EAZY PEAZY MEALZ

Thanksgiving Shopping List

8 guests · Thursday, November 26, 2026 · Dinner at 4:00 PM

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: stuffing and chocolate pie (both cards say only "butter")
- [ ] 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

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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