





FREE THANKSGIVING PLANNER

Thanksgiving Dinner Plan

Eleven recipes from my site for 8 guests, with one shopping list, a make-ahead checklist and an hour-by-hour plan for Thursday.

Eazy Peazy Mealz

EAZYPEAZYMEALZ.COM

WELCOME

Let's make Thanksgiving easy

Hi friend! Thank you so much for grabbing my Thanksgiving Dinner Plan. The hardest part of Thanksgiving usually isn't any single recipe. It's getting the turkey, gravy, stuffing, three casseroles, mashed potatoes, cranberry sauce, rolls and two pies hot and on the table at the same time, with one oven.

This plan takes care of that. It's built for 8 guests and dinner at 4:00 PM. By Wednesday night your rolls, cranberry sauce, mashed potatoes, sweet potato casserole and both pies are done, and your turkey has had its two-day dry brine. Thursday is mostly about the oven, and the timeline tells you what goes in and when.

Every recipe is printed inside, with a note on how much to make for 8. You've got this!

Happy Thanksgiving, Rachael







What's inside

The menu	3	Sweet Potato Casserole	12
Make-ahead checklist	4	Green Bean Casserole	13
Thanksgiving Day timeline	5	Corn Casserole	14
Shopping list	6	Cranberry Orange Sauce	15
Dry Brine Turkey	8	Parker House Rolls	16
Turkey Gravy	9	Pumpkin Pie (Classic)	17
Sausage Stuffing	10	Chocolate Pie	18
Slow Cooker Mashed Potatoes	11		

THE MENU

Thanksgiving dinner for 8

Eleven recipes, one from each category. Recipes that serve 4 or 6 are doubled so there's enough for 8, and everything else is made once as written.

	CATEGORY	RECIPE	FOR 8	WHEN
	TURKEY	**Dry Brine Turkey**	As written	Brine Tue, roast Thu
	GRAVY	**Turkey Gravy**	As written	Thu, from the drippings
	STUFFING	**Sausage Stuffing**	As written	Assemble Thu AM, bake Thu
	POTATOES	**Slow Cooker Mashed Potatoes**	Doubled	Make Wed, reheat Thu
	SWEET POTATOES	**Sweet Potato Casserole**	Doubled	Bake Wed, reheat Thu
	GREEN VEGETABLE	**Green Bean Casserole**	Doubled	Thu
	CORN	**Corn Casserole**	Doubled (9x13)	Thu
	CRANBERRY	**Cranberry Orange Sauce**	Doubled	Make and freeze Sun
	ROLLS	**Parker House Rolls**	As written	Bake and freeze Sun
	DESSERT	**Pumpkin Pie (Classic)**	As written	Wed
	DESSERT	**Chocolate Pie**	As written	Wed

BEFORE THURSDAY

Make-ahead checklist

Seven recipes are finished before Thursday: rolls, cranberry sauce, mashed potatoes, sweet potato casserole and both pies, plus the two-day turkey brine.

Friday, Nov 20

- [ ] Shop trip 1: the turkey, pantry items, and what Sunday's rolls and cranberry sauce need.
- [ ] Move the frozen turkey to the fridge. Allow about 24 hours for every 4 to 5 pounds, so a 16 lb turkey is ready by Tuesday.

Sunday, Nov 22

- [ ] Parker House Rolls: bake, cool completely, wrap in a double layer of plastic wrap and then foil, and freeze (up to one month).
- [ ] Cranberry Orange Sauce, doubled: simmer, cover and refrigerate at least 2 hours, then move to freezer bags and freeze.

Monday, Nov 23

- [ ] Shop trip 2: everything else on the list.

Tuesday, Nov 24 (two days before)

- [ ] Dry Brine Turkey: remove the neck and giblets, rinse and pat dry. Rub the salt and dried herb mix over the turkey, inside the cavities and under the skin. Wrap and refrigerate overnight.

Wednesday, Nov 25

- [ ] Turn the turkey over and refrigerate one more night.
- [ ] Move the cranberry sauce from the freezer to the fridge to thaw overnight.
- [ ] Slow Cooker Mashed Potatoes, two batches: low 5 to 6 hours or high 3 to 4 hours each. Leave out the final butter and refrigerate in an airtight container. Start early.
- [ ] Sweet Potato Casserole, two 9x13 dishes: bake the sweet potatoes at 425°F for 1 hour, assemble with the pecan topping, bake at 325°F for 30 minutes, then cool and refrigerate.
- [ ] Pumpkin Pie: bake (425°F, then 350°F), cool completely, and store covered in the refrigerator.
- [ ] Chocolate Pie: bake and cool the 8-inch pastry shell, make the filling, spoon it in and refrigerate at least 2 hours.

THURSDAY, NOV 26

Thanksgiving Day timeline

Dinner at 4:00 PM. The turkey goes in at 11:30 AM and comes out around 2:00 PM, then the oven runs at 375°F for the corn and 400°F for the stuffing, sweet potatoes and green beans.

TIME	WHAT TO DO	OVEN
9:00 AM	Unwrap the turkey, pat dry, and set it in the roasting pan on the counter.	Off
9:30 AM	Assemble the Sausage Stuffing in a sprayed 2-quart dish, cover and refrigerate.	Off
11:00 AM	Preheat. Butter, half the parsley and the pepper under the skin; rest of the butter on the outside; parsley, onions and apples in the cavities; truss the legs.	450°F
11:30 AM	Turkey in for 30 minutes.	450°F
12:00 PM	Lower the oven. Foil over the breast and wing tips, 1 1/2 cups apple juice or white wine in the pan. Roast about 2 more hours.	350°F
1:30 PM	Remove the foil for the last half hour.	350°F
1:45 PM	Mix the doubled Corn Casserole in a 9x13.	350°F
2:00 PM	Check the thigh temperature: the turkey is done at 165°F. Turkey out, cavity juices into the pan, cover with foil until carving. Save the drippings for gravy.	375°F
2:00 PM	Corn Casserole in: 35 to 40 minutes plus 10 to 15 for a double batch, until the center is set and not jiggly.	375°F
2:15 PM	Green Bean Casserole on the stovetop in two batches: blanch, ice bath, bacon, mushrooms, sauce. Combine in one large baking dish and top with French fried onions.	375°F
2:55 PM	Corn out. Raise the oven.	400°F
3:00 PM	Stuffing in, covered with foil, about 30 minutes. Both sweet potato dishes in, covered, until hot.	400°F
3:00 PM	Mashed Potatoes: reheat in the microwave and stir in the remaining butter.	400°F
3:10 PM	Turkey Gravy on the stovetop, about 18 minutes.	400°F
3:30 PM	Uncover the stuffing for about 10 more minutes. Green bean dish in until bubbly, 10 to 15 minutes. Carve the turkey.	400°F
3:45 PM	Stuffing, sweet potatoes and green beans out. Lower the oven; rolls in until heated through.	350°F
3:50 PM	Cranberry sauce and everything else to the table.	Off
4:00 PM	Dinner! Pies come out of the fridge for dessert.	Off

If the turkey isn't done at 2:00 PM, keep roasting and move every later step back by the same amount.

SHOPPING LIST

Everything for all eleven recipes

Totals for every recipe at its for-8 amount. Shop twice: the turkey, pantry items and Sunday baking items by Friday, Nov 20, then the rest on Monday, Nov 23.

MEAT

- [ ] Whole turkey, 16 lb, not kosher and not pre-brined
- [ ] Pork sausage, 1 lb (stuffing)
- [ ] Bacon, 1 lb (green beans)

PRODUCE

- [ ] Russet potatoes, 10 lb (mashed potatoes)
- [ ] Sweet potatoes, enough for 8 cups baked: 6 to 8 large or 8 to 10 medium
- [ ] Fresh green beans, 2 lb
- [ ] Fresh cranberries, 2 bags (12 oz each)
- [ ] Large oranges, 4 (cranberry sauce)
- [ ] Small apples, 2 (turkey)
- [ ] Small yellow onions, 2 (turkey), plus 1 medium yellow onion (stuffing)
- [ ] Shallot, 1 (gravy)
- [ ] Garlic, 1 head (green beans)
- [ ] Celery, 5 stalks (stuffing)
- [ ] White button mushrooms, 1 cup diced (stuffing), plus mushrooms, 16 oz (green beans)
- [ ] Flat-leaf parsley, 1 bunch (turkey uses half)
- [ ] Fresh thyme, 2 teaspoons chopped (gravy and stuffing)
- [ ] Fresh sage, 1 teaspoon minced plus 6 leaves (gravy and stuffing)
- [ ] Fresh rosemary, 1 teaspoon chopped (stuffing)
- [ ] Fresh chives, 6 tablespoons minced (mashed potatoes)

DAIRY AND EGGS

- [ ] Large eggs, 19 (2 dozen)
- [ ] Unsalted butter, 46 tablespoons (6 sticks): turkey, mashed potatoes, rolls
- [ ] Salted butter, 35 tablespoons: gravy, sweet potatoes, corn
- [ ] Butter, 24 tablespoons (3 sticks): stuffing and chocolate pie
- [ ] Whole milk, 1 1/4 cups (rolls)
- [ ] Milk or evaporated milk, 1 cup (sweet potatoes)
- [ ] Half-and-half, 2 1/2 cups (green beans)
- [ ] Sour cream, 3 cups (1 cup mashed potatoes, 2 cups corn)
- [ ] Cream cheese, 1/2 cup (mashed potatoes)
- [ ] Cheddar cheese, 2 cups shredded (corn)
- [ ] Whipped cream, for the pumpkin pie

Bakery, pantry and equipment

BAKERY

- [ ] Herbed French bread, 1 lb loaf, or regular French bread (stuffing)
- [ ] Pie crust, 9-inch unbaked (pumpkin pie)
- [ ] Pastry shell, 8-inch, baked and cooled (chocolate pie)

PANTRY

- [ ] Low-sodium chicken stock, 6 1/2 cups (two 32 oz cartons)
- [ ] Apple juice or white wine, 1 1/2 cups (turkey); dry white wine for the gravy (optional)
- [ ] Corn muffin mix (Jiffy), 2 boxes, 8.5 oz each
- [ ] Cream-style corn, 2 cans, 14.75 oz each
- [ ] Corn kernels, 2 cans, 15 oz each
- [ ] Canned pumpkin, 1 can, 15 oz
- [ ] Sweetened condensed milk, 1 can, 14 oz
- [ ] Unsweetened baking chocolate, 4 oz
- [ ] Chopped pecans, 1 1/3 cups
- [ ] French fried onions, 2 cups
- [ ] Instant yeast, 1 packet (2 1/4 teaspoons)
- [ ] All-purpose flour, about 5 3/4 cups
- [ ] Brown sugar, 3 cups
- [ ] Granulated sugar, 1 1/2 cups plus 2 tablespoons
- [ ] Vanilla extract, 3 1/2 teaspoons
- [ ] Ground cinnamon, 4 1/2 teaspoons
- [ ] Pumpkin pie spice, 2 teaspoons
- [ ] Ground nutmeg, 2 pinches
- [ ] Dried thyme 2 1/2 tsp, dried sage 1 1/2 tsp, dried rosemary 1/2 tsp
- [ ] Kosher salt, about 5 1/2 tablespoons plus more to taste
- [ ] Table salt, about 6 teaspoons
- [ ] Black pepper
- [ ] Cooking spray

EQUIPMENT TO CHECK

- [ ] Roasting pan and a meat thermometer
- [ ] Slow cooker, 5 to 7 quart
- [ ] Large ovenproof skillet, plus one large baking dish for the green beans
- [ ] Three 9x13 dishes (two sweet potato, one corn) and a 2-quart dish (stuffing)
- [ ] 9-inch and 8-inch pie plates
- [ ] Parchment paper, foil, plastic wrap and freezer bags
- [ ] Whisk, saucepan and gravy boat

TURKEY · RECIPE 1 OF 11

Dry Brine Turkey

A 16 lb turkey rubbed with salt and dried herbs two days ahead, then roasted with butter, apples and onions. Moist and full of flavor.



PREP 2 DAYS | ROAST 2 1/2 HR | SERVES 8

Ingredients

- 16 pound turkey, not kosher and not pre-brined (any turkey between 12 and 16 pounds)

DRY BRINE

- 3 tablespoons kosher salt
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried sage
- 1/2 teaspoon dried rosemary

THE REST

- 1/2 bunch flat-leaf parsley, divided
- 1 teaspoon black pepper
- 2 small yellow onions, halved
- 2 small apples, cored and halved
- 1/2 cup unsalted butter, softened
- 1 1/2 cups apple juice or white wine

Instructions

1. Two days before you want to serve, remove the neck, giblets and any extra pieces from the turkey. Rinse the turkey and pat it dry.
2. In a small bowl, mix the salt and dried herbs. Rub it all over the turkey, inside the cavities and under the skin where you can, about 1 tablespoon per 4 pounds of turkey. Put more on the breasts than the thighs, since they are thicker.
3. Wrap the turkey in plastic wrap or put it in a large plastic bag, and refrigerate overnight. The next day, turn it over and refrigerate another night.
4. A couple of hours before cooking, unwrap the turkey, pat it dry and set it in a roasting pan on the counter to come to room temperature.
5. Preheat the oven to 450°F. In a small bowl, mix half the butter with half the parsley, finely chopped, and the black pepper.
6. Gently lift the skin and spoon the herbed butter underneath, pressing it around with your hands. Rub the remaining butter all over the outside, especially the thighs and breasts.
7. Put the remaining parsley and half the onions and apples in the main cavity, and the rest of the apples and onions in the neck. Truss the legs with kitchen twine.
8. Roast for 30 minutes at 450°F. Remove the turkey and reduce the oven to 350°F. Cover the breast and wing tips with foil, and pour the apple juice or wine into the bottom of the pan.
9. Roast about 2 more hours (about 12 minutes per pound), removing the foil for the last half hour. The turkey is done when a thermometer in the thigh reads 165°F.
10. Lift the turkey from the pan, pouring any juices from inside it into the roasting pan. Set it on a platter, cover with foil and rest 30 minutes. Use the pan drippings for the gravy.

FOR 8 GUESTS

Made once as written.

Scan for the full recipe

Open the full post and printable recipe card on your phone, or tap the link below.

Open the recipe on eazypeazymealz.com

Turkey Gravy

Rich, creamy gravy made from the turkey's own pan drippings with butter, fresh thyme and sage.



PREP 3 MIN | COOK 15 MIN | SERVES 12

Ingredients

- 3 tablespoons salted butter
- 3 tablespoons all-purpose flour
- 1 cup turkey pan drippings
- 2 cups low-sodium chicken stock (or turkey stock)
- Kosher salt, to taste
- Freshly ground black pepper
- 1 teaspoon fresh thyme, minced
- 1 teaspoon fresh sage, minced
- 1/2 teaspoon shallot, minced
- Splash of dry white wine (optional)

Instructions

1. In a small saucepan over medium heat, add the butter and shallot.
2. Once the butter melts, whisk in the flour and cook until golden, about 1 minute.
3. Slowly whisk in the pan drippings. Bring to a boil, then reduce the heat and simmer gently until slightly thickened.
4. Stir in the fresh herbs. Whisk in 1 cup of the stock and return to a simmer.
5. Taste, and adjust the seasoning with salt and pepper.
6. Simmer for 10 minutes, gradually adding more stock if the gravy is too thick. Taste and adjust the salt and pepper again.

FOR 8 GUESTS

Made once as written, from the turkey's pan drippings while it rests.

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Sausage Stuffing

Pork sausage, herbed French bread, celery, mushrooms and fresh sage, thyme and rosemary.



PREP 15 MIN | COOK 50 MIN | SERVES 8 TO 10

Ingredients

- 1 loaf herbed French bread (1 lb), or regular French bread
- 1 lb pork sausage
- 1 stick butter
- 5 stalks celery, diced
- 1 cup white button mushrooms, diced
- 1 medium onion, diced
- 3 cups chicken stock
- 2 large eggs
- 6 fresh sage leaves, chopped
- 1 teaspoon fresh thyme, chopped
- 1 teaspoon rosemary, chopped
- Kosher salt and black pepper, to taste

Instructions

1. Preheat the oven to 400°F.
2. Slice the bread into 1-inch pieces, spread on a cookie sheet and bake 10 to 15 minutes to dry out, stirring halfway through. Move to a large bowl.
3. In a large sauté pan, brown the sausage. Drain the fat, remove the sausage and set aside.
4. In the same pan, melt the butter, then add the celery, mushrooms and onion and cook over medium heat until softened.
5. Add the sausage, vegetables and herbs to the bread and stir to combine.
6. In a large bowl, stir together the chicken stock and eggs. Pour over the bread mixture, stirring to coat every piece, and let it sit about 5 minutes to soak up the liquid.
7. Spray a 2-quart baking dish with nonstick cooking spray and spoon in the stuffing.
8. Cover with foil and bake about 30 minutes. Remove the foil and bake until the top is golden and the center is set, about 10 minutes more.

FOR 8 GUESTS

Made once as written in a 2-quart dish.

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Slow Cooker Mashed Potatoes

Creamy, buttery mashed potatoes made in the slow cooker, so your stovetop is free.



PREP 20 MIN | COOK 5 TO 6 HR | SERVES 6

Ingredients

- 5 pounds russet potatoes, peeled and sliced (not diced) 1/4 inch thick
- 2 3/4 cups boiling water
- 2 teaspoons table salt
- 12 tablespoons unsalted butter, melted and divided
- 1/2 cup sour cream
- 1/4 cup cream cheese, softened
- 3 tablespoons fresh chives, minced
- Kosher salt and black pepper, to taste

Instructions

1. Peel and thinly slice the potatoes. Set aside.
2. Microwave the water to bring it to a boil, add the salt and set aside. Melt the butter and set aside.
3. In a 5 to 7 quart slow cooker, layer the potatoes and pour the boiling salted water over the top.
4. Brush the top layer of potatoes with 3 tablespoons of the melted butter.
5. Cover with a piece of parchment paper, pressing it firmly over the top of the potatoes.
6. Cover and cook until the potatoes are tender, 5 to 6 hours on low or 3 to 4 hours on high.
7. Remove and discard the parchment. Mash the potatoes with a potato masher until smooth.
8. Stir in the remaining 9 tablespoons of butter, the sour cream and the cream cheese.
9. Taste and season with salt and pepper. Stir in the chives and serve.

FOR 8 GUESTS

Make two batches on Wednesday. Leave out the final 9 tablespoons of butter, refrigerate, then reheat and stir in the butter on Thursday.

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Sweet Potato Casserole

Roasted sweet potatoes for a rich, deep flavor, topped with a brown sugar pecan crumble.



PREP 15 MIN | COOK 30 MIN | SERVES 6

Ingredients

- 4 cups baked sweet potato (about 3 to 4 large or 4 to 5 medium)
- 1/4 cup brown sugar
- 2 large eggs, beaten
- 1/2 teaspoon kosher salt
- 4 tablespoons salted butter, softened
- 1/2 cup milk or evaporated milk
- 3/4 teaspoon vanilla extract

TOPPING

- 3/4 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1/2 cup all-purpose flour
- 1/4 cup salted butter, softened
- 2/3 cup chopped pecans

Instructions

1. Preheat the oven to 425°F. Wash the sweet potatoes, set them on a baking sheet and prick them all over with a fork.
2. Bake until tender, 45 to 60 minutes. Let cool until you can handle them, then remove the skins.
3. Turn the oven to 325°F.
4. In a large bowl, mix the sweet potatoes, brown sugar, eggs, salt, butter, milk and vanilla until smooth. Spread in a 9x13 baking dish.
5. In a medium bowl, mix the brown sugar, cinnamon and flour. Cut in the butter until the mixture is coarse, then stir in the pecans.
6. Sprinkle the topping over the sweet potatoes and bake 30 minutes, or until the topping is lightly browned.

FOR 8 GUESTS

Double it in two 9x13 dishes. Bake on Wednesday, then reheat covered on Thursday.

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Open the full post and printable recipe card on your phone, or tap the link below.

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Green Bean Casserole

Fresh green beans, crispy bacon and mushrooms in a homemade sauce, with no cream of anything.



PREP 10 MIN | COOK 45 MIN | SERVES 6

Ingredients

- 1 tablespoon kosher salt
- 1 pound fresh green beans, rinsed, trimmed and halved
- 1/2 pound bacon
- 8 ounces mushrooms, halved or quartered
- 1/2 teaspoon each salt and ground black pepper
- 1/2 teaspoon dried sage
- 1 teaspoon dried thyme
- 2 teaspoons garlic, minced
- 2 tablespoons all-purpose flour
- 3/4 cup chicken or vegetable stock
- 1 1/4 cups half-and-half
- 1 cup French fried onions

Instructions

1. Preheat the oven to 400°F.
2. Bring a large pot of water to a boil and add 1 tablespoon salt. Blanch the green beans for 5 minutes.
3. Drain the beans and put them straight into a bowl of ice water for 1 to 2 minutes. Drain again and set aside.
4. In a large ovenproof skillet over medium-high heat, cook the bacon until crispy. Remove it, leaving 1 to 2 tablespoons of grease in the skillet, and rough chop.
5. Add the mushrooms with the salt and pepper and cook, stirring occasionally, about 5 minutes until they start to soften. Add the garlic and cook 2 more minutes.
6. Sprinkle the flour on top and stir until combined. Add the stock and simmer 3 minutes.
7. Reduce the heat to medium-low and add the sage, thyme and half-and-half. Cook until thickened, about 10 minutes.
8. Remove from the heat and stir in the bacon and green beans. Top with the French fried onions and bake until bubbly, 10 to 15 minutes.

FOR 8 GUESTS

Double it. Cook in two batches on the stovetop, then combine in one large baking dish.

Scan for the full recipe

Open the full post and printable recipe card on your phone, or tap the link below.

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Corn Casserole

An easy holiday side that mixes up in a few minutes in one bowl.



PREP 10 MIN | COOK 40 MIN | SERVES 6

Ingredients

- 8.5 ounce box Jiffy corn muffin mix (or other just-add-water corn muffin mix)
- 14.75 ounce can cream-style corn
- 15 ounce can whole kernel corn, drained
- 1/2 cup salted butter, melted
- 1 cup sour cream
- 1 cup cheddar cheese
- 3 large eggs
- 1/2 teaspoon kosher salt

Instructions

1. Preheat the oven to 375°F. Spray a 2-quart casserole dish with nonstick cooking spray.
2. In a large bowl, combine all of the ingredients and mix well.
3. Pour the mixture into the casserole dish.
4. Bake 35 to 40 minutes, until golden brown and set.
5. Cool slightly before serving.

FOR 8 GUESTS

Double it in a 9x13 and add 10 to 15 minutes, baking until the center is set and not jiggly.

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Cranberry Orange Sauce

Fresh cranberries simmered with orange zest, orange juice, brown sugar and a little cinnamon.



PREP 5 MIN | COOK 20 MIN | SERVES 4

Ingredients

- One 12-ounce bag fresh cranberries
- 2 large oranges
- 1/2 cup brown sugar
- 1/2 teaspoon ground cinnamon
- A pinch of nutmeg

Instructions

1. Rinse the cranberries under cold water.
2. Zest the oranges into a medium heavy-bottom saucepan. Add the cranberries.
3. Juice the oranges and add the juice to the pan.
4. Add the brown sugar, cinnamon and nutmeg and turn the heat to medium. Bring to a gentle boil and give it a few stirs.
5. Reduce the heat to low and simmer 10 to 15 minutes, until thick. Simmer longer if needed to reach the consistency you like.
6. Pour into a dish, cover and refrigerate at least 2 hours to cool.
7. To make ahead, transfer to freezer bags and freeze. The day before you need it, move it to the fridge to thaw overnight.

FOR 8 GUESTS

Double it. Make it Sunday and freeze, then thaw in the fridge Wednesday night.

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Open the full post and printable recipe card on your phone, or tap the link below.

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ROLLS · RECIPE 9 OF 11

Parker House Rolls

Light, fluffy, buttery rolls that make any dinner table feel special.



PREP 25 MIN | COOK 20 MIN | MAKES 24

Ingredients

- 1 1/4 cups whole milk
- 2 tablespoons granulated sugar
- 2 1/4 teaspoons instant or rapid rise yeast (1 packet)
- 1 large egg, lightly beaten
- 4 to 4 1/4 cups all-purpose flour, plus extra for dusting
- 1 1/2 teaspoons salt
- 14 tablespoons unsalted butter (1 3/4 sticks): 8 tablespoons cut into 8 pieces and softened, 6 tablespoons melted

Instructions

1. Set an oven rack in the lowest position and heat the oven to 200°F. Hold it there for 10 minutes, then turn the oven off.
2. Heat the milk and sugar until lukewarm, 100°F. Whisk in the yeast and egg.
3. In a stand mixer with the paddle, mix 4 cups flour and the salt on low for 15 seconds. With the mixer running, slowly pour in the milk mixture and mix 1 minute. Add the 8 softened tablespoons of butter one piece at a time.
4. Beat on medium about 2 minutes. Switch to the dough hook and knead on medium about 6 minutes, until smooth but still sticky, adding flour 1 tablespoon at a time if needed. Knead by hand on a floured surface about 1 minute, until smooth and no longer sticky.
5. Put the dough in a lightly oiled bowl, cover with plastic wrap and let it rise in the warm oven until doubled, about 45 minutes. Press it down, cover and rest 5 minutes.
6. Brush a large rimmed baking sheet with 3 tablespoons of the melted butter.
7. Divide the dough in half and roll each piece into an 18-inch log. Cut each log into twelve 1 1/2 inch pieces and cover them with plastic wrap.
8. Shape each piece into a tight ball, press it flat to 1/2 inch, and use a wooden spoon handle to shape it into an oval. Brush with butter, fold in half and brush the tops with the remaining butter.
9. Set the rolls on the pan in three rows, cover and let rise until almost doubled and touching, about 45 minutes. Preheat the oven to 375°F with the rack in the middle.
10. Bake 20 to 22 minutes, until the tops are dark golden brown. Cool on a wire rack 10 minutes before serving.

FOR 8 GUESTS

One batch makes 24. Bake Sunday, cool, wrap in plastic wrap and then foil, and freeze. Warm them last on Thursday.

Scan for the full recipe

Open the full post and printable recipe card on your phone, or tap the link below.

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DESSERT · RECIPE 10 OF 11

Pumpkin Pie (Classic)

Creamy, silky smooth and easy to slice, made with sweetened condensed milk.



PREP 10 MIN | COOK 1 HR | SERVES 8

Ingredients

- 15 ounce can pumpkin
- 14 ounce can sweetened condensed milk
- 2 large eggs
- 1 1/2 teaspoons ground cinnamon
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt
- 1 unbaked 9-inch pie crust
- Whipped cream, to garnish

Instructions

1. Preheat the oven to 425°F. Prebake the pie crust for 5 minutes.
2. Meanwhile, in a medium saucepan over low heat, whisk the pumpkin, spices and salt together and warm for 5 minutes. Pour into a bowl and let cool.
3. Whisk the pumpkin mixture, sweetened condensed milk and eggs until smooth. Pour into the partially baked crust.
4. Bake 15 minutes. Reduce the oven to 350°F and bake 35 minutes more.
5. Turn the oven off and leave the pie in for 5 minutes as the oven cools.
6. Let cool completely. Garnish with whipped cream, and store leftovers covered in the refrigerator.

FOR 8 GUESTS

Made once as written. Bake Wednesday and refrigerate.

Scan for the full recipe

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DESSERT · RECIPE 11 OF 11

Chocolate Pie

A rich, velvety chocolate filling in a baked pastry shell. The dessert table isn't complete without it.



PREP 30 MIN | CHILL 2 HR | SERVES 8

Ingredients

- 1 cup butter, room temperature
- 1 1/2 cups granulated sugar
- 4 ounces unsweetened baking chocolate, melted and cooled
- 2 teaspoons vanilla extract
- 4 large eggs
- 1 prepared 8-inch pastry shell, baked and cooled

Instructions

1. Melt the chocolate and set it aside to cool.
2. Cream the butter in a mixing bowl until light and fluffy.
3. Gradually beat in the sugar with an electric mixer until light colored and well blended.
4. Stir in the cooled chocolate and the vanilla.
5. Add the eggs one at a time, beating a full 5 minutes after each egg (20 minutes in all).
6. Spoon the filling into the cooled, baked pie shell. Refrigerate at least 2 hours before serving.

FOR 8 GUESTS

Made once as written. Make it Wednesday and refrigerate.

Scan for the full recipe

Open the full post and printable recipe card on your phone, or tap the link below.

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THANK YOU

Happy *Thanksgiving*, my friend!

I hope this plan gives you a calm, delicious Thanksgiving with more time at the table and less time stressing in the kitchen.

Keep an eye on your inbox. I'll be sending more easy recipe ideas your way.

My full Thanksgiving menu

Dozens more recipes, from appetizers to leftovers.

See the menu

The timeline online

The whole plan on my site, with photos and links to every recipe.

Open the post

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