THE FRESH COOKY | SMART COOKY CLUB MEAL PLAN

Thanksgiving Week

GROCERY LIST

Cheesesteak Sandwiches • Pizza Night • Slow Cooker Red Beans and Rice • Herb Butter Turkey + Giblet Gravy • Overnight Cinnamon French Toast • Pumpkin Custard Pie

Main recipes only. Your Thanksgiving sides are not included, so add those before you shop. Pizza dough comes from the freezer (stromboli week). Check your fridge and pantry first!

MEAT AND POULTRY

- ☐ 1 (10 to 12 lb) whole turkey, with giblets and neck
- ☐ 1 to 2 lbs shaved beef steak
- ☐ 14 to 20 oz smoked andouille or kielbasa
- ☐ 7 oz ham chunks (optional)
- ☐ 2 chicken breasts (optional)

PRODUCE

- ☐ 3 large yellow onions
- ☐ 1 large carrot
- ☐ 1 bunch celery (5 to 6 ribs)
- ☐ 1 head garlic (about 9 cloves)
- ☐ 1 to 2 navel oranges
- ☐ Fresh rosemary (4 sprigs)
- ☐ Fresh sage (3 sprigs)
- ☐ Fresh thyme (2 sprigs)
- ☐ Fresh berries (for serving)
- ☐ 1 bell pepper (optional)
- ☐ 1 package mushrooms (optional)

DAIRY AND EGGS

- ☐ 5 sticks butter (salted for the turkey, unsalted for the gravy)
- ☐ 1 dozen large eggs
- ☐ 1 quart whole milk (2½ cups needed)
- ☐ 1 pint heavy cream (1½ cups needed)
- ☐ 6 to 8 slices provolone

BAKERY

- ☐ 6 hoagie or French rolls
- ☐ 1 large loaf crusty bread (French, brioche or challah; day-old is best)
- ☐ 1 (9-inch) pie crust, store-bought or homemade

PIZZA NIGHT

- ☐ Pizza dough from the freezer (no frozen dough? add the flour, yeast and olive oil from the recipe card)
- ☐ Pizza sauce
- ☐ Shredded mozzarella
- ☐ Your favorite toppings

PANTRY, CANNED AND BOTTLED

- ☐ 1 lb dried small red beans
- ☐ White or brown rice (about 1⅓ cups dry)
- ☐ 2 (32 oz) cartons chicken broth (6 cups + extra for basting)
- ☐ Dry Marsala wine (½ cup)
- ☐ 1 (15 oz) can pumpkin puree
- ☐ Worcestershire sauce (½ cup)
- ☐ Apple cider vinegar (2 tsp)
- ☐ Olive oil (about ¼ cup)
- ☐ Real maple syrup (for serving)
- ☐ Hot sauce (optional)

BAKING

- ☐ All-purpose flour (1 cup)
- ☐ Granulated sugar (1 cup)
- ☐ Brown sugar (1¼ cups, packed)
- ☐ Vanilla extract (2 Tbsp + 2 tsp)

SPICES

- ☐ Kosher salt
- ☐ Black pepper
- ☐ Seasoning salt, like Lawry's (1 tsp)
- ☐ Creole or Cajun seasoning (2 tsp)
- ☐ Bay leaves (4)
- ☐ Dried thyme (1 tsp)
- ☐ Cayenne pepper
- ☐ Ground cinnamon (1 Tbsp)
- ☐ Ground ginger (½ tsp)
- ☐ Ground nutmeg (½ tsp)
- ☐ Ground allspice (⅛ tsp)
- ☐ Ground cloves (⅛ tsp)

KITCHEN SUPPLIES

- ☐ Fat separator
- ☐ Roasting pan with rack
- ☐ Instant-read meat thermometer
- ☐ Heavy-duty foil (for tenting the turkey)
- ☐ Pie weights or dried beans for blind baking

ADDITIONAL ITEMS