

Le Creuset

Thanksgiving Guide



Turkey Talk




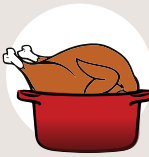
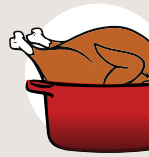
Thanksgiving is the perfect occasion to take stock of everything you're grateful for and to gather with those you cherish most. Mark the day with a delicious meal that will make it all the more memorable. Although turkey is what comes to mind when we think of Thanksgiving, there are many ways to adapt to this main based on your preferences. Serving a smaller group? Switch things up with a half turkey.

Prefer to go meatless? Serve a roasted and stuffed butternut squash for a similar effect. Get creative and make your own traditions!

If you are going the turkey route, here are some tips and tricks to ensure it's perfectly cooked.

Choosing your turkey

When buying your turkey you want to calculate about 1 pound per person. Remember that smaller birds have slightly higher bone to meat ratio so you'll want to add a few pounds there.

					
Quantity:	3-4 people	5-6 people	7-8 people	9-10 people	up to 15 people
Thaw:	2 days	2-3 days	2-3 days	3-4 days	4 days
Cook:	2 ½ to 3hrs	2 ¾ to 3 ½ hrs	3 to 3 ¾ hrs	3 ½ to 4 ½ hrs	4 ¼ to 4 ½ hrs
Recommended size:	4.7 L Oval Dutch Oven	6.3 L Oval Dutch Oven	8.1 L Round Dutch Oven	12 L Round Dutch Oven	13.9 L Goose Pot

How to test if the turkey is ready

Approximately 30 minutes before the complete roasting time is reached, insert an instant-read thermometer in the breast, thigh, and stuffing.

BREAST
165°F
(74°C)

THIGH
175°F
(79°C)

STUFFING
165°F
(74°C)

Before carving and serving, let your turkey rest for 20 - 30 minutes so it has time to reabsorb the juices.

Dinnerware Essentials

Setting a beautiful table is arguably just as important as the meal itself. Create a memorable backdrop for the meal you so carefully put together by getting creative with colour pairings and decorations. Use our easy to follow guide for a picture-worthy setup.



Monochromatic



Sticking to one hue for your table and accessories can make for a very sleek look. It also allows your food to stand out and be the star of the table.

Contrasting



Mixing a bold colour with a muted one creates a striking contrast that makes a memorable table setting. Sometimes, that's all the décor you need.

Matching Neutrals



If bright and bold colours aren't your thing, you can still mimic that effect by layering neutrals. The result is an elegant and put-together look.

Thanksgiving Checklist

Hosting Thanksgiving can be stressful but planning ahead will help make the day run smoothly, the meal more enjoyable, and the event more memorable for everyone!



3 days ahead

- ☐ **Buy your perishables**
Beat the crowds in grocery stores by heading out before the rush.
- ☐ **Defrost your turkey**
The safest way to defrost is in the refrigerator, and in a deep pan to catch all the juices.

2 days ahead

- ☐ **Clean the house**
Instead of stressing the morning of Thanksgiving, get it out of the way.
- ☐ **Start peeling and dicing ingredients**
Store them in airtight containers in the fridge so that they are ready to use.

1 day ahead

- ☐ **Bake your desserts**
Many can be stored at room temperature but refrigerated is best.
- ☐ **Set the table**
Start arranging your decorations, chairs and putting out the table settings. This will help you keep organized.

Thanksgiving Day



Preheat your oven

Set your alarm early and get your turkey in the oven as soon as possible.



Prepare your side dishes

While the turkey cooks, start making your sides using your pre-diced ingredients.



Prep the turkey and serve

Once cooked, let it rest and bring your side dishes to the table while guests enjoy a cocktail.

Warm up the dessert

As you feast, gently heat up your dessert in a warm oven.



Enjoy. Make the most of an evening with friends & family. Play games or enjoy a family walk after dinner.



Don't stress about cleanup the night of. Rest up and tackle the cleaning the next morning.



Recipe Ideas

Visit lecreuset.ca/recipes for the full recipes.



Mushroom Soup

FEATURED PRODUCT:
4.2 L ROUND DUTCH OVEN



Roasted Fall Vegetables

FEATURED PRODUCT:
3.8 L RECTANGULAR DISH



Classic Roast Turkey

FEATURED PRODUCT:
GOOSE POT



Pumpkin Mascarpone Pie

FEATURED PRODUCT:
30 CM HERITAGE PIE DISH



Grocery List

PRODUCE	NON-PERISHABLES	CONDIMENTS
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<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____

GRAINS & BREAD	MEAT & SEAFOOD	DAIRY & EGGS
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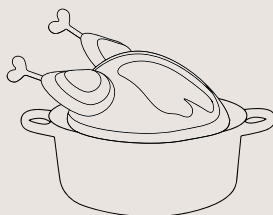
Kitchen Equipment List

So you're ready to cook a memorable Thanksgiving meal? Between selecting recipes, shopping for ingredients, and looking for table setting ideas, don't forget to stock your kitchen with the essential equipment, including knives, pots, pans, dinnerware, and plenty of oversized spoons.

TURKEY & GRAVY	SIDES & DESSERTS	TABLE SETTING
<input type="checkbox"/> Rectangular Roaster	<input type="checkbox"/> Round Dutch Oven	<input type="checkbox"/> Revolution® Spoon
<input type="checkbox"/> Roasting Rack	<input type="checkbox"/> Toughened Nonstick Pro Braiser	<input type="checkbox"/> Dinner Plates
<input type="checkbox"/> Kitchen Twine	<input type="checkbox"/> Vegetable Peeler	<input type="checkbox"/> Appetizer Plates
<input type="checkbox"/> Turkey Baster	<input type="checkbox"/> Revolution® Potato Masher	<input type="checkbox"/> Pitcher
<input type="checkbox"/> Revolution® Basting Brush	<input type="checkbox"/> Heritage Baking Dishes	<input type="checkbox"/> Decorative pumpkins or dry flower arrangements
<input type="checkbox"/> Meat Thermometer	<input type="checkbox"/> Rolling Pin	<input type="checkbox"/> Napkins
<input type="checkbox"/> Carving Knife	<input type="checkbox"/> Pie Weights (or dried beans)	<input type="checkbox"/> Glassware
<input type="checkbox"/> Cutting board	<input type="checkbox"/> Iron Handle Skillet	<input type="checkbox"/> Cutlery
<input type="checkbox"/> Saucepan	<input type="checkbox"/> Wire Racks	<input type="checkbox"/> Serving Platter
<input type="checkbox"/> Revolution® Balloon Whisk	<input type="checkbox"/> Ramekins	
<input type="checkbox"/> Revolution® Wire Skimmer	<input type="checkbox"/> Salt and Pepper Mills	
<input type="checkbox"/> Gravy Boat		

*Available at LeCreuset.ca and Le Creuset Boutiques across Canada





BON APPÉTIT !



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