



# Shopping List



## MEAT

- turkey
- bacon (1 lb)
- sausage (1-2 lbs)  
(sage or spicy)

## PRODUCE

- shallots (4)
- brussel sprouts  
(2 lbs)
- lemons (3)
- fresh rosemary
- fresh thyme
- fresh sage
- Yukon Gold potatoes  
(3 lbs)
- onions (6)
- garlic
- celery
- button mushrooms  
(1 package)
- kale (1 bunch)
- red pepper
- sugar snap peas
- carrots
- Granny Smith apple (1)
- orange (1)
- Honey Crisp apples  
(3 lbs) *(if you make  
your own apple sauce)*

## DAIRY

- eggs
- parmesan cheese
- blue cheese
- cream cheese
- smoked gouda
- half-and-half
- whipping cream
- butter
- Earth Balance spread
- vanilla ice cream

## FROZEN

- cranberries
- pie crusts (2)

## BAKERY

- French baguette
- Corn bread *(unless  
you bake your own)*

## PANTRY

- pecans
- dried cranberries
- cinnamon
- coconut flour
- coconut oil
- coconut milk
- brown sugar

## PANTRY (cont.)

- vanilla
- honey
- apple cider vinegar
- baking soda
- unsweetened apple  
sauce *(you can use  
the apple sauce we are  
making if you follow  
the calendar)*
- corn starch or flour
- chicken stock (10 cans)
- apple pie spice
- chicken consommé  
powder or chicken  
bullion
- olive tapanade
- hummus

## ALCOHOL

- wine (sauvingnon  
blanc or your choice)



# Thanksgiving Day Menu



## Hors d'Oeuvres:

Blue Cheese, Cranberry & Pecan Stuffed Celery

French Baguette Cups with  
Hummus, Olive Tapanade & Fresh Veggies

## Main Course:

Herb Roasted Turkey with Citrus Pan Gravy

Gluten Free Corn Bread Stuffing with  
Sausage, Kale & Sage

Smoked Gouda & Rosemary Mashed Potatoes

Homemade Cranberry Sauce

## Dessert:

Apple Pie Ice Cream Parfaits