Thanksgiving

Cooking Cheat Sheet & Recipes

Cooking Times • Temperatures • Portions • Full Recipes



Turkey

Ingredients:
- 1 turkey (12–20 lb)
- ½ cup unsalted butter, softened
- 2 Tbsp olive oil
- 2 Tbsp salt
- 1 Tbsp black pepper
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 Tbsp dried thyme
- 1 Tbsp dried rosemary
- 1 tsp paprika

Instructions:
1. Remove giblets and pat turkey dry.
2. Mix butter, oil and seasonings.
3. Rub all over turkey, including under skin.
4. Place on a rack in a roasting pan.
5. Roast at 325°F until internal temp reaches 165°F (thickest part of breast and thigh).
6. Rest 20–30 min before carving.

Cooking Time (325°F)	
8–10 lb:	2¾ – 3 hrs
10–12 lb:	3 – 3½ hrs
12–14 lb:	3½ – 4 hrs
14–16 lb:	4 – 4½ hrs
16–20 lb:	4½ – 5 hrs

Portion Guide
1–1½ lb per person (bone-in)



Mashed Potatoes

Ingredients:
- 5 lb potatoes (Yukon or Russet)
- ½ cup butter (1 stick)
- 1–1½ cups warm milk
- ½ cup sour cream (optional)
- Salt & pepper to taste

Instructions:
1. Peel and cut potatoes; boil 15–20 min until tender. 2. Drain and mash.
3. Stir in butter, milk and sour cream.
4. Season to taste.

Temp: 350°F (if baking) | Time: 25–30 min
Portion: ½ – ¾ cup per person



Stuffing / Dressing

Ingredients:
- 12 cups cubed bread (day-old)
- 1 cup butter (2 sticks)
- 1 onion, chopped
- 3 celery stalks, chopped
- 2–3 cups chicken broth
- 2 tsp poultry seasoning
- Salt & pepper to taste

Instructions:
1. Sauté onion and celery in butter until soft.
2. Combine with bread cubes, seasoning and broth.
3. Place in a greased baking dish and bake.

Temp: 350°F | Time: 30–45 min
Portion: ⅓ – 1 cup per person



Green Bean Casserole

Ingredients:
- 2 lb fresh green beans (or 4 cans, drained)
- 2 (10.5 oz) cans cream of mushroom soup
- ⅓ cup milk
- 1⅓ cups crispy fried onions
- Salt & pepper to taste

Instructions:
1. Blanch fresh green beans 3–4 min (if using).
2. Mix soup, milk, beans and half of the onions.
3. Bake, then top with remaining onions.

Temp: 350°F | Time: 25–30 min
Portion: ½- cup per person (9"×13" pan serves 10–12)



Sweet Potatoes Casserole

Ingredients:
- 4 lb sweet potatoes (about 6 medium)
- ½ cup brown sugar
- ½ cup butter (1 stick)
- ½ cup milk
- 1 tsp vanilla
- 2 cups mini marshmallows
- ½ cup chopped pecans (optional)

Instructions:
1. Boil or bake sweet potatoes; peel and mash.
2. Mix in butter, sugar, milk and vanilla.
3. Spread in baking dish, top with marshmallows and pecans. Bake until golden.

Temp: 350°F | Time: 25–30 min
Portion: ½ cup per person (9"×13" pan serves 10–12)



Macaroni & Cheese

Ingredients:
- 1 lb elbow macaroni
- 4 Tbsp butter
- 4 Tbsp all-purpose flour
- 4 cups milk
- 3 cups shredded cheddar cheese
- 1 cup shredded mozzarella
- Salt & pepper to taste

Instructions:
1. Cook macaroni until al dente; drain.
2. Make cheese sauce: melt butter, whisk in flour, then milk. Cook until thickened; stir in cheeses.
3. Combine with macaroni, pour into baking dish and bake until bubbly.

Temp: 350°F | Time: 30–35 min
Portion: ½ – ¾ cup per person (9"×13" pan serves 10–12)



Gravy

Ingredients:
- 4 Tbsp turkey drippings (or butter)
- 4 Tbsp all-purpose flour
- 4 cups turkey or chicken broth
- Salt & pepper to taste

Instructions:
1. In a saucepan, whisk drippings and flour over medium heat for 1–2 min.
2. Slowly whisk in broth; simmer 5–10 min until thickened. Season to taste.

Temp: Medium Heat | Time: 5–10 min
Portion: ½ – ⅓ cup per person (about 3 cups for 10)



Dinner Rolls

Ingredients:
- 1 (0.25 oz) packet active dry yeast
- 1¼ cups warm milk (110°F)
- ⅛ cup sugar
- ⅛ cup butter, melted
- 1 egg
- 3⅓ – 4 cups all-purpose flour
- 1 tsp salt

Instructions:
1. Dissolve yeast in warm milk with sugar.
2. Add butter, egg, salt and flour; knead until smooth.
3. Let rise 1 hour. Shape into rolls; rise 30 min.
4. Bake until golden.

Temp: 350°F | Time: 10–15 min
Portion: 1–2 rolls per person (10–20 rolls for 10 people)



Pumpkin Pie

Ingredients:
- 1 (15 oz) can pumpkin
- 1 (14 oz) can sweetened condensed milk
- 2 large eggs
- 1 tsp pumpkin pie spice
- ½ tsp vanilla
- 1 unbaked 9" pie crust

Instructions:
1. In a bowl, whisk pumpkin, condensed milk, eggs, spice and vanilla.
2. Pour into pie crust. 3. Bake until set.

Temp: 350°F | Time: 45–60 min
Portion: 1 slice per person (1 pie serves 8)



Apple Pie

Ingredients:
- 6–8 apples (Granny Smith or Honeycrisp)
- ¼ cup sugar
- 2 Tbsp all-purpose flour
- 1 tsp cinnamon
- ¼ tsp nutmeg
- 2 Tbsp lemon juice
- 1 (9") double pie crust

Instructions:
1. Peel and slice apples; toss with sugar, flour, cinnamon, nutmeg and lemon juice.
2. Fill pie crust, top with second crust, seal and cut vents. 3. Bake until golden.

Temp: 350°F | Time: 45–60 min
Portion: 1 slice per person (1 pie serves 8)

Quick Reference Portions (per person)

Turkey (bone-in)	1 – 1½ lb
Mashed Potatoes	½ – ¾ cup
Stuffing	¾ – 1 cup
Green Bean Casserole	½ cup
Sweet Potatoes	½ cup
Macaroni & Cheese	½ – ¾ cup
Gravy	½ – ⅓ cup
Dinner Rolls	1 – 2 rolls
Pie	1 slice

Thanksgiving Cooking Timeline

- ☐ **2–3 Days Before:** Prep and chop vegetables, make pie crusts, prepare casseroles (cover and refrigerate).
- ☐ **1 Day Before:** Make stuffing, potato mix, and sides; refrigerate. Brine turkey (optional).
- ☐ **Day of Morning:** Roast turkey, bake casseroles, and reheat sides.
- ☐ **30–45 Min Before Serving:** Bake rolls, make gravy, and warm sides.
- ☐ **Rest Turkey:** Allow 20–30 min before carving.

Niño Realestate Group
Appraisal and Sales
Cell: 714-747-6421

YOUR QR CODE HERE