

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.

▼ Classic Pecan Pie

[VIEW RECIPE](#)

Thanksgiving Day Start Time: **9:45**

One Week Ahead

Make and freeze dough
Special equipment: [Food Processor](#)

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

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](#)

▼ Pumpkin Pie

[VIEW RECIPE](#)

Thanksgiving Day Start Time: **11:00**

One Week Ahead

Make and freeze dough
Special equipment: [Food Processor](#)

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

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](#)

▼ 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)

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

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](#)

▼ Mashed Potato Casserole

[VIEW RECIPE](#)

Thanksgiving Day Start Time: **3:15**

One Day Ahead

Assemble and refrigerate
Special equipment: [Casserole Dish](#)

Thanksgiving Day

Bring to room temperature: 1 hour

Cooking Schedule

4:15–4:50 Second oven

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](#)

▼ 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](#)

Thanksgiving Day

Remove from refrigerator

Cooking Schedule

4:05–5:00 Main oven (with Green Bean Casserole)

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](#)

▼ Make-Ahead Turkey Gravy

[VIEW RECIPE](#)

Thanksgiving Day Start Time: **4:15**

One Week Ahead

Make and freeze (up to 1 month ahead)

One Day Ahead

Thaw

Thanksgiving Day

Remove from refrigerator

Cooking Schedule

4:15–4:45 Stovetop: Reheat for 30 minutes

Serveware

[Gravy Boat](#)
[Small Ladle](#)

▼ Cranberry Sauce

[VIEW RECIPE](#)

Thanksgiving Day Start Time: **4:30**

One Week Ahead

Make and refrigerate (up to 3 days ahead)

Thanksgiving Day

Bring to room temperature: 30 minutes

Serveware

[Serving Bowl](#)
[Small Serving Spoon](#)

▼ Green Bean Casserole

[VIEW RECIPE](#)

Thanksgiving Day Start Time: **4:35**

One Day Ahead

Assemble and refrigerate
Special equipment: [Casserole Dish](#)

Thanksgiving Day

Remove from refrigerator

Cooking Schedule

4:35–5:00 Main oven (with Herbed Bread Stuffing)

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](#)