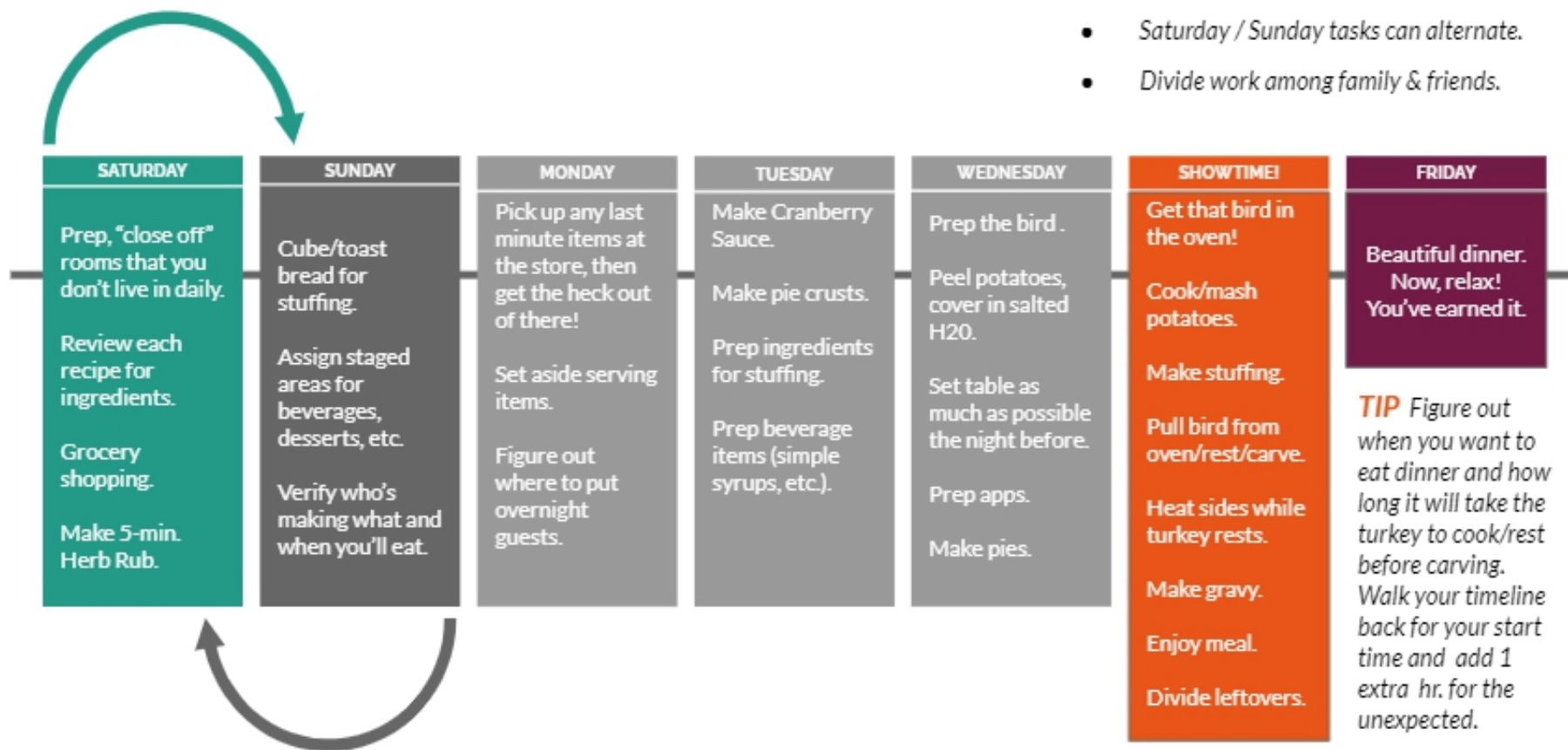




# Thanksgiving Dinner Planning Guide

- Saturday / Sunday tasks can alternate.
- Divide work among family & friends.





# Standard Prep & Serving Suggestions

## How much is enough?

- **Turkey** - 9 oz. of turkey per person.
- **Gravy** - 1/3 cup per person.
- **Mashed Potatoes** - A 5 lb. bag of potatoes will serve 10 - 12 people.
- **Stuffing** - 3/4 cup per person.
- **Cranberry Sauce** - 1/4 cup per person.
- **Sweet Potatoes** - A 5 lb. bag will serve 10 - 12 people.
- **Vegetables/Sides** - 1/2 cup serving per side, per person.
- **Pie** - 2 - 3 different pies will serve 10 - 12 people (avg. for a 9-inch pie)

## What's the standard for thawing & roasting a turkey?

- **Thaw frozen turkeys** - for every 5 lbs. you'll need one day in the refrigerator to thaw. A 15 lb. turkey will need three full days on avg.
- **Roast at 350° F.** for 13 minutes/lb. (unstuffed) or 15 minutes/lb. (stuffed). Turkey is ready when it reaches an internal temperature of 165° F in the thigh.
- **Baste every 40 minutes** for perfectly crisp skin.

## What size turkey should I get?

- **Plan on 9 oz. of turkey per person.** If preparing a boneless turkey breast, stick with the 9 oz. measurement. If preparing a whole, bone-in turkey, increase the average weight to 1 ½ lbs. per person. It will average out to 9 oz. once the bones are removed.