

Shopping list

- Cream corn 14.75 oz can (store brand)
- Whole kernel corn 15 oz can (store brand)
- Green beans (cut) 28 oz can (or two smaller cans) (store brand)
- Fried onions 6oz bag (store brand)
- Cream of soup (celery, chicken or mushroom)
- Idahoan Baby Reds instant mashed potatoes family size
- 1 can cranberry sauce (whole berry or jelly whichever you prefer)
- Dried cranberries (6oz bag) (store brand)
- Packet (makes 2 cups) country or pepper gravy
- Packet (makes 1 cup) turkey gravy
- Ground cinnamon
- Pumpkin pie spice
- Cavender's all-purpose Greek seasoning (or whatever table seasoning you like)
- Brown sugar (less than a cup)
- White granulated sugar (about 2 cups)
- Yellow cake mix
- Mini marshmallows
- Chopped pecans (small bag, 4 oz is fine)
- Box chicken or turkey flavored stuffing
- Pumpkin pie filling, 29 oz can
- Milk (1/2 gal)
- Eggs (1 dozen)
- Butter (2 lbs)
- Sweet potatoes (3)
- Gala apple (1)
- Rhodes yeast Dinner rolls
- Whipped topping
- Turkey breast (7-9 lbs)
- Pans if needed (2 square 8-9in and 2 9x13)
- Spray olive oil
- Salt and pepper
- Aluminum foil

Thanksgiving dinner, anyone can cook, for 6-8 people under \$100

Everyone starts somewhere. Thanksgiving can be a difficult holiday to be on your own. You want that home cooked childhood nostalgia but it's all so overwhelming. Here you will find everything you need to cook a Thanksgiving meal with only a few hours of kitchen time. The best part, it's so simple anyone can do it. It will feel like a lot of information but take it one step at a time. Serve 6-8 people for about \$100 (depending on your area and which stores you shop). Of course, feel free to add in your childhood favorites if not listed or leave out anything you don't like. If your turkey comes with a gravy packet you can use that and subtract that from the list. Happy cooking and Happy Thanksgiving.

The menu:

- Turkey
- Dressing/stuffing
- Gravy
- Mashed potatoes
- Green bean casserole
- Cream corn
- Sweet potatoes (with marshmallows on top)
- Cranberry sauce
- Pumpkin "pie" you will actually like

Getting ready

(about 3 hours before meal time)

1. Get the sweet potatoes in.

Take an oven safe pan, line it with foil, place 3 large sweet potatoes on it. Heat the oven to 375 degrees and you will cook them about an hour. When you can poke a fork in it and its soft to the middle they are done.

2. Start rising the rolls.

Using a cookie sheet or one of the 9X13 pans purchased spray the pan with oil or line with parchment paper. Place the frozen rolls about 2 inches apart. Put as many as will fit in the pan with room to rise. Spray a sheet of foil with oil and lightly lay over the rolls. Put the pan toward the back of the stove and leave alone for now. The heat will rise up from the oven and help warm the rolls and assist in rising.

3. Prep the turkey breast.

First read the instructions on the packaging completely. Based on the size you purchased (I found 7 lbs. to be a good size) it will probably say to cook about 325 degrees for around 2 hours. Please default to any package directions on the turkey over these. Put the turkey in an oven safe pan or in one of the 9X13 pans if you purchased them. (Check to see if there were any gravy packets included and remove if present.) Sprinkle the turkey with a generous amount of the Greek seasoning (or your preferred multipurpose seasoning you chose).

When the sweet potatoes come out, adjust the oven temperature and put the turkey in. If you have a double oven, you can go ahead and put the turkey in the second oven. Put 2 sticks of butter on the counter to soften for later. Now go do something else for about an hour. Don't leave for safety reasons but you can leave the kitchen. Set those timers on your phone!

hour before the turkey should be getting done.....

Recipe:

Green Bean Casserole

Ingredients

- Green beans (cut) 28 oz can (or two smaller cans) (store brand)
- Cream of soup (celery, chicken or mushroom)
- Cavender's all-purpose Greek seasoning (or whatever table seasoning you like)
- ¼ cup milk
- Fried onions 6oz bag (store brand)

Directions

Drain the beans and pour in a microwave safe bowl. Add half the can of cream of soup (save the other half for later) and ¼ cup of milk. Sprinkle with the all-purpose table seasoning. Warm in the microwave about 2 min. Spread the warm green beans into one of the square pans or an oven safe baking dish. Sprinkle a generous layer of fried onions on top and set aside to go into the oven

Recipe:

Mashed Potatoes

Ingredients

- Idahoan Baby Reds instant mashed potatoes family size
- 3 tablespoons butter
- 1 cup milk
- 3 cups boiling water

Directions

Take the mashed potatoes packet and pour into a bowl. Cut up about 3 tablespoons of butter and spread around. Boil 3 cups water. Then add about 1 cup of milk and boiling water to the potatoes. Stir until all the potatoes are wet, cover with a plate and set aside.

Recipe:

Stuffing/Dressing

Ingredients

- Box chicken or turkey flavored stuffing
- Gala apple (1)
- Dried cranberries (6oz bag) (store brand)
- Chopped pecans (small bag, 4 oz is fine)
- 3 tablespoons butter

Directions

Peel the apple and cut half of it into small pieces. Put the box of stuffing, the chopped apple, $\frac{1}{4}$ cup dried cranberries, $\frac{1}{4}$ cup chopped pecans and stir together. Cut up about 3 tablespoons butter, spread around. Add the amount of boiling water called for on the box. Stir with a fork until everything is wet, cover with a plate and let set.

Recipe:

Cream Corn

Ingredients

- Cream corn 14.75 oz can (store brand)
- Whole kernel corn 15 oz can (store brand)
- 2 Tablespoons butter
- Salt and pepper

Directions

Open the corn, drain the whole kernel corn, and put both cans in a microwave safe bowl. Mix together. Salt and pepper to taste and add 2 tablespoons of butter (cut into a few pieces and spread around). Microwave about 2 min. Cover to keep warm and set aside.

Recipe:

Sweet Potato casserole

Ingredients

- Sweet potatoes (3 medium/large)
- 2-3 tablespoons Brown sugar
- ½ tablespoon Ground cinnamon
- Mini marshmallows
- 2 Tablespoons butter
- Sprinkle of salt

Directions

Take the precooked sweet potatoes, peel and remove ends. Use a fork or masher and mash until smooth. Add about 2 tablespoons softened butter, cinnamon and brown sugar. Mix together. Layer the marshmallows on top.

After the turkey and rolls come out of the oven;

Broil on low (make sure you move the rack to lowest position for the broiler) until marshmallows are toasted. Stay and watch this it's easy to burn. If you do burn them, no worries, simply peel the burnt marshmallows off and add new ones to try again.

Recipe:

Gravy

Ingredients

- Packet (makes 2 cups) country or pepper gravy
- Packet (makes 1 cup) turkey gravy
- 2 cups boiling water
- 1 cup cool water
- Other half can of cream of soup (leftover from the green beans)

Directions

In a pot on the stove bring 2 cups of water to a boil. While waiting on that to come to a boil use a bowl to mix gravy packets and 1 cup of cold/room temp water. Mix the gravy powder and water until it's lump free. Add it to the boiling water in the pot. Stir constantly (make sure you rub the bottom of the pan) until it starts to thicken. Add the other half of the cream of soup and mix until hot.

Recipe:

Pumpkin "Pie"

Ingredients

- Pumpkin pie filling, 29 oz can
- 1 ½ White granulated sugar
- Yellow cake mix
- 1 tablespoon Pumpkin pie spice
- 2 cups Milk
- 4 Eggs
- Whipped topping

Directions

Crack the eggs into a bowl and mix. Then add the sugar and milk and mix together. Add the spice and pie filling. Mix well. Pour into a 9x13 pan. You can set aside at this point and wait until the rolls are cooked. Remove rolls from pan to cool and reuse the pan here. Open the cake mix and sprinkle it dry evenly over the top of the pumpkin filling. Take 2 sticks of butter (not softened) and cut very thin slices. Place the slices in a single layer across the top of the cake mix. Bake at 350 for about 35 min. (This can be baking while everyone is eating.) When it's crispy and brown on top and mostly firm when wiggled it's done. Allow to cool and finish firming in the middle. Serve with whipped topping.

Finishing up

The turkey should be about ready to come out of the oven. Remove when done and adjust temperature to 350 degrees. Put the rolls in for 15-20 min while the turkey rests. While that's cooking open the cranberry sauce and put it in a bowl. Once the rolls come out put the sweet potato casserole and the green beans in to toast. If the pan from the rolls was needed for the pumpkin "pie" go ahead and finish prepping that now. Once the sweet potatoes and green beans are done put the pumpkin in. Put all the food on the table and carve the turkey.

YOU DID IT! Happy Thanksgiving.