

Thanksgiving Shopping List

Here's what you'll need to make all of the recipes on the Thanksgiving must-haves menu. Alcohol quantities will vary based on the size and vibe of your crowd, so use your judgment.

Liquor

- One good-sized bottle rye whiskey (a fifth or a liter, depending on your crowd)
- Several bottles dry white wine, such as Kim Crawford Sauvignon Blanc
- Several bottles full-bodied red wine, such as Oberon Cabernet Sauvignon
- Several bottles dry sparkling wine, such as Chandon Brut
- *Technically you will need two tablespoons bourbon for the caramel sauce. It's okay to substitute rye if you don't also have bourbon.*

Beverages

- 1 gallon fresh apple cider
- A few bottles Martinelli's sparkling apple cider
- Sparkling water and/or soda
- Decaf coffee and herbal tea

Frozen

- 10 ounces frozen chopped spinach
- ½ gallon vanilla ice cream
- Ice (for soft beverages, if you like)

Dairy

- 1 quart whole milk (get ½ gallon if you plan to serve coffee or want any extra)
- 12 large eggs
- 50 tablespoons (a little more than 6 sticks) butter (I use a good cultured, salted butter like Kerrygold — you can use your favorite)
- 2 ½ cups sour cream
- 1 cup heavy cream
- 2 pounds cream cheese
- Four 12-ounce wedges of your favorite cheeses (for cheese board). Some favorites include Camembert or brie, 3-month aged Manchego, a mild and creamy Danish blue, aged gouda, Boursin, chèvre.

Fruit

- 6 pounds McIntosh apples
- 4 pounds Granny Smith apples

- 12 ounces fresh cranberries
- 4 lemons
- 2 blood oranges
- 1 navel orange
- 1 whole pomegranate

Vegetables

- 10 pounds Yukon Gold potatoes
- 1 ½ pounds green beans
- Vegetables of your choice to serve with the spinach dip (favorites include baby carrots, broccoli florets, snap peas, cherry tomatoes, celery sticks, sliced bell peppers)
- Leafy greens and any other vegetables you'd like for your simple green salad (about one big handful of greens per person)
- 2 large yellow onions
- 1 bunch celery
- 2 shallots
- 1 bunch fresh thyme
- 1 bunch fresh sage
- 1-inch piece fresh ginger

Meat

- 1 free-range turkey, 10 to 14 pounds
- 6 ounces sliced prosciutto (or more, if you like)
- 6 ounces dry salami (Genoa or sweet sopressata)

Canned and preserved goods

- 1 15-ounce can pumpkin puree
- 1 8-ounce can sliced water chestnuts
- 1 cup shelled roasted chestnuts (sold in jars or packets)
- 2 cups olives (any kinds, choose two favorites)
- 8 dried shiitake mushrooms
- 12 cups good vegetable broth
- 8 cups chicken broth or turkey stock

Bread & crackers

- 10 cups (550 grams) dried bread cubes (buy them or make your own from two baguettes)
- 1 cup corn nuts
- 1 sourdough boule or crackers of your choice (for the dip)
- 2 torn or sliced baguettes, or crackers of your choice (for the cheese and charcuterie board)

Condiments

- 1 packet Knorr vegetable recipe mix
- 1 cup mayonnaise
- ¼ cup extra virgin olive oil
- ¼ cup sherry vinegar
- 1 ½ tablespoons soy sauce
- 1 teaspoon Dijon mustard
- ½ teaspoon Marmite

Baking supplies

- 4 cups granulated sugar
- 3 ¾ cups all-purpose flour
- ¾ cup (60 grams) rolled oats
- ⅔ cup packed (142 grams) light brown sugar
- 2 tablespoons (30 ml) light corn syrup
- 4 sheets graham crackers

Spices

- 3 ½ teaspoons ground cinnamon
- 1 teaspoon vanilla extract
- ½ teaspoon ground cloves
- ½ teaspoon ground nutmeg
- ½ teaspoon ground ginger
- ¼ teaspoon ground allspice
- Fine sea salt
- Freshly ground black pepper