



Thanksgiving Dinner Shopping List*

Vegetables

- Onions, 2-3 large
- 2 leeks
- Celery (2 bunches: you'll need extra for turkey soup!)
- Shallots
- Garlic (2 heads)
- 2 lbs. Green beans, preferably French/haricots verts
- cranberries, 12 oz. bag
- ginger, at least 1" root
- 1 orange
- cremini mushrooms (8 oz.)
- Yukon gold potatoes, 4 lbs.

Canned / shelf items

- Food-quality chicken stock (I like to have 3-4 32-oz. boxes on hand)
- 14-oz. bag of Brownberry stuffing (not crumbs!)
- French's Fried Onions, 6-oz. container
- Panko Bread Crumbs (you only need 1 cup)
- Dried mushrooms (porcini are fantastic, if you can find them! 1/2 cup is all you need.)
- Dried bay leaves
- Dried thyme
- Kosher salt (or other coarse salt)
- Black pepper (preferably peppercorns)
- Chinese 5-spice powder
- All-purpose flour
- Cornstarch
- Granulated sugar

Herbs

- (fresh!)
- Parsley, 1 bunch
- Sage, 1 package
- Rosemary, 1 package
- Thyme, 1 package
- (DO YOU HEAR MUSIC?)

Dairy

- Unsalted butter, 2 lbs.
- Whole milk, 1/2 gallon
- Heavy cream, small (16-oz.)
- Sour cream, 8 oz.

Meat

- Turkey (1.5 pounds per person)
- Extra drumsticks/thighs as needed for stock/gravy
- 1 lb. pork sausage

Alcohol

- White wine, 2 750-mL bottles
- Sweet marsala, small bottle (optional; see green bean casserole recipe)
- Irish cream for your coffee!!!

Other

- Cheesecloth
- Large roasting pan
- Instant-read thermometer

*List assumes that you have standard kitchen equipment & tools!