



Thanksgiving Menu Planner

Menu	Week-Of	Day Before	Thanksgiving
Turkey & Gravy	Thaw turkey	Apply Dry Rub	Roast turkey, make au jus.
Mashed Root Vegetables	Pick-up your winter share.	Make root mash, store in a casserole for reheating.	While the turkey rests, reheat.
Roasted Winter Squash	Pick-up your winter share.		Prep the squash while the turkey cooks, bake while the turkey rests.
Cumin Scented Kale	Pick-up your winter share.	Wash and chop the kale, store in refrigerator	Cook and reheat when the turkey rests.
Cornbread Stuffing	Make cornbread, leave uncovered.	Cube and toast cornbread.	Bake while the turkey rests.
Fresh Maple Ginger Cranberry Sauce	Make up to 3 days in advance.		Serve chilled.



Shopping List

Turkey, kosher salt, fresh herbs,
white wine, butter, olive oil,
cream, maple syrup, smoked paprika,
ground cumin, whole cumin seeds,
chicken stock, cornmeal, buttermilk,
baking soda, baking powder, garlic,
bacon, cranberries, fresh ginger

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