

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.

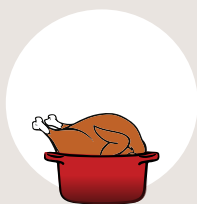
Prefer to go meatless? Serve a roasted and stuffed butternut squash for a similar effect. Get creative and make your own traditions!

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!

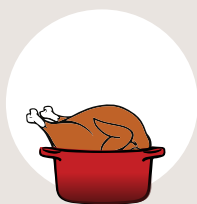


10 – 12 LB

6-8 people

Thaw: 2 days

Cook: 2½ to 3hrs

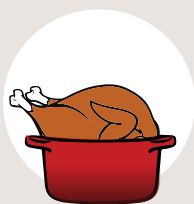


12 – 14 LB

10-12 people

Thaw: 2-3 days

Cook: 2¾ to 3½ hrs

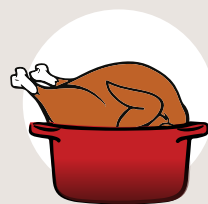


14 – 16 LB

14-16 people

Thaw: 2-3 days

Cook: 3 to 3¾ hrs

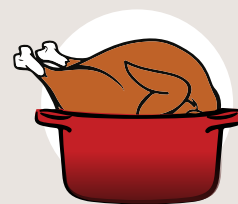


16 – 18 LB

16-18 people

Thaw: 3-4 days

Cook: 3½ to 4½ hrs



20 LB

20 people

Thaw: 4 days

Cook: 4 ¼ to 4½ hrs

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)

Time to rest

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

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.



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



RECIPE IDEAS

Visit lecreuset.ca/recipes for instructions.



Beet Tarte Tartin



Lemon Broccoli with
Toasted Almonds



Roasted Half Turkey with
Sweet and Savoury Gravy



Crispy Iranian Rice with
Saffron (Tahdig)



Turkey Soup with
Pearl Couscous



Gluten-Free Pumpkin,
Chocolate and Tahini Blondies

GROCERY LIST

PRODUCE

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

GRAINS & BREAD

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

DAIRY & EGGS

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

NON-PERISHABLES

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

MEAT & SEAFOOD

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

CONDIMENTS

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____



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

- ☐ Rectangular Roaster
- ☐ Roasting Rack
- ☐ Kitchen Twine
- ☐ Turkey Baster
- ☐ Revolution® Basting Brush
- ☐ Meat Thermometer
- ☐ Carving Knife
- ☐ Cutting board
- ☐ Saucepan
- ☐ Revolution® Balloon Whisk
- ☐ Revolution® Wire Skimmer
- ☐ Gravy Boat

SIDES & DESSERTS

- ☐ Round French Oven
- ☐ Toughened Nonstick Pro Braiser
- ☐ Vegetable Peeler
- ☐ Revolution® Potato Masher
- ☐ Heritage Baking Dishes
- ☐ Rolling Pin
- ☐ Pie Weights (or dried beans)
- ☐ Iron Handle Skillet
- ☐ Wire Racks
- ☐ Ramekins
- ☐ Salt and Pepper Mills
- ☐ Revolution® Spoon

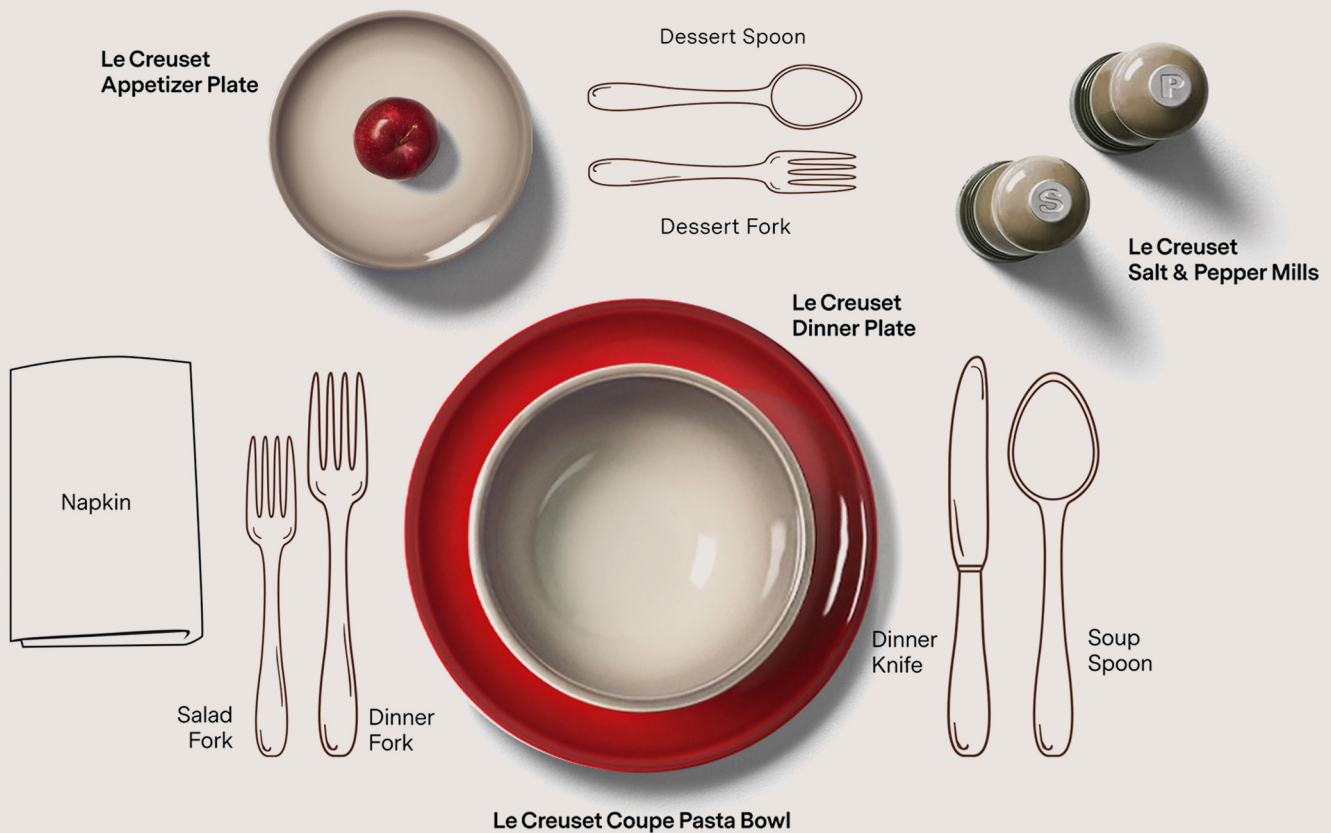
TABLE SETTING

- ☐ Dinner Plates
- ☐ Appetizer Plates
- ☐ Pitcher
- ☐ Decorative pumpkins or dry flower arrangements
- ☐ Napkins
- ☐ Glassware
- ☐ Cutlery
- ☐ Serving Platter

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

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

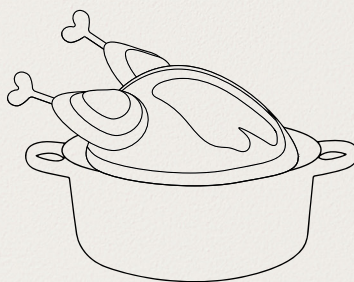


Mixing a bold colour with a muted one creates a striking contrast that makes a memorable table setting. Sometimes, that's all the décor you need!

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.



BON APPÉTIT!

lecreuset.ca/thanksgiving



Follow [LeCreusetCanada](#) on social media for recipes, product information and culinary inspiration. Visit LeCreuset.ca to join our Preferred Client List and receive exclusive offers.