

# The Hungry Dinner

Pin, Cook, Eat, Review

## Thanksgiving 2021 Menu

### [Roast Turkey In A Bag](#)

by Garnish & Glaze

### [Bacon Wrapped Sausage Stuffing](#)

by Erren's Kitchen

### [Bourbon Sweet Potato Casserole with Sweet 'n' Savory Bacon Pecans](#)

by Half Baked Harvest

### [Green Beans with Tarragon](#)

by A Family Feast

### [Grand Marnier Cranberry Stuffing](#)

by The Kitchen is My Playground

### [Pecan Pie Bites](#)

by Delish

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## Schedule

### Six Days Before

- Finalize grocery list
- Clean out the refrigerator
- Supply check — make sure I have the equipment or borrow it

### Five Days Before

- Grocery shopping
- Begin thawing the turkey (24 hours per 4-5 pounds)

### Two Days Before

- Prep the sweet potatoes, do not cook (est. 50 minutes, stovetop & oven)

### The Day Before

- 1 hour 35 minutes total
- Empty the oven's warmer drawer (I store dishes in mine)
- Make the cranberry sauce (est. 25 minutes, stovetop)
- Make the Pecan Pie Bites (est. 1 hour, oven & microwave)

### The Day Of

- 4 hours 25 minutes total (may vary based on the size of your turkey)
- Bake the sweet potatoes & prep stuffing (est. 40 minutes, oven)
- Cook the stuffing & prep the turkey (est. 1 hour 10 minutes, stovetop & oven)
- Roast the turkey (est. 3 hours, oven)
- Remove the cranberry sauce & Pecan Pie Bites from the refrigerator (est. 2 hours)
- Make the green beans (est. 15 minutes, stovetop)

## Please Note

The following shopping list is for 8 servings. I have scaled the recipes as follows:

- Roast Turkey in a Bag — not scaled, a 14-16 lb turkey serves 8-10
- Bacon Wrapped Sausage Stuffing — not scaled, serves 10
- Bourbon Sweet Potato Casserole with Sweet 'n' Savory Bacon Pecans — not scaled, serves 8
- Grand Marnier Cranberry Sauce — not scaled, serves 8-10
- Green Beans with Tarragon x2 = 8 servings
- Pecan Pie Bites — not scaled, makes 24, serves 8 @ 3 per person

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## Grocery List

### Baking Goods

- all purpose flour  $\frac{1}{3}$  cup, *Bourbon Sweet Potato Casserole*
- brown sugar  $1\frac{3}{4}$  cups, *Bourbon Sweet Potato Casserole*, *Pecan Pie Bites*
- corn syrup  $\frac{1}{3}$  cup, *Pecan Pie Bites*
- sugar 1 cup, *Grand Marnier Cranberry Sauce*

### Beverages

- orange juice  $\frac{1}{2}$  cup, *Grand Marnier Cranberry Sauce*

### Beer, Wine, and Spirits

- bourbon 2 tablespoons (optional), *Bourbon Sweet Potato Casserole*
- Grand Marnier 2 tablespoons, *Grand Marnier Cranberry Sauce*

### Canned Goods

- chicken stock  $1\frac{1}{2}$  to 2 cups, *Bacon Wrapped Sage & Sausage Stuffing*

### Dairy

- butter (salted) 10 tablespoons, *Bourbon Sweet Potato Casserole*
- butter (unsalted) 16 tablespoons, *Bacon Wrapped Sage & Sausage Stuffing*, *Green Beans with Tarragon*, *Pecan Pie Bites*, *Roast Turkey in a Bag*
- eggs 1, *Pecan Pie Bites*
- refrigerated crescent dough 1 (8-oz) tube, *Pecan Pie Bites*
- whole milk  $\frac{1}{4}$  cup, *Bourbon Sweet Potato Casserole*

### Meat

- bacon 12-24 strips, *Bacon Wrapped Sage & Sausage Stuffing*
- bacon (thick-cut) 4 slices, *Bourbon Sweet Potato Casserole*
- sausage meat 1 pound, *Bacon Wrapped Sage & Sausage Stuffing*
- turkey 10-16 pounds, *Roast Turkey in a Bag*

### Miscellaneous

- large, stale bread crumbs 1 cup, *Bacon Wrapped Sage & Sausage Stuffing*

### Oils and Dressings

- cooking spray *Bacon Wrapped Sage & Sausage Stuffing*, *Pecan Pie Bites*, *Roast Turkey in a Bag*
- olive oil 2 tablespoons, *Bacon Wrapped Sage & Sausage Stuffing*

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## Groceries (cont'd)

### Produce

- carrots 2, *Roast Turkey in a Bag*
- celery 4 ribs, *Bacon Wrapped Sage & Sausage Stuffing, Roast Turkey in a Bag*
- fresh cranberries 1 (12-ounce) package (about 2 cups), *Grand Marnier Cranberry Sauce*
- fresh rosemary 5 sprigs, *Bourbon Sweet Potato Casserole, Roast Turkey in a Bag*
- fresh sage 2.67 tablespoons (about 30 leaves) + 1 handful (about 12 leaves) + 2 sprigs, *Bacon Wrapped Sage & Sausage Stuffing, Bourbon Sweet Potato Casserole, Roast Turkey in a Bag*
- fresh tarragon 1 tablespoon, *Green Beans with Tarragon*
- fresh thyme sprigs 11 sprigs, *Bacon Wrapped Sage & Sausage Stuffing, Roast Turkey in a Bag*
- garlic 1 head, *Roast Turkey in a Bag*
- green beans 2 pounds, *Green Beans with Tarragon*
- lemons 2, *Roast Turkey in a Bag*
- medium sweet potatoes 4, *Bourbon Sweet Potato Casserole*
- onion 2, *Bacon Wrapped Sage & Sausage Stuffing, Roast Turkey in a Bag*
- orange 1, *Grand Marnier Cranberry Sauce*

### Spices and Seasonings

- Bell's seasoning 1 teaspoon (optional), *Bacon Wrapped Sage & Sausage Stuffing*
- black pepper ½ teaspoon, *Roast Turkey in a Bag, Bacon Wrapped Sage & Sausage Stuffing, Green Beans with Tarragon*
- cayenne pepper 1 teaspoon, *Bourbon Sweet Potato Casserole*
- cinnamon 1 teaspoon, *Bourbon Sweet Potato Casserole*
- garlic powder 1 teaspoon, *Green Beans with Tarragon*
- kosher salt 3 teaspoons, *Roast Turkey in a Bag, Bourbon Sweet Potato Casserole*
- salt 2 tablespoons, *Green Beans with Tarragon*
- vanilla extract 1 tablespoon, *Bourbon Sweet Potato Casserole, Pecan Pie Bites*
- whole cloves 2-3, *Grand Marnier Cranberry Sauce*

### Snacks

- pecan pieces 4 ⅓ cups, *Bourbon Sweet Potato Casserole, Pecan Pie Bites*

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## Equipment List

- baking dish 9"x13" *Bourbon Sweet Potato Casserole*
- carving set *Bacon Wrapped Sage & Sausage Stuffing, Roast Turkey in a Bag*
- channel knife (can sub. paring knife) *Grand Marnier Cranberry Sauce*
- chef's knife *Bacon Wrapped Sage & Sausage Stuffing, Bourbon Sweet Potato Casserole, Pecan Pie Bites, Roast Turkey in a Bag*
- colander *Green Beans with Tarragon*
- cupcake storage *Pecan Pie Bites*
- cutting board *Bacon Wrapped Sage & Sausage Stuffing, Bourbon Sweet Potato Casserole, Pecan Pie Bites, Roast Turkey in a Bag*
- kitchen string *Roast Turkey in a Bag*
- measuring spoons *Bacon Wrapped Sage & Sausage Stuffing, Bourbon Sweet Potato Casserole, Grand Marnier Cranberry Sauce, Pecan Pie Bites, Roast Turkey in a Bag*
- measuring cups (dry) *Bacon Wrapped Sage & Sausage Stuffing, Bourbon Sweet Potato Casserole, Grand Marnier Cranberry Sauce, Pecan Pie Bites*
- measuring cup (liquid) *Bacon Wrapped Sage & Sausage Stuffing, Bourbon Sweet Potato Casserole, Grand Marnier Cranberry Sauce, Pecan Pie Bites*
- meat thermometer *Roast Turkey in a Bag*
- mini cupcake pans (1-2) *Pecan Pie Bites*
- mixing bowls (2) *Bourbon Sweet Potato Casserole, (1) Pecan Pie Bites (1) Roast Turkey in a Bag*
- nonstick loaf pan *Bacon Wrapped Sage & Sausage Stuffing*
- oven bag *Roast Turkey in a Bag*
- paper towels *Bacon Wrapped Sage & Sausage Stuffing*
- paring knife *Green Beans with Tarragon*
- roasting pan with rack *Roast Turkey in a Bag*
- saucepan, large *Green Beans with Tarragon*
- saucepan, medium *Grand Marnier Cranberry Sauce*
- serving bowl *Green Beans with Tarragon*
- serving dish *Grand Marnier Cranberry Sauce*
- serving platters (2) *Bacon Wrapped Sage & Sausage Stuffing, Roast Turkey in a Bag*
- serving spoons (3) *Bourbon Sweet Potato Casserole, Grand Marnier Cranberry Sauce, Green Beans with Tarragon*
- skillet, large *Bacon Wrapped Sage & Sausage Stuffing, Bourbon Sweet Potato Casserole*
- wooden spoon *Bacon Wrapped Sage & Sausage Stuffing, Bourbon Sweet Potato Casserole, Green Beans with Tarragon, Pecan Pie Bites*
- zester *Roast Turkey in a Bag*