

MVWC THANKSGIVING PLANNING GUIDE



| MVWC

1.) Menu Planning-Layout Entire Menu: Drinks, App., Charcuterie, Main, Sides, Desserts

Whole Turkey 1-1/2 LB. / Person (includes leftovers)

Bone-In Breast 3/4 LB / Person

Thawing Time: Allow 24 hours for every 5 pounds.

Remember food safety

Fresh Chicken & Turkey-Brining Recipe:

2 gallons of boiling water (3 cups apple cider?)

2 Cups of Kosher salt

1 Cup of brown sugar

Fresh Herbs ei: sage, thyme, 4 bay leaf, peppercorns, orange peel

Bring brine to a boil & cool.

Place turkey and cold brine in bag for 10-14 hours.

Remove and rinse before roasting.

2.) Kitchen Supply List:

- a. Aluminum foil
- b. Brining Supplies-bag or bucket?
- c. Meat thermometer
- d. Roasting pan (Foil?)
- e. Serving Platter & Serving Dishes ie: plates, glasses, silverware, etc
- f. Sharp knives
- g. Twine
- h. Hot pads & paper towel

3.) Grocery List from Menu (purchase non-perishable items now before the rush)

- a. Fresh Herbs
- b. Carrots
- c. Celery
- d. Onions
- e. Chicken Stock/turkey Stock
- f. Butter
- g. Wine

Kevin's Checklist Schedule (1981):

Monday PM:

- 1.) "*Mise en Place*" Begins-Organize kitchen equipment and finalize shopping lists.
- 2.) Begin buffet & table-setting
- 3.) Final shopping day-pick up any last minute items

Tuesday:

- 1.) Mise en Place kitchen
- 2.) Put beverages in refrigerator
- 3.) Finish setting table
- 4.) Pick-Up fresh turkey?

Wednesday:

- 1.) Pick-Up fresh turkey?
- 2.) Prep stuffing – bread, onions, celery
- 3.) Prep stock-chop: onion, celery and carrots
- 4.) Prep turkey stock-roast bones, stockpot,
- 5.) Prep roux
- 6.) Bake desserts
- 7.) Prep make-ahead side dishes
- 8.) Deconstruct Turkey – Stuff Legs & Brine Breast @ 9:00P – Cover & Refrigerate**
- 9.) Finish setting table-centerpiece

General Roasting Chart Guideline

325 Oven

Breast 160-165

Leg/Thigh 175

Size	8-12 LB	12-14 LB	14-18 LB	18-20 LB
Unstuffed	2-3/4 – 3 Hours	3 – 3-3/4	3-3/4 – 4-1/4	4-1/4 - 4-1/2
Stuffed	3 - 3-1/2 Hours	3 – 3-1/2	4 – 4-1/2	4-1/2 – 4-3/4

Thursday “Turkey Day 2020” Dinner @ 4P

7A Coffee

10A Prep

- 1.) Finish desserts & sides
- 2.) Prep turkey for roasting-10-12 LB
- 3.) Prep dressing (bread, onion, celery, sage, butter, salt & pepper, turkey stock)

1:00P

- 4.) Brown turkey breast and roast in 425 oven for 30 minutes.
- 5.) Place prepped dressing into roasting pan and put turkey breast on top along with stuffed leg/thigh meat. Oil turkey and lightly salt & pepper.
Roast for approximately 45 minutes – 1-1/4 hours more. Final temp. breast 160-165, Leg/Thigh - 175
- 6.) Prep Mashed Potatoes & gravy, reheat sides.
- 7.) Let turkey rest for 15-20 minutes
- 8.) Prep Buffet by 3:45
- 9.) Platter Turkey & Dressing & Carve @ 4:00 – Wine is Served!