



JONES DAIRY FARM THANKSGIVING GUIDE

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of My Everyday Table



Everyone loves Thanksgiving! The meal, the traditions, the gathering. But if you're hosting, it can feel like an overwhelming amount of work. The best way to tackle it is with a plan! We're laying out our best tips, tricks, timeline, menu ideas, recipes and more to make this your best and most enjoyable Thanksgiving yet.



5 Biggest Tips for Hosting a Stress-Free Thanksgiving

- 1 PLAN EARLY!** Start your menu and prep planning a few weeks before the big day so it doesn't feel rushed. Don't worry, we'll help you do all the planning.
- 2 MANAGE EXPECTATIONS.** Mainly your own. Remember that gratitude and being together are what matter on Thanksgiving, so you don't need to have the perfect meal, perfect home, or perfect tablescape. Your guests will remember how you made them feel, not what your house looks like or if it's perfectly decorated.
- 3 PREP AHEAD.** In the name of minimizing stress and making this an enjoyable experience, prep work starts the week of Thanksgiving! Even little pockets of time can pay off immensely so that your holiday isn't too rushed with a mile-long to-do list and you feeling stressed.
- 4 OUTSOURCE.** Have your guests help (everyone likes to contribute something anyway!) with the meal, pick up baked goods from the bakery or bring a bottle of wine. You can also order part of the meal from your local grocery store to help spread out the work.
- 5 LEAN ON TAKEOUT OR EASY MEALS THE DAY BEFORE.** We are not cooking the Wednesday before Thanksgiving. Order pizza, cook a frozen one, but do not cook! Even if you're hosting guests. Thanksgiving morning, put out a spread of baked goods, hard-boiled eggs, fresh fruit, a skillet of Jones Golden Brown Chicken Sausage and a pot of coffee.

Thanksgiving Planning Checklist

2-3 Weeks Out:

- Plan your menu (again, we'll help with that!)
- Assign guests dishes if you can OR decide what you will outsource
- If having a dress code (which can be fun!), share it with guests
- Buy turkey
- Order meal items or baked goods from your store

1 Week Out:

- Make grocery list
- Plan out dishes, glassware and cooking dishes to ensure you have what you'll need (label cooking dishes with a post-it for easy cooking the day of)
- Make place cards if using—have kids make these for a sweet touch!
- Buy turkey if you haven't

3-4 Days Out:

- Grocery shop or order groceries
- Thaw the turkey! This is important as it can take a few days in the refrigerator, depending on the size of your bird
- Start to gather cooking dishes, glassware and serving platters and wash anything if necessary
- Clean kitchen

2 Days Out:

- Prep and wash dishes if necessary
- Prep drink station—collect wine chillers, beverage containers, glassware, mixers, wine openers, etc. so that people can help themselves
- Prep stuffing: tear bread into pieces and dry out, chop celery and onion if desired
- Bake squash or potatoes
- Make any desserts

1 Day Before:

- Prep turkey if doing a dry brine
- Prep a side dish if you can (make a salad dressing, make au gratin potatoes)
- Prep an app if it requires cooking
- Pick up any outsourced menu items, bakery items, etc. (or have a guest do this for you!)
- Map out your day-of cooking schedule, so you have a rough idea of what needs to get done first
- Set table and serving dishes
- Clean kitchen
- Rest

Thanksgiving Menu Ideas

- Main: Turkey, ham, roasted chicken
- Sides: Ham and potato au gratin (recipe included), mashed potatoes, squash, sausage stuffing (recipe included), hot bacon spinach salad (recipe included), green bean casserole, kale salad, French green beans, roasted Brussels sprouts, roasted carrots
- Extras: Cranberries, gravy, rolls
- Appetizers: Cheeseboard, smoked salmon dip, baked brie with fig jam
- Dessert: Pumpkin pie, pecan pie, cheesecake
- Drinks: Red wine like Pinot Noir, white wine like unoaked chardonnay, sparkling wine like prosecco or champagne, sparkling water, Shirley Temples for kids, signature drink if desired, NA drink option

Extra-Special (Optional) Touches

If you want to make things extra special and have the capacity to do so, here are some ways to do so:

- Put together a beautiful table with small bud vases of flowers, unscented candles and cloth napkins.
- Order flowers from your local florist.
- Make it a theme! Theme parties can be really fun, Thanksgiving doesn't need much of a theme, but you can have a dress code to make it feel special. Even something easy like "Holiday sparkle" or plaid.
- Send guests home with leftovers! Gather some deli containers or to-go containers you don't need back and have everyone pack up some leftovers to take with them.

Tips if You're a Guest

Don't show up empty-handed! Either bring a dish for the meal or bring a small gift to show your appreciation. It doesn't have to be anything big, the gesture is what is appreciated here.

Here are a few ideas:

- Flowers that are already in a vase, so they don't need to search for one
- Nice coffee or tea
- A freezer meal they can make after the holiday
- Fancy olive oil, vinegar or salt
- Candles
- Nice dish towels
- Hand-written thank you note

Thanksgiving FAQs

HOW MUCH TURKEY DO I NEED? You'll want to plan on about 1-1 1/2 pounds of turkey per person. If you have 8 guests, this is about 12 pounds, which is typically on the smaller side of what you might find at the store. If you're worried about too many leftovers, be sure to grab or collect some extra to-go containers you don't need back so you can send your guests home with extras and still have some to enjoy as leftovers.

I ONLY HAVE ONE OVEN, HOW CAN I COOK EVERYTHING? This is totally doable, you just need to plan your cooking schedule a bit. The turkey typically will take the longest to cook, so you'll want to start with that as it does require some rest time and time to make gravy, so there will be a free spot! Another option is to bake the sides (stuffing, potatoes, etc.) before the turkey, cover them with foil, and reheat when you take the turkey out. If your oven is full, everything will take a bit longer (15% estimation, but it will vary), so that's also something to consider. And if you have a convection function, use it, as it will help the heat circulate better.

WHAT TO DO WITH LEFTOVERS?

Leftovers are a fun and delicious part of Thanksgiving!

- Turkey sliders
- Turkey white chili
- Turkey nachos
- Turkey soup or chili
- Turkey hash
- Turkey casserole
- Turkey and stuffing quiche
- Stuffing waffles
- Stuffing stuffed mushrooms
- Mashed potato pancakes

SOURDOUGH SAUSAGE STUFFING

Makes about 12 cups

Servings: 8-10

This stuffing gets rave reviews year after year. Studded with flavorful pork sausage, fresh herbs and sourdough bread, this stuffing is absolutely delicious and has a variety of soft and crunchy textures.



INGREDIENTS

- 16 oz. loaf sourdough bread (about 9 cups cubes)
- 1/4 cup unsalted butter
- 1 medium yellow onion, diced (about 1 1/2 cups)
- 3 stalks celery, diced (about 1 cup)
- 3 cloves garlic, minced
- 1/2 teaspoon sea salt
- 1/4 teaspoon black pepper
- 1 lb. Jones Dairy Farm All Natural Pork Sausage Roll, thawed if frozen
- 1 cup chicken broth
- 1 cup heavy cream
- 1 large egg
- 1 tablespoon fresh sage, minced
- 1 tablespoon fresh rosemary, minced
- 1 tablespoon fresh thyme, minced

INSTRUCTIONS

The day or night before cooking, tear or cut bread into small cubes (about 1-inch) and place into an extra-large mixing bowl. (We do this ahead so they can get a little stale and dried out.)

Preheat oven to 350°F.

Melt butter in a large skillet over medium heat. When it foams, add onion and celery to skillet. Cook for 4-5 minutes, until soft. (Turn down heat to low or medium-low if they are browning.) Add garlic to skillet and cook 30-60 seconds, until fragrant. Season with sea salt and black pepper.

Add pork sausage to skillet, breaking up with a spatula, and cooking for 6-8 minutes stirring occasionally, until cooked through. Add to bowl with bread cubes.

Meanwhile, in a large glass measuring cup (at least 2 cups), whisk together the chicken broth, heavy cream and egg. Set aside.

Add fresh herbs to bread cubes and sausage mixture.

Pour chicken broth mixture over the top of the bread and sausage mixture. Gently fold mixture together so all of the bread is coated in liquid and transfer to a greased 9×13-inch baking dish.

Bake for 45-55 minutes, until golden brown.

Make Ahead: Tear bread and let it get stale a bit, cook the onions, celery and pork sausage. Reheat sausage mixture and assemble stuffing.

HOT BACON SALAD

Makes about 12 cups
Servings: 8

This salad is a classic for a reason and it is a beautiful addition to your Thanksgiving table. Salad is a lighter and brighter dish in a sea of rich ones, but the warm bacon dressing is satisfying and rich enough to stand up to the other dishes. We've added a few unexpected ingredients—dried cranberries and raw pumpkin seeds—for a seasonal twist.



INGREDIENTS

12 oz. Jones Dairy Farm Dry Aged Bacon
1 medium shallot, diced (about 1/2 cup)
2 tablespoons olive oil
1/2 cup white wine vinegar
1 tablespoon Dijon mustard
1 tablespoon honey
12 oz. baby spinach
6 oz. mushrooms, thinly sliced (about 2 cups sliced)
1/4 medium red onion, thinly sliced (about 1/2 cup sliced)
3/4 cup dried cranberries
3/4 cup raw pumpkin seeds (pepitas)
Freshly cracked black pepper

INSTRUCTIONS

Cook bacon in a skillet over medium heat until browned and crispy, about 5-8 minutes, flipping frequently. (Be careful to not let bacon or oil burn, turn down heat if necessary.) Transfer cooked bacon onto paper towel to cool and reserve bacon grease in skillet. Lower heat to low and add minced shallot to the bacon grease in skillet and cook for about 1-2 minutes, until softened. Remove from heat, let cool slightly and transfer to blender.

While bacon is cooking, prep salad. Thinly slice mushrooms and red onion. Soak onions in cold water for 5-10 minutes to mellow them out a bit, if desired. Transfer to a plate lined with paper towel to let them dry. Roughly chop or crumble bacon.

Blend dressing. To the bacon grease and shallot mixture in a blender, add olive oil, vinegar, mustard and honey. Blend until smooth. (Makes a little over 1 cup.)

Assemble salad. Add baby spinach to a large salad bowl and toss with 1/3 of the warm dressing. (Gently warm in the microwave if necessary in 15-20 second increments, we do want it to be hot so it can wilt the spinach a bit.) Top with sliced mushrooms, red onions and another 1/3 of the dressing and toss together. Sprinkle with crumbled bacon, cranberries and pumpkin seeds. Top with freshly cracked black pepper and serve the remaining dressing on the side for additional dressing as desired.

Make Ahead: Cook bacon and make dressing up to two days in advance. Store dressing in refrigerator and take out a few hours early to come to room temperature. Reheat in microwave gently for 15-20 second increments until warmed through. Reheat bacon quickly in a hot skillet or wrapped in a paper towel in the microwave for 15-30 second increments until heated through. Let the bacon crisp up and assemble the salad.

HAM AND POTATO AU GRATIN

Makes about 10 cups
Servings: 8-10
Prep Time: 30 minutes

We're adding smoky Jones Dairy Farm Ham to these classic French potatoes. It's creamy, flavorful and cheesy, and a delicious way to switch up your potatoes. The recipe is inspired by Julia Child's Gratin Jurassien (Scalloped Potatoes with Heavy Cream and Cheese) and is also an excellent way to use up leftover ham if you find yourself with some after the holidays.



Make Ahead: Follow recipe and bake for 60-80 minutes, without the top layer of cheese on it. Cook until potatoes are fork tender. Let cool completely, top with remaining cheese and thyme, and cover in aluminum foil in the refrigerator for up to 24 hours. Take out of the fridge about an hour before cooking to come to room temperature. Bake at 350°F for about 40-60 minutes, until heated through and the cheese is golden brown.

INGREDIENTS

2 lbs. russet potatoes, peeled and sliced with mandoline
6 oz. cooked Jones Dairy Farm Uncured Ham or Ham Slices, diced
1 1/4 cup heavy cream
2 tablespoons melted butter
1/2 teaspoon sea salt
8 oz. gruyere cheese, shredded by hand
3 sprigs of thyme, leaves removed from stem (about 1 tablespoon), plus more for garnish
Fresh cracked black pepper to taste

INSTRUCTIONS

Preheat oven to 350°F.

Prep potatoes. Wash, dry, peel and thinly slice potatoes using a mandoline slicer.

Prep cream mixture. In a large glass measuring cup, melt butter. Stir in heavy cream and sea salt.

Layer au gratin. In a generously buttered (or sprayed with cooking spray) 2.4 qt. baking dish, layer about 1/3 of the sliced potatoes so they are slightly overlapping each other in an even layer. Follow with layers of 1/3 of the cream mixture, 1/3 of the diced ham, 1/3 of the thyme and 1/3 of the shredded cheese. Repeat with the remaining two layers, but don't add cheese on the top layer yet.

Cover with foil and bake for 60-80 minutes, until potatoes are fork tender. Remove foil, top with remaining shredded cheese, and bake for another 15-20 minutes, until cheese is melted and golden brown. Garnish with thyme and serve with freshly cracked pepper to taste.