

# Maria Makes Muffins

## Thanksgiving 2011 Game Plan

Spicy and Smoky Turkey Spice Rub  
Roast Turkey with Herby Gravy  
Cherry, Apple & Mushroom Stuffing  
Spiced Cranberry and Apple Sauce  
Roasted Brussels Sprouts & Pecans

Green Bean, Beet & Goat Cheese Salad  
Souffléed Sweet Potato Bake  
Homestyle Mashed Potatoes  
Whole Grain Bread  
Pumpkin Brownie Pie

### Three Days Prior

- Prepare [Cranberry and Apple Sauce](#).
- If necessary, begin to defrost [Turkey](#) in refrigerator (allow 24 hours per 5 lbs of turkey).

### Two Days Prior

- Prepare [Cherry, Apple & Mushroom Stuffing](#)\*. Cover and refrigerate until Thanksgiving.
- Prepare [Pumpkin Brownie Pie](#) \*. Cover and refrigerate until Thanksgiving.
- Prepare [Smoky Spice Rub](#)\*. Store in covered container until Thanksgiving.

### One Day Prior

- Prepare [Green Bean, Beet & Goat Cheese Salad](#)\*. Cover and refrigerate ingredients until Thanksgiving.
- Prepare [Souffléed Sweet Potato Bake](#)\*. Cover and refrigerate until Thanksgiving.
- Note: Sweet potatoes, garlic and beets can be roasted in oven on the same baking sheet.
- Wash, trim and halve Brussels sprouts for [Roasted Brussels Sprouts & Pecans](#)\*. Refrigerate until Thanksgiving.
- Bake [Whole Grain Bread](#)\*, if baking fresh bread for stuffing or to accompany meal.
- Dice potatoes for [Mashed Potatoes](#)\* and refrigerate covered in lightly salted water.
- Straighten up house.
- Set out serving dishes.
- Set and decorate table.

### Thanksgiving Day

- Bring [Turkey](#) to room temperature. Rinse with cold water and pat dry.
- Roast [Turkey](#)\*.
- Bring prepared [Souffléed Sweet Potato Bake](#)\* to room temperature and complete recipe. Do not bake yet.
- Bring [Green Bean and Goat Cheese Salad](#)\* to room temperature and complete recipe. Refrigerate until ready to serve.
- Bring [Apple, Cherry & Mushroom Stuffing](#) to room temperature. Keep covered with foil.

### One Hour Prior to Dinner

- Remove [Turkey](#) from oven and allow to rest\* covered with heavy towels or foil for 30 minutes.
- Preheat oven to 400°.
- [Roast Brussels Sprouts](#)\* for 32 minutes, shaking pan frequently to ensure even browning. Add pecans and roast for 5 additional minutes. Drizzle with balsamic vinegar.
- Bake [Apple, Cherry & Mushroom Stuffing](#)\* for 20 minutes covered with foil and 10-15 minutes uncovered, until browned.
- Bake [Souffléed Sweet Potato Bake](#)\* for 30-35 minutes, until browned.
- Prepare [Mashed Potatoes](#)\*. Cover and keep warm on stove top.
- Prepare [Herby Gravy](#)\*.
- Bring [Cranberry & Apple Sauce](#) and [Green Bean and Goat Cheese Salad](#) to room temperature.
- Warm [Whole Grain Bread](#) in oven for 5-10 minutes.
- Carve [Turkey](#).
- Bring [Pumpkin Brownie Pie](#) to room temperature. Just before serving, prepare [Whipped Cream](#)\*, if using.