

Dinner Is Served at 5:00

From the expert editors at Cook's Illustrated, a helpful guide and kitchen-tested recipes to get Thanksgiving dinner hot to the table on time.

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| Classic Pecan Pie | | VIEW RECIPE ▶ | Thanksgiving Day Start Time: 9:45 |
| One Week Ahead Make and freeze dough Special equipment: Food Processor | Minute-by-Minute 9:45 Roll out crust and chill 10:15 Toast nuts at 375° on middle rack for 5–10 minutes 10:30 Bake crust at 375° on middle rack for 25–30 minutes 10:35 Make filling 10:55 Reduce oven to 275° 11:00 Bake pie on middle rack for 50–60 minutes 12:00 Remove from oven, cool 2 hours | Serveware Pie Server | |
| One Day Ahead Thaw dough night before | | | |
| Thanksgiving Day Prep work: 45 minutes Special equipment: Traditional 9" Pie Plate | | | |
| Cooking Schedule 10:30–12:00 Main oven | | | |
| ▼ Pumpkin Pie | | VIEW RECIPE ▶ | Thanksgiving Day Start Time: 11:00 |
| One Week Ahead Make and freeze dough Special equipment: Food Processor | Minute-by-Minute 11:00 Roll out crust and chill 12:00 Bake crust with pie weights at 375° on middle rack for 25–30 minutes 12:05 Prepare filling 12:25 Remove weights and bake crust for 10–12 minutes 12:40 Remove from oven, lower rack, and heat oven to 400° 12:45 Add filling and bake on lowest rack for 10 minutes 12:55 Reduce oven to 300° and bake 25–45 minutes 1:30 Remove from oven, cool 2–3 hours | Serveware Pie Server | |
| One Day Ahead Thaw dough night before | | | |
| Thanksgiving Day Prep work: 1 hour Special equipment: Traditional 9" Pie Plate | | | |
| Cooking Schedule 12:00–1:30 Main oven | | | |
| ▼ Classic Holiday Turkey (12–14 lb.) | | VIEW RECIPE ▶ | Thanksgiving Day Start Time: 2:00 |
| One Week Ahead Pick up and thaw, if necessary (Thaw 1 day in refrigerator for every 4 pounds of turkey) | Minute-by-Minute 2:00 Prep turkey 2:30 Bake at 400° on lowest rack 3:15 Flip turkey 4:05 Check turkey temperature (160° breast,175° thigh), rest uncovered 4:35 Carve | Serveware Carving Set Large Platter | |
| One Day Ahead Brine (2 gallons water + 1 cup table salt for 6–12 hours) Air dry in refrigerator night before | | | |
| Thanksgiving Day Prep work: 30 minutes Special equipment: V-rack, Roasting Pan | | | |
| Cooking Schedule 2:30–4:05 Main oven 4:05–4:35 Rest uncovered before carving | | | |
| ▼ Mashed Potato Casserole | | VIEW RECIPE ▶ | Thanksgiving Day Start Time: 3:15 |
| One Day Ahead Assemble and refrigerate Special equipment: Casserole Dish | Minute-by-Minute 3:15 Bring to room temperature 4:15 Bake at 375° on upper-middle rack for 35–45 minutes 4:50 Remove from oven, cool 10 minutes | Serveware Large Serving Spoon Trivet | |
| Thanksgiving Day Bring to room temperature: 1 hour | | | |
| Cooking Schedule 4:15–4:50 Second oven | | | |
| ▼ Herbed Bread Stuffing | | VIEW RECIPE ▶ | Thanksgiving Day Start Time: 4:05 |
| One Week Ahead Assemble and refrigerate (up to 2 days ahead) Special equipment: Casserole Dish | Minute-by-Minute 4:05 Bake at 425° on middle rack for 25 minutes, covered 4:30 Remove cover and bake 20–30 minutes 5:00 Remove from oven | Serveware Large Serving Spoon Trivet | |
| Thanksgiving Day Remove from refrigerator | | | |
| Cooking Schedule 4:05–5:00 Main oven (with Green Bean Casserole) | | | |
| ▼ Make-Ahead Turkey Gravy | | VIEW RECIPE ▶ | Thanksgiving Day Start Time: 4:15 |
| One Week Ahead Make and freeze (up to 1 month ahead) | | Serveware Gravy Boat Small Ladle | |
| One Day Ahead Thaw | | | |
| Thanksgiving Day Remove from refrigerator | | | |
| Cooking Schedule 4:15–4:45 Stovetop: Reheat for 30 minutes | | | |
| ▼ Cranberry Sauce | | VIEW RECIPE ▶ | Thanksgiving Day Start Time: 4:30 |
| One Week Ahead Make and refrigerate (up to 3 days ahead) | | Serveware Serving Bowl Small Serving Spoon | |
| Thanksgiving Day Bring to room temperature: 30 minutes | | | |
| ▼ Green Bean Casserole | | VIEW RECIPE ▶ | Thanksgiving Day Start Time: 4:35 |
| One Day Ahead Assemble and refrigerate Special equipment: Casserole Dish | Minute-by-Minute 4:35 Bake at 425° on middle rack for 10 minutes, without topping 4:45 Add topping and bake for 15 minutes 5:00 Remove from oven | Serveware Large Serving Spoon Trivet | |
| Thanksgiving Day Remove from refrigerator | | | |
| Cooking Schedule 4:35–5:00 Main oven (with Herbed Bread Stuffing) | | | |