add garlic, sage, and thyme; cook 1 minute.

5. Combine vegetables, bread, parsley, and sausage. Cool until no longer hot.

6. Whisk 2½ cups stock with eggs, salt, and pepper. Toss gently with bread; stand 10 minutes. Add stock as needed for evenly moist bread with no pooling liquid.

7. Transfer to dish and cover with foil. Bake 30 minutes; uncover and bake 15-25 minutes more until golden and the center reaches 165°F.

HOSTING TIP

Dry bread and chop vegetables the day before. Bake separately from the turkey for crisp edges and easier timing.

Green Bean Casserole

Serves 8 | Prep 25 min | Bake 25-30 min

Fresh green beans, creamy mushroom sauce, and crisp onions give a familiar favorite a homemade touch.



INGREDIENTS

- 1½ pounds green beans, trimmed, in 2-inch pieces
- 4 tablespoons unsalted butter
- 8 ounces cremini mushrooms, sliced
- 2 garlic cloves, minced
- 1/4 cup all-purpose flour
- 1 cup low-sodium chicken or vegetable stock
- 1 cup whole milk
- 1/2 cup heavy cream
- 3/4 teaspoon fine salt, or to taste
- 1/4 teaspoon black pepper
- 1½ cups crispy fried onions, divided

DIRECTIONS

1. Heat oven to 375°F. Butter a 2½- to 3-quart baking dish.
2. Boil beans in salted water 4-5 minutes until bright green and beginning to soften. Drain, rinse cold, and drain thoroughly.
3. Melt butter in a skillet over medium-high heat. Cook mushrooms 7-9 minutes until browned and liquid mostly evaporates.
4. Add garlic for 30 seconds. Stir in flour and cook 1 minute.
5. Gradually whisk in stock, milk, and cream. Simmer 3-5 minutes until sauce coats a spoon. Season.
6. Fold in beans and 1/2 cup onions; transfer to dish.
7. Bake 20 minutes until bubbling. Top with remaining onions and bake 5-10 minutes more until golden.

HOSTING TIP

Blanch beans a day ahead, drain well, and refrigerate. Add the final onion topping near the end so it stays crisp.

Sweet Potato Casserole

Serves 10-12 | Prep 25 min | Cook 15-20 min | Bake 35-40 min

Smooth sweet potatoes meet a buttery pecan crumble, with cinnamon and vanilla for warmth.



INGREDIENTS

FILLING

3 pounds sweet potatoes, peeled, in 1-inch pieces

1/4 cup unsalted butter, melted

1/3 cup packed light brown sugar

1/2 cup whole milk

2 large eggs, lightly beaten

1 teaspoon vanilla extract

1 teaspoon ground cinnamon

1/2 teaspoon fine salt

TOPPING

3/4 cup chopped pecans

1/3 cup packed light brown sugar

1/3 cup all-purpose flour

3 tablespoons unsalted butter, melted

Pinch fine salt

DIRECTIONS

1. Heat oven to 350°F. Butter a 9-by-13-inch baking dish.

2. Cover sweet potatoes with water, bring to a boil, then simmer 15-20 minutes until very tender.

3. Drain well and mash smooth. Cool about 10 minutes until warm, not hot.

4. Mix in filling butter, sugar, milk, eggs, vanilla, cinnamon, and salt. Spread in dish.

5. Mix topping ingredients until crumbly; sprinkle over filling.

6. Bake 35-40 minutes until golden, set, and the center reaches 165°F. Cover loosely with foil if pecans brown too quickly.

7. Rest 10 minutes before serving.

HOSTING TIP

Cook and mash sweet potatoes the day before, then refrigerate. Keep crumble separate until assembly.

Maple-Glazed Carrots

Serves 8 | Prep 10 min | Cook 20-25 min

A maple-butter glaze brings out the carrots’ sweetness; thyme and lemon keep the flavors balanced.



INGREDIENTS

2 pounds slender carrots, peeled and trimmed

1/2 cup water

3 tablespoons unsalted butter

3 tablespoons pure maple syrup

1/2 teaspoon fine salt

1/4 teaspoon black pepper

1 teaspoon fresh thyme leaves

2 teaspoons fresh lemon juice

DIRECTIONS

1. Leave slender carrots whole; halve thick ones lengthwise for similar thickness.

2. Place in a wide deep skillet with water, butter, maple syrup, salt, and pepper.

3. Bring to a simmer over medium-high heat. Cover, reduce to medium-low, and cook 10-15 minutes until nearly tender. Add water if pan dries.

4. Uncover, increase to medium, and cook 5-10 minutes, turning gently, until tender and liquid forms a glossy glaze. Watch closely as it thickens.

5. Toss with thyme and lemon juice. Taste and adjust seasoning.

HOSTING TIP

Peel and trim a day ahead. This stovetop side leaves oven space available for casseroles.

Homemade Cranberry Sauce

Makes about 2 cups | Prep 5 min | Cook 10-15 min | Chill 2 hr

Bright cranberries and a touch of orange offer a welcome contrast to a rich holiday meal.



INGREDIENTS

12 ounces fresh or frozen cranberries

3/4 cup granulated sugar

1/2 cup water

1/4 cup fresh orange juice

1 teaspoon finely grated orange zest

Pinch fine salt

DIRECTIONS

1. Rinse cranberries and discard damaged berries. Frozen berries need not be thawed.

2. Combine sugar, water, orange juice, and salt in a saucepan. Simmer, stirring until sugar dissolves.

3. Add cranberries; return to a simmer. Cook uncovered 10-15 minutes, stirring occasionally, until most berries burst and sauce begins to thicken.

4. Remove from heat; stir in zest. Sauce thickens further as it cools.

5. Transfer to a heatproof container. Cool briefly, cover, and refrigerate at least 2 hours.

HOSTING TIP

Make up to three days ahead and refrigerate. Transfer to your serving bowl just before dinner.

Parker House Rolls

Makes 12 | Prep 30 min | Rise 1½-2 hr | Bake 20-25 min

Soft, golden, and brushed with butter, these folded rolls belong beside every Thanksgiving plate.



INGREDIENTS

1 cup whole milk, warmed to 105-110°F

2¼ teaspoons active dry yeast (1 packet)

2 tablespoons granulated sugar

1 large egg, room temperature

4 tablespoons unsalted butter, melted and slightly cooled

1 teaspoon fine salt

3¼-3½ cups all-purpose flour, plus a little for shaping

4 tablespoons additional unsalted butter, melted, divided

Flaky salt (optional)

DIRECTIONS

1. Mix warm milk, yeast, and sugar. Stand 5-10 minutes until foamy.

2. Stir in egg, 4 tablespoons butter, and fine salt. Add 3¼ cups flour to form soft dough.

3. Knead 8-10 minutes by hand or 5-7 with a dough hook until smooth and elastic. Add remaining flour by the tablespoon only as needed; dough should be slightly tacky.

4. Place in a greased bowl, cover, and rise 60-90 minutes until doubled.

5. Butter a 9-by-13-inch dish with some additional butter. Deflate dough and divide into 12 pieces.

6. Form balls; flatten each into a 3-inch oval. Crease across the middle. Brush with melted butter; fold almost in half, bottom edge extending beyond top.

7. Arrange in three rows of four. Cover and rise 30-45 minutes until puffy. Heat oven to 375°F.

8. Bake 20-25 minutes until golden and baked through. Brush with remaining butter; add flaky salt if using.

HOSTING TIP

Bake a day ahead; cool completely and store airtight. Rewarm covered at 300°F about 10 minutes and brush with fresh melted butter.

Classic Pumpkin Pie

Serves 8 | Prep 15 min | Bake 55-65 min | Cool 2 hr

Smooth pumpkin filling, warm spices, and a flaky crust make a familiar finish to Thanksgiving dinner.



INGREDIENTS

- 1 unbaked 9-inch deep-dish pie crust
- 3/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/2 teaspoon fine salt
- 2 large eggs
- 15 ounces pure pumpkin purée (not pie filling)
- 12 fluid ounces evaporated milk
- Whipped cream, to serve

DIRECTIONS

1. Heat oven to 425°F. Fit crust into a 9-inch deep-dish pie plate, crimp, and refrigerate.
2. Mix sugar, cinnamon, ginger, cloves, and salt.
3. Whisk eggs in a large bowl. Whisk in pumpkin and sugar mixture, then gradually add evaporated milk until smooth.
4. Place pie plate on a rimmed baking sheet and pour filling into crust.
5. Bake 15 minutes. Reduce to 350°F; bake 40-50 minutes more until edges are set and a knife near the center comes out mostly clean. Center may jiggle slightly but should not look liquid.
6. Shield crust edges if browning too quickly. Cool on a rack no more than 2 hours, then refrigerate. Serve chilled with whipped cream.

HOSTING TIP

Bake the day before; refrigerate once cooled. Add whipped cream to individual slices at serving.

Southern Pecan Pie

Serves 8 | Prep 15 min | Bake 60-70 min | Cool 2 hr, then chill

Toasty pecans and a rich brown-sugar filling, rounded out with vanilla and a buttery golden crust.



INGREDIENTS

1 unbaked 9-inch deep-dish pie crust

3 large eggs

1 cup light corn syrup

3/4 cup packed light brown sugar

4 tablespoons unsalted butter, melted and slightly cooled

2 teaspoons vanilla extract

1/2 teaspoon fine salt

2 cups pecan halves

Whipped cream (optional)

DIRECTIONS

1. Heat oven to 350°F. Fit crust into a 9-inch deep-dish plate, crimp, and refrigerate.

2. Whisk eggs, then whisk in syrup, sugar, butter, vanilla, and salt until smooth.

3. Spread pecans in crust and slowly pour filling over them.

4. Place on a rimmed baking sheet. Bake 60-70 minutes until edges set and center has a gentle wobble, not a liquid ripple. Center should reach about 200°F.

5. Check after 40 minutes; loosely cover with foil if nuts or crust brown too fast.

6. Cool on a rack no more than 2 hours, then refrigerate until fully chilled and set before slicing.

HOSTING TIP

Make a day ahead for cleaner slices. Wipe a sharp knife between cuts so sticky filling does not pull.

Old-Fashioned Apple Crisp

Serves 8 | Prep 25 min | Bake 45-55 min | Rest 20 min

Tender cinnamon apples beneath a crisp, buttery oat topping. Serve warm with vanilla ice cream.



INGREDIENTS

FILLING

3 pounds firm baking apples

1/3 cup packed light brown sugar

2 tablespoons all-purpose flour

1 tablespoon fresh lemon juice

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon fine salt

TOPPING

1 cup old-fashioned rolled oats

3/4 cup all-purpose flour

1/2 cup packed light brown sugar

1/2 teaspoon ground cinnamon

1/4 teaspoon fine salt

1/2 cup cold unsalted butter, cubed

Vanilla ice cream, to serve

DIRECTIONS

1. Heat oven to 350°F. Butter a 9-inch square baking dish at least 2 inches deep.

2. Peel and core apples; slice 1/4 inch thick. Toss with remaining filling ingredients and spread in dish.

3. Combine oats, flour, sugar, cinnamon, and salt for topping.

4. Work in cold butter with fingers or a pastry cutter to make coarse crumbs with small buttery clumps.

5. Scatter over apples without pressing. Set on a rimmed baking sheet.

6. Bake 45-55 minutes until topping is golden, juices bubble in the center, and apples are tender. Cover loosely with foil if topping browns too early.

7. Rest 20 minutes. Serve with ice cream.

HOSTING TIP

Prepare topping a day ahead and refrigerate separately. Assemble with freshly sliced apples before baking.

Maple Cheesecake with Pecan Topping

Serves 10-12 | Prep 25 min | Bake 70-85 min | Oven cool 1 hr | Chill 6 hr

Creamy maple cheesecake, a graham cracker crust, and a simple maple-pecan topping offer a lovely alternative to pie.



INGREDIENTS

CRUST

1½ cups graham cracker crumbs

2 tablespoons packed light brown sugar

6 tablespoons unsalted butter, melted

FILLING

24 ounces full-fat block cream cheese, softened

1/2 cup packed light brown sugar

1/2 cup pure maple syrup

1/2 cup sour cream, room temperature

1 teaspoon vanilla extract

1/4 teaspoon fine salt

3 large eggs, room temperature

TOPPING

3/4 cup chopped pecans

1/4 cup pure maple syrup

1 tablespoon unsalted butter

Pinch fine salt

DIRECTIONS

1. Heat oven to 350°F. Grease a 9-inch springform pan and line bottom with parchment.

2. Mix crust ingredients; press across pan bottom. Bake 10 minutes, cool slightly, and reduce oven to 325°F.

3. Beat cream cheese and sugar on medium-low until smooth, scraping bowl. Mix in syrup, sour cream, vanilla, and salt. Add eggs individually on low, just until blended.

4. Pour into crust. Put pan on a rimmed baking sheet. Bake 60-75 minutes until edges set and center gently wobbles rather than appearing liquid.

5. Turn oven off, prop door slightly open, and cool inside 1 hour. Cool on rack up to 1 more hour; refrigerate at least 6 hours or overnight.

6. Toast pecans in a dry skillet over medium-low 3-5 minutes. Add syrup, butter, and salt; simmer 1-2 minutes. Cool until barely warm.

7. Release chilled cheesecake from pan; spoon topping over shortly before serving.

HOSTING TIP

Bake up to two days ahead and refrigerate. Cover a small surface crack with the pecan topping.

Spiced Apple Cider

Serves 8 | Prep 5 min | Cook 20-25 min

Apple cider warmed with cinnamon, cloves, and orange makes a welcoming start to the holiday.



INGREDIENTS

8 cups pasteurized nonalcoholic apple cider

3 cinnamon sticks

6 whole cloves

4 wide strips orange peel, no white pith

1-2 tablespoons pure maple syrup (optional)

Orange slices and extra cinnamon sticks, for garnish

OPTIONAL COCKTAIL

1 ounce bourbon or dark rum per mug

DIRECTIONS

1. Combine cider, cinnamon sticks, cloves, and orange peel in a large saucepan.

2. Warm over medium heat until just simmering. Reduce to low, cover, and gently steep 20-25 minutes. Avoid a rolling boil.

3. Taste; add maple syrup only if desired.

4. Strain out spices and peel. Serve in heatproof mugs with orange slices and cinnamon sticks.

5. For a cocktail, add 1 ounce bourbon or rum to an individual mug; top with about 6 ounces warm cider and stir.

HOSTING TIP

Make a day ahead, strain, and refrigerate covered. Reheat gently. Keep spirits separate so guests can choose.

Cranberry Orange Sparkler

Serves 8 | Prep 10 min | No cooking

Bright cranberry, fresh orange, and sparkling water make a refreshing companion to a rich holiday meal.



INGREDIENTS

4 cups cranberry juice cocktail, chilled (not unsweetened pure juice)

2 cups orange juice, chilled

2 tablespoons fresh lime juice

2 cups plain sparkling water, chilled

Ice, to serve

Orange slices and fresh cranberries, for garnish

OPTIONAL COCKTAIL

1 ounce vodka per serving

DIRECTIONS

1. Stir cranberry juice cocktail, orange juice, and lime juice together in a large pitcher.

2. Just before serving, slowly add sparkling water and stir gently to preserve bubbles.

3. Pour into ice-filled glasses. Garnish with orange and washed cranberries; serve immediately.

4. For a cocktail, combine 1 ounce vodka with 3/4 cup of the juice mixture over ice, then top with 1/4 cup sparkling water. Make this individual version before adding sparkling water to the main pitcher.

HOSTING TIP

Mix juices up to a day ahead and refrigerate. Add sparkling water at serving, or let guests top their own glasses.

A WEEK BEFORE

Start with a Simple Plan



A little preparation makes room for what matters most: enjoying the people around your table. From planning the menu to the last few finishing touches, this guide will help you welcome guests, serve a memorable meal, and spend more of Thanksgiving celebrating.

• Confirm your guest count and ask about food allergies or dietary needs.

• Choose your menu. You don’t need to make every recipe in this collection - select the dishes your guests will enjoy most.

• Give guests specific suggestions when they ask what to bring: an appetizer, dessert, drinks, or an extra bag of ice.

• Read each recipe from beginning to end. Note oven temperatures, cooking times, chilling time, and anything that can be prepared ahead.

• Make your shopping list and check the pantry before buying spices, flour, sugar, and other staples.

• Match each dish to a serving bowl or platter. Set out serving utensils and label the dishes with sticky notes.

• Check your roasting pan, food thermometer, carving knife, and refrigerator space.

• Plan your turkey’s thawing time if buying frozen. Allow approximately 24 hours in the refrigerator for every 4-5 pounds, with extra time built into your schedule.

TWO TO THREE DAYS BEFORE

Get Ahead of the Holiday

• Finish the main grocery shopping, including beverages, coffee, ice, and containers for leftovers.

• Prepare the cranberry sauce and refrigerate.

• Bake the maple cheesecake if serving it, allowing plenty of time for chilling.

• Cube and dry the bread for stuffing, following the recipe.

• Wash serving pieces, check glassware, and gather table linens.

• Set the table if you have a separate dining space. Keep the centerpiece low so guests can see one another.

• Create a simple oven schedule. Check which baking dishes fit together and which recipes need different temperatures.

• Clear a spot for coats and bags, and freshen the guest bathroom.

THE DAY BEFORE

Leave Yourself Less to Do Tomorrow



• Bake the pumpkin and pecan pies. Follow their cooling instructions and refrigerate.

• Prepare the sweet potatoes, green beans, and other components marked as suitable for advance preparation in the recipes. Refrigerate promptly.

• Chop onions, celery, and herbs; store separately in covered containers.

• Toast nuts and prepare crumble toppings. Keep toppings separate until assembly.

• Make the deviled eggs, cover, and refrigerate. Save the final garnish for serving.

• Mix the herb butter for the turkey and refrigerate.

• Prepare the spiced cider, strain, and refrigerate. Combine the juices for the cranberry sparkler, leaving out the sparkling water.

• Set up a drinks station away from your main cooking area.

• Run the dishwasher, empty the trash, and leave the kitchen ready for the morning.

Finish by writing down tomorrow’s main cooking tasks. A short list is much easier to follow than seven open recipe tabs.

THANKSGIVING DAY

A Calm Countdown to Dinner

Early in the Day

Check that the turkey is fully thawed and review its roasting instructions. Work backward from dinner time, allowing for preparation, roasting, at least 30 minutes of resting, and carving. Give yourself a little buffer rather than relying on an exact finish time.

Assemble the sides you have prepared ahead. Keep perishable dishes refrigerated until needed, and follow your bakeware manufacturer’s guidance when moving chilled dishes into a hot oven.

About an Hour Before Guests Arrive

Set out glasses, napkins, and the drinks station. Reheat the cider, chill the sparkling water, and put on a favorite playlist.

Have the brie ready to bake shortly before guests arrive. Keep the deviled eggs chilled until serving.

When the Turkey Is Done

Check doneness with a food thermometer, then transfer the turkey to a carving board and loosely tent with foil. Use its resting time to make gravy and finish sides.

Allow enough time for casseroles: some will need longer than the turkey’s resting period, especially if starting cold. Follow your oven schedule and keep finished dishes hot.

Just Before Dinner

Finish the mashed potatoes and carrots, warm the rolls, and transfer food to serving dishes. Add sparkling water to the cranberry drink.

Ask someone to fill water glasses, someone to carry dishes, and someone to gather everyone around the table.

Then take your seat. The host belongs at the celebration, too.

A WELCOMING TABLE

Thoughtful Touches, Simply Done

Keep the Table Comfortable

A linen runner, everyday dinnerware, and one low arrangement are enough. Leave room for glasses, serving dishes, and conversation.

Make Drinks Easy to Find

Group glasses, beverages, ice, and napkins together. Clearly distinguish alcoholic drinks from alcohol-free options.

Let People Help

Give willing guests a small, clear task. Pouring water, carrying a platter, or setting out dessert plates lets them contribute without crowding the stove.

Plan for Everyone

Know which dishes contain nuts, dairy, eggs, or other allergens. Keep serving utensils separate and save ingredient labels when useful.

Make Room for Imperfection

Dinner can be a few minutes late. The napkins don’t have to match. A warm welcome will be remembered longer than a flawless table setting.

AFTER THE FEAST

Save a Little for Tomorrow

• Refrigerate perishable leftovers within 2 hours of serving. You don’t need to wait until everything reaches room temperature.

• Divide turkey and larger dishes into small, shallow containers so they cool quickly.

• Label containers with the date. Use refrigerated cooked leftovers within 3-4 days, or freeze for longer storage.

• Reheat leftovers to 165°F.

• Send guests home with a favorite dish in a ready-to-go container.

• Refrigerate pumpkin pie, pecan pie, and cheesecake, following their storage instructions.

Once the food is put away, pour a cup of coffee and enjoy the company. The dishes can wait a little longer.

WITH GRATITUDE

The Best Part Is Being Together



A memorable Thanksgiving doesn’t require a perfect home or an elaborate menu. It begins with an open door, something good to share, and people who feel welcome.

Wishing you a holiday filled with good food, easy laughter, and all the comforts of home.

With gratitude, Krissy

Explore The Thanksgiving Table online