

CHOMP SHOPPER

THANKSGIVING GROCERY LIST

8 TO 12 GUESTS · TURKEY AND SIDES · COUNTDOWN

FREE PRINTABLE

GUESTS _____

ON THE MENU Roast turkey with pan gravy • Sage and celery stuffing • Mashed potatoes • Green bean casserole • Sweet potato casserole • Fresh cranberry sauce • Dinner rolls • Two pumpkin pies with whipped cream

PRODUCE 10

- ○ Yukon Gold potatoes 6 lb
- ○ Sweet potatoes 4 lb
- ○ Green beans 2 lb
- ○ Fresh cranberries 2 × 12 oz
- ○ Orange 1
- ○ Celery 1 bunch
- ○ Yellow onions 3
- ○ Fresh sage 1 pack
- ○ Fresh thyme 1 pack
- ○ Fresh parsley 1 bunch

MEAT & SEAFOOD 1

- ○ Whole turkey 12 to 16 lb

DAIRY & EGGS 4

- ○ Unsalted butter 2 lb
- ○ Whole milk 1 quart
- ○ Heavy cream 1 pint
- ○ Large eggs 1 dozen

FROZEN 1

- ○ Deep-dish pie crusts 2

PANTRY 4

- ○ Chicken broth 2 × 32 oz
- ○ Evaporated milk 2 × 12 oz
- ○ Pumpkin pie spice 1 jar
- ○ Marshmallows or pecans 1 bag or 1 cup

BAKERY 2

- ○ Dinner rolls 2 dozen
- ○ White bread (stuffing) 2 loaves

CANNED & JARRED 3

- ○ Cream of mushroom soup 2 cans
- ○ French-fried onions 6 oz
- ○ Pumpkin puree 29 oz

BEVERAGES 2

- ○ Apple cider 1 gallon
- ○ Sparkling water 2 bottles

HOUSEHOLD 3

- ○ Foil roasting pan + rack 1
- ○ Heavy-duty foil 1 roll
- ○ Leftover containers 1 pack

COUNTDOWN

2 weeks	Buy or order the turkey. Buy shelf-stable items, freeze crusts, ask about allergies.
Sunday	Move the frozen turkey to the fridge on a tray. 12–16 lb needs 3–4 days.
Tuesday	Shop fresh items. Dry bread cubes. Make the cranberry sauce.
Wednesday	Bake pies. Chop veg and herbs. Assemble casseroles, no toppings.
5 hrs before	Oven 325°F. Butter, salt and pepper the turkey and roast (12–16 lb: about 3–4¼ hrs).
1½ hrs before	Casseroles out. Mix stuffing. Peel and boil potatoes.
At 165°F	Rest turkey. Oven to 350°F for stuffing and casseroles. Make gravy, mash potatoes.
Serve	Warm rolls while you carve. Whip the cream before dessert.

KEY NUMBERS

~1 lb per guest	8 guests: 10–12 lb. 12 or leftovers: 14–16 lb.	**24 hrs per 4–5 lb**	Fridge thaw. Cold water: about 30 min per lb.
165°F	Breast, thigh and wing. Rest 20 min.	**2 hours**	Refrigerate leftovers. Keep 3–4 days.

CHECK AT HOME Kosher salt and pepper • Flour (½ cup, gravy) • Sugar (about 3½ cups) • Light brown sugar (½ cup) • Olive or vegetable oil • Instant-read thermometer • Three 9×13 baking dishes • Large pot for potatoes

TIPS

1. **Stuffing in a dish**
   If you stuff the bird, the center must hit 165°F.
2. **Plan the oven**
   Sides bake after the turkey. Slow cooker keeps potatoes warm.
3. **Shop early**
   The last two days are busiest; many stores close early.
4. **Need help?**
   Butterball 1-800-288-8372. USDA 1-888-674-6854.

Sized for 12, so fewer guests means leftovers. Times are estimates; trust the thermometer.