A South Louisiana

Thanksgiving Menu

STARTER

Oyster Artichoke Bisque

MAIN DISH

Herb Roasted Turkey

DRESSING

New Orleans Oyster Dressing

SIDES

Spinach Madeleine

Creole Sweet Potatoes with Cane Syrup

Mirliton Casserole with Shrimp

Cranberry Relish

DESSERT

Pecan Tarts

First… You Have a Beer

sweetdaddy-d.com

Make-Ahead Plan

Your Menu at a Glance

Recipe	Make-Ahead Plan
Oyster Artichoke Bisque	**Tuesday:** Vegetable mise en place. **Wednesday:** Prepare oysters and recipe. **Thursday:** Reheat gently.
Herb Roasted Turkey	**Monday:** Check ingredients, equipment, and thawing. Measure dry-brine salt, dried herbs, and pepper. **Tuesday:** Prepare garlic and zest; combine brine. Prepare turkey and begin dry brining. **Wednesday:** Complete brining and naked rest; prepare compound butter and cavity aromatics separately. **Thursday:** Apply butter, add aromatics, roast, and rest.
New Orleans Oyster Dressing	**Monday:** Prepare stock and giblet mixture. **Tuesday:** Remaining mise en place, excluding oysters. **Wednesday:** Prepare base; stop before adding liquids and bread. **Thursday:** Finish assembly; prepare and add oysters. Bake and rest.
Spinach Madeleine	**Tuesday:** Complete mise en place; prepare filling and assemble without breadcrumb topping. **Thursday:** Add topping and bake.
Creole Sweet Potatoes with Cane Syrup	**Tuesday:** Measure ingredients; chop pecans. **Wednesday:** Peel and slice potatoes; prepare and bake recipe. **Thursday:** Reheat covered.
Mirliton Casserole with Shrimp	**Tuesday:** Onion mise en place; measure remaining ingredients. **Wednesday:** Peel, deseed, and chop mirlitons; prepare shrimp. Prepare filling and assemble without breadcrumb topping. **Thursday:** Add topping and bake.
Cranberry Relish	**Monday:** Prepare recipe. **Thursday:** Transfer to serving dish.
Pecan Tarts	**Earlier:** Prepare recipe and freeze, up to 3 months ahead. **Wednesday:** Thaw overnight in the refrigerator. **Thursday:** Transfer to serving platter.

Mise en place: Group compatible ingredients added together; keep later additions separate. Label airtight containers with recipe name and date. Keep each recipe together and raw seafood and poultry separate.

Turkey: Allow 12-14 hours for dry brining, then a 4-6-hour naked rest (uncovered in the refrigerator). For a 12-14-pound turkey, estimate 3 to 3 3/4 hours roasting at 325°F, plus 20 minutes resting; follow the recipe for doneness. Remove neck and giblets Monday if needed for stock; otherwise, move stock preparation to Tuesday.

Handling and storage: Refer to USDA cooling guidance, USDA storage guidance, USDA seafood guidance, and Butterball thawing guidance. Follow seafood package dates; prepare oysters separately from vegetable mise en place.