

RECIPES

- 1) Dry Brined Turkey with Garlic Sage Butter
- 2) Make Ahead Sage Apple Stuffing
- 3) Instant Pot Cranberry Sauce
- 4) Shaved Brussels Sprouts Salad with Pomegranate
- 5) Garlic Herb Instant Pot Mashed Potatoes
- 6) Make Ahead Apple Crisp

Find all recipes on [Sweet Peas & Saffron](#)

THANKSGIVING

PREP List

1

4 TO 5 DAYS AHEAD

- Start thawing your turkey. Refer to the bag for safe thawing instructions.

2

1 TO 2 DAYS AHEAD

- Cook cranberry sauce (refrigerate)
- Prep ingredients for brussels sprouts salad (refrigerate)
- Prep & bake apple crisp (cool & refrigerate)

3

THE DAY AHEAD

- Brine turkey (refrigerate overnight)
- Prep & bake stuffing (cool & refrigerate)

4

THE BIG DAY!

3-4 hours before-

- Rinse off brine. Prepare garlic sage butter, rub on turkey. Stuff cavity with apples, onions. Roast turkey.

2 hours before-

- Prepare mashed potatoes. Keep warm in the Instant Pot.

1 hour before-

- Bake stuffing for second time.

just before serving

- Toss Brussels Sprouts Salad in vinaigrette.

during dinner

- rewarm apple crisp in oven

SHOPPING List

sweetpeasandsaffron.com



PRODUCE

- 1 bunch fresh sage (1, 2)
- 1 bunch fresh thyme (1, 5)
- 1 bunch fresh rosemary (1, 2, 5)
- 1 head garlic (7 cloves) (1, 5)
- 3 onions (1, 2)
- 11 apples including at least 2
Granny Smith (1, 2, 6)
- 1 bunch celery (1, 2)
- 2 12 oz bags fresh cranberries (3)
- 1 lb brussels sprouts (4)
- 1 red onion (4)
- 2 pomegranates (4)
- 2 lbs russet potatoes (5)



PANTRY

- good quality white bread (10 cups
worth cubed) (2)
- chicken stock (2)
- sliced almonds (4)
- olive oil (4)
- white wine vinegar (4)
- maple syrup (3, 4, 6)
- dijon (4)
- lemon juice (6)



DAIRY & MEAT

- whole turkey (1)
- butter (1 1/4 cup) (1, 2, 5, 6)
- 2 eggs (2)
- cream - 3/4 cup (5)



SPICES & BAKING

- kosher salt (1)
- brown or coconut sugar (1, 6)
- granulated sugar (3)
- all purpose flour (6)
- cinnamon (6)
- nutmeg (6)
- rolled oats (6)

WANT TO SKIP A RECIPE?

Numbers in brackets refer to the recipe. Cross off ingredients with the number corresponding to the recipe you want to skip (see page 1)

