THANKSGIVING DAY · DINNER AT 4:00 PM

The one-oven Thanksgiving

Serves 10 to 12: a 14 lb unstuffed turkey, stuffing, mash, gravy, green beans, rolls, cranberry sauce and pie. Amounts for each step are in grey; the shopping list is on page 3.

	TIME	STEP	OVEN
☐	**11:00**	Pat the turkey dry; set it on a rack in the roasting pan **Turkey:** the 14 lb bird you dry-brined Tuesday	
☐	**11:10**	Preheat the oven	325°F
☐	**11:30**	**Turkey in (about 3 to 3¾ hours)**	325°F
☐	**2:00**	Peel and cut the potatoes into 2-inch chunks; hold in cold water **Mash:** 5 lb Yukon Gold potatoes	
☐	**2:15**	Soften the onion and celery in butter, about 8 minutes **Stuffing:** 8 Tbsp (1 stick) butter · the diced onion and celery from Wednesday	
☐	**2:30**	Combine the stuffing; into a buttered dish, cover with foil **Stuffing:** dried bread cubes · onion and celery · 2 cups stock · 2 eggs, beaten · 2 Tbsp sage and ¼ cup parsley, chopped · 1 tsp salt · ½ tsp pepper · 1 Tbsp butter for the dish	
☐	**2:40**	Stuffing in, covered, on the lower rack	325°F
☐	**2:50**	Potatoes on to boil from cold water (20 to 25 minutes once boiling) **Mash:** 1 Tbsp salt for the water	
☐	**3:00**	Start checking the turkey: thermometer in the thickest part of the thigh	
☐	**3:15**	**Turkey out when the thigh reads at least 165°F; tent with foil to rest. Uncover the stuffing.**	**→ 375°F**
☐	**3:25**	Drain and mash the potatoes; cover and keep warm over hot water **Mash:** 8 Tbsp (1 stick) butter · 1 cup heavy cream, warmed · salt to taste	
☐	**3:30**	Green beans in to roast (or sauté them on the stove) **Beans:** 2 lb trimmed green beans · 2 Tbsp olive oil · ½ tsp salt	375°F
☐	**3:35**	Gravy: cook the flour in the fat 3 min, whisk in the stock, simmer 10 min **Gravy:** pan drippings · 4 Tbsp butter · ⅓ cup flour · 4 cups stock · salt and pepper	
☐	**3:45**	Stuffing out when the center reads at least 165°F; rolls in (5 to 8 min) **Rolls:** 12 to 18 dinner rolls	375°F
☐	**3:50**	Carve the turkey. Green beans and rolls out.	OFF
☐	**3:55**	Stir the mash, whisk the gravy, plate and carry **On the table:** the cranberry sauce from Wednesday	
☐	**4:00**	**Dinner**	
☐	**After**	Slice the pie you baked on Wednesday	

Ovens and birds vary, so go by the thermometer, not the clock. A bigger turkey starts earlier; a later dinner shifts every line by the same amount.

The days before

SATURDAY

- [ ] **Turkey into the fridge to thaw.** Allow about 1 day for every 4 to 5 lb, so a 14 lb bird needs about 3½ days and is ready by Tuesday evening.
- [ ] Check you have a meat thermometer, a roasting pan with a rack, foil and a 9×13-inch dish for the stuffing.

TUESDAY

- [ ] **Dry brine the turkey.** Once it's fully thawed, salt it all over, inside and out, and leave it uncovered on a tray in the fridge until Thursday.
  Turkey: 3 Tbsp Diamond Crystal kosher salt (or 1½ Tbsp Morton, which is saltier by volume)
- [ ] Do the big shop with the list on page 3.

WEDNESDAY

- [ ] **Gravy and stuffing stock.** Roast the wings or necks at 425°F for 40 minutes. Simmer with the vegetables in the water for 2 hours, strain and chill. Makes about 6 cups: 2 for the stuffing, 4 for the gravy.
  Stock: 2 lb turkey wings or necks · 1 onion, quartered · 1 carrot · 1 celery rib · 10 cups water
- [ ] **Cranberry sauce.** Simmer until the berries pop, about 10 minutes. Cool, cover and refrigerate.
  Cranberry: 12 oz fresh cranberries · 1 cup sugar · 1 cup water
- [ ] **Bake the pie.** Cool it completely, then cover and refrigerate.
  Pie: your own recipe, or buy one and skip this step
- [ ] **Stuffing prep.** Cube the bread and leave it out on trays to dry overnight. Dice the onion and celery; refrigerate. Keep them separate.
  Stuffing: 1 lb crusty bread (about 12 cups cubed) · 1 large onion · 3 celery ribs
- [ ] Trim the green beans. Clear fridge space, and empty the oven of stored pans.
  Beans: 2 lb green beans
- [ ] Set the table and chill the drinks.

HOW LONG IT CAN WAIT

Gravy, covered on low	60 min
Turkey, resting under foil	30–40 min
Mashed potatoes, over hot water	30 min
Green beans	10 min

YOUR MENU, YOUR TIME

Different dishes or a different dinnertime?

Dinnerline builds this timeline for your own recipes, your oven and the time you want to eat.

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SHOP ON TUESDAY · SERVES 10 TO 12

The shopping list

	ITEM	BUY	USED IN
MEAT			
☐	Whole turkey, unstuffed	14 lb	Turkey
☐	Turkey wings or necks	2 lb	Stock
PRODUCE			
☐	Yukon Gold potatoes	5 lb	Mash
☐	Green beans	2 lb	Beans
☐	Onions	2	Stuffing 1 large · Stock 1
☐	Celery	1 bunch	Stuffing 3 ribs · Stock 1 rib
☐	Carrot	1	Stock
☐	Fresh sage	1 small bunch	Stuffing 2 Tbsp
☐	Fresh parsley	1 bunch	Stuffing ¼ cup
☐	Fresh cranberries	12 oz bag	Cranberry
DAIRY AND EGGS			
☐	Unsalted butter	3 sticks (1½ lb)	Stuffing 9 Tbsp · Mash 8 Tbsp · Gravy 4 Tbsp
☐	Heavy cream	1 cup	Mash
☐	Large eggs	2	Stuffing
BAKERY			
☐	Crusty bread	1 lb loaf	Stuffing
☐	Dinner rolls	12 to 18	Rolls
PANTRY			
☐	Kosher salt	about ¼ cup	Turkey 3 Tbsp · Mash 1 Tbsp · Stuffing 1 tsp
☐	Black pepper		Stuffing · Gravy
☐	All-purpose flour	⅓ cup	Gravy
☐	Sugar	1 cup	Cranberry
☐	Olive oil	2 Tbsp	Beans
☐	Pie	1, or your recipe	Pie

SHARED BETWEEN DISHES

Stock (made Wednesday), about 6 cups: 2 cups into the stuffing at 2:30, 4 cups into the gravy at 3:35. Use the stuffing's share first and save the rest.

Butter, 3 sticks: 9 Tbsp stuffing · 8 Tbsp mash · 4 Tbsp gravy, with 3 Tbsp to spare.

Your recipes, one list.

Dinnerline adds up every recipe in your menu and shows what each step needs, when it needs it.

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