

WHAT'S GABY COOKING

THANKSGIVING MENU

SIDES

FALL FARMERS MARKET
SALAD

WILD MUSHROOM
STUFFING

SAUTÉED BRUSSELS
SPROUTS

SPICY GARLIC GREEN
BEANS

CHARRED CARROTS WITH
HERBS

CREAMED KALE

MASCARPONE MASHED
POTATOES

CREAMY BAKED MAC AND
CHEESE

MAINS

HERB ROASTED TURKEY

DRY TURKEY BRINE

HOMEMADE GRAVY

ZESTY CRANBERRY SAUCE

DESSERTS

APPLE CRISP

PUMPKIN CHEESECAKE WITH
MARSHMALLOW MERINGUE

GROCERY LIST

PRODUCE

FRUIT

- 4 cups fresh cranberries
- 1 orange
- 6 lemons
- 5-6 Granny Smith Apples
- 2-3 Fuji Apples
- 1 cup pomegranate seeds
- 2 persimmons

FRESH HERBS

- 1 bunch oregano
- 4 ounces basil leaves
- 1 bunch mint leaves
- 1 bunch chives
- 3 bunches flat-leaf parsley
- 2 bunches thyme
- 2 bunches sage

VEGETABLES

- 3 heads of garlic
- 1 pound wild mushrooms
- 4 shallots
- 2 whole heads/stalks celery
- 2 bunches green onions
- 2 pounds brussels sprouts
- 1 pound haricot verts
- 3 bunches rainbow carrots
- 3 pounds Yukon Gold potatoes
- 3 lbs kale (roughly 3 to 5 large bunches)
- 8 cups market greens (wild kale, wild arugula etc.)

DAIRY & EGGS

- 1 quart whole milk
- 1 cup heavy cream
- 8 sticks unsalted butter
- 8 ounce container of mascarpone cheese
- 3 packs of cream cheese (8oz pack each)
- 1 small log goat cheese
- 8 ounces parmesan cheese
- 12 ounces gruyère, grated
- 8 ounces extra-sharp cheddar, grated
- 8 ounces fontina, grated
- 1 dozen large eggs

SPICES, VINEGAR, & OIL

- 5 Tbsp red wine vinegar
- 1 Tbsp balsamic vinegar
- 2 cups extra-virgin olive oil
- kosher salt
- Maldon salt (optional)
- freshly ground pepper
- 4.5 tsp red pepper flakes
- 2 Tbsp paprika
- 4 Tbsp dried oregano
- 3 Tbsp dried basil
- 2 Tbsp dried thyme
- 4 Tbsp garlic powder
- 1 1/4 tsp nutmeg
- 1 whole nutmeg
- 1/4 tsp allspice
- 4 tsp ground cinnamon

POULTRY

- 14-16 pound turkey (thawed if frozen)
- Turkey drippings reserved from the bird

PREP SCHEDULE

SUNDAY

PREP:

- clean out the fridge
- stock up on beer & wine
- cross off any ingredients you already have from the grocery list
- shop for all the ingredients
if you buy a frozen turkey make sure to put it in the fridge to start thawing it
- reorganize fridge with all the ingredients

MONDAY

PREP:

- prep carrots for the Charred Carrots with Herbs, wash, trim, clean, and refrigerate
- Dry Brine your turkey and transfer to the fridge uncovered for 24-72 hours

MAKE:

- make the Cranberry Sauce and refrigerate
- make the vinaigrette for the Fall Farmers Market Salad
- make the compound butter for the Turkey and refrigerate

TUESDAY

PREP:

- cut the bread into cubes for the Wild Mushroom Stuffing and let sit on the counter overnight to harden

MAKE:

- make the basil mint topping for the Charred Carrots with Herbs and refrigerate until Thursday

WEDNESDAY

PREP:

- prep ingredients for the Sautéed Brussels Sprouts
- prep ingredients for the Spicy Garlic Green Beans
- set the table

MAKE:

- make the Mascarpone Mashed Potatoes but don't add the chives until tomorrow
- make the herb mixture for the Wild Mushroom Stuffing and refrigerate
- make the cheesecake portion of the Pumpkin Cheesecake with Marshmallow Meringue from start to finish. Let cool entirely and then place in the fridge overnight
- make the the marshmallow meringue for the Pumpkin Cheesecake. Don't top the cheesecake with the meringue yet, instead refrigerate covered
- make the Cheesy Creamed Kale, let cool, and store in an airtight container

THURSDAY

EARLY MORNING | 8 AM-ISH

- arrange all the ingredients for the Fall Farmers Market Salad in a large salad bowl and cover with a damp paper towel and refrigerate. Remove from the fridge just before feasting time and drizzle the vinaigrette on before serving
- make the Mac and Cheese but don't bake yet
- top the Pumpkin Cheesecake with Marshmallow Meringue with the marshmallow meringue topping and torch. Set aside until dessert
- make the Apple Crisp but hold off on baking
- prep the Herb Roasted Turkey and start roasting

BEFORE THE MEAL

- finish making the Sautéed Brussels Sprouts, Spicy Garlic Green Beans and Charred Carrots with Herbs
- finish making the Wild Mushroom Stuffing
- reheat the Mascarpone Mashed Potatoes in a 350 degree oven until warm or in a slow cooker. Add the chives right before serving
- bake off the Mac and Cheese
- make the Cheesy Creamed Kale, let cool, and store in an airtight container
- carve the Turkey, reserve the drippings for gravy and place on an over-proof platter – pop back into a 200 degree oven to keep warm before serving
- make the Homemade Gravy
- bake the Apple Crisp just as you're sitting down to dinner. It will take about an hour so your house will smell like dessert by the time dinner is over