

# Indulge in the Culinary Delights of Thanksgiving with Our Traditional Menu Guide

Thanksgiving, a cherished American holiday celebrated on the fourth Thursday of November, is a time for family, gratitude, and delectable feasts. The centerpiece of this culinary extravaganza is the traditional Thanksgiving dinner, a symphony of flavors and aromas that evoke fond memories and create new ones.

In this comprehensive guide, we will provide you with a detailed menu for a traditional Thanksgiving dinner, complete with mouthwatering recipes and serving suggestions. From the succulent centerpiece to the delightful sides and the sweet finale, we have curated a delectable lineup that will impress your guests and leave them wanting more.

No Thanksgiving dinner would be complete without the golden-brown, perfectly roasted turkey. This culinary masterpiece is seasoned with a flavorful blend of aromatic herbs and slathered with a rich, aromatic herb butter. The result is a succulent, tender turkey that melts in your mouth with every bite.



## Cooking For Thanksgiving: Discover Simple & Tasty Thanksgiving Recipes You & Your Family Will Love: Menu For A Traditional Thanksgiving Dinner

★★★★★ 5 out of 5

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- 1 whole turkey (12-15 pounds)
  - ½ cup unsalted butter, softened
  - 1 tablespoon chopped fresh thyme
  - 1 tablespoon chopped fresh sage
  - 1 tablespoon chopped fresh rosemary
  - 1 teaspoon salt
  - ½ teaspoon black pepper
1. Preheat oven to 325 degrees Fahrenheit (165 degrees Celsius).
  2. In a medium bowl, combine the butter, thyme, sage, rosemary, salt, and pepper. Stir until well blended.
  3. Remove the giblets and neck from the turkey cavity. Rinse the turkey thoroughly inside and out with cold water and pat dry.
  4. Spread the herb butter all over the turkey, under the skin, and inside the cavity.
  5. Place the turkey in a roasting pan and roast for 3-4 hours, or until a meat thermometer inserted into the thickest part of the thigh reads 165 degrees Fahrenheit (74 degrees Celsius).

6. Remove the turkey from the oven and let rest for at least 30 minutes before carving.

Fluffy, creamy mashed potatoes are an essential side dish for Thanksgiving. Our recipe is made with creamy Yukon Gold potatoes and topped with a velvety smooth gravy.

- 5 pounds Yukon Gold potatoes, peeled and quartered
  - 1 cup milk
  - ½ cup butter, melted
  - ½ cup sour cream
  - Salt and pepper to taste
  
  - 3 cups chicken broth
  - 3 tablespoons cornstarch
  - 3 tablespoons cold water
  - 1 tablespoon butter
  - Salt and pepper to taste
1. Place the potatoes in a large pot of cold water and bring to a boil. Reduce heat and simmer until the potatoes are tender, about 15-20 minutes.
  2. Drain the potatoes and return them to the pot. Mash the potatoes until smooth.

3. Gradually add the milk, melted butter, and sour cream to the potatoes, mixing until well combined.
4. Season with salt and pepper to taste.
5. To make the gravy, whisk together the chicken broth, cornstarch, and cold water in a small saucepan.
6. Bring the mixture to a boil over medium heat, stirring constantly. Reduce heat and simmer for 5 minutes, or until the gravy has thickened.
7. Stir in the butter and season with salt and pepper to taste.

Roasted Brussels sprouts are a flavorful and healthy side dish that adds a touch of sophistication to your Thanksgiving table. This recipe pairs the roasted sprouts with a sweet and tangy balsamic glaze.

- 1 pound Brussels sprouts, trimmed and halved
- 2 tablespoons olive oil
- Salt and pepper to taste

### **Balsamic Glaze Ingredients:**

- ½ cup balsamic vinegar
- 1 tablespoon honey
- 1 teaspoon Dijon mustard

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. Toss the Brussels sprouts with the olive oil, salt, and pepper.

3. Spread the Brussels sprouts in an even layer on a baking sheet.
4. Roast for 20-25 minutes, or until the Brussels sprouts are tender and slightly browned.
5. To make the balsamic glaze, combine the balsamic vinegar, honey, and Dijon mustard in a small saucepan.
6. Bring to a simmer over medium heat and cook for 5-7 minutes, or until the glaze has thickened.
7. Drizzle the balsamic glaze over the roasted Brussels sprouts.

Sweet potato casserole is a beloved Thanksgiving side dish that combines the sweetness of sweet potatoes with the crunch of a pecan streusel topping. Our recipe is made with a blend of spices that adds warmth and flavor.

### **Sweet Potato Mixture:**

- 4 pounds sweet potatoes, peeled and cubed
- 1/2 cup milk
- 1/2 cup brown sugar
- 1/4 cup butter, melted
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ground cloves

### **Pecan Streusel Topping:**

- 1/2 cup all-purpose flour
- 1/2 cup brown sugar
- 1/4 cup chopped pecans
- 1/4 cup butter, cut into cubes

1. Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius).
2. To make the sweet potato mixture, combine the sweet potatoes, milk, brown sugar, melted butter, cinnamon, nutmeg, and cloves in a large bowl. Stir until well combined.
3. Pour the sweet potato mixture into a 9x13-inch baking dish.
4. To make the pecan streusel topping, combine the flour, brown sugar, pecans, and butter in a medium bowl. Stir until well combined.
5. Sprinkle the pecan streusel topping over the sweet potato mixture.
6. Bake for 45-50 minutes, or until the sweet potato mixture is bubbling and the streusel topping is golden brown.

Pumpkin pie is the quintessential Thanksgiving dessert. Our recipe features a creamy, pumpkin-filled interior and a flaky, buttery crust.

### **Crust:**

- 1 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1/2 teaspoon salt

- 1/2 cup (1 stick) cold unsalted butter, cut into small pieces
- 1/4 cup ice water

### Filling:

- 1 (15-ounce) can pure pumpkin
- 1 (12-ounce) can evaporated milk
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 2 large

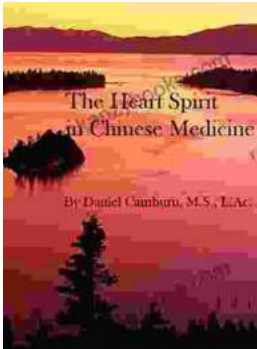


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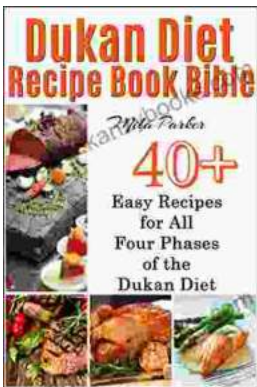
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