

THANKSGIVING DINNER

\$3 PER PERSON

Thanksgiving dinner is the cornerstone of autumn's family traditions. Grocery Outlet has created a Thanksgiving dinner menu that comes out to \$3 a plate—less than \$20 for a family of 6! And it includes turkey and all the traditional sides—even a pumpkin pie!



Traditional Roast Turkey

\$1.03 per serving

- 1 turkey (16 to 18 lbs), giblets removed, turkey brought to room temperature (no more than 2 hours)
- 1 stick butter, softened
- Salt & pepper
- 1 tbsp dried parsley
- 1 tbsp dried sage

Preheat oven to 425 degrees, with rack in lower third. Rinse turkey inside and out, and pat dry with paper towels. Place on a rack set in a large roasting pan. Blend 4 tbs butter with 2 tsp salt and dried herbs; season with pepper. Loosen skin of turkey and spread mixture under skin all over reaching as far back as possible. Rub skin of turkey with remaining 4 tbs butter. Sprinkle with 1 tsp salt; season with pepper. Loosely stuff body cavity with 4 $\frac{3}{4}$ cups stuffing, and neck cavity with $\frac{1}{4}$ cup. Tie drumsticks together loosely with kitchen twine. Fold neck skin under body, and secure with toothpicks. Tuck wing tips under wings. Roast turkey 30 minutes. Baste turkey, reduce oven temperature to 350. Continue to roast (basting every 20 minutes with pan juices) until an instant-read thermometer inserted into the thickest part of the thigh (avoiding bone) registers 180° and stuffing registers 165°, 3 - 3½ hours (if skin darkens too quickly during roasting, tent with foil.) Let turkey rest 30 minutes before carving. Leave juices in roasting pan to make gravy. Serves 10 -12.

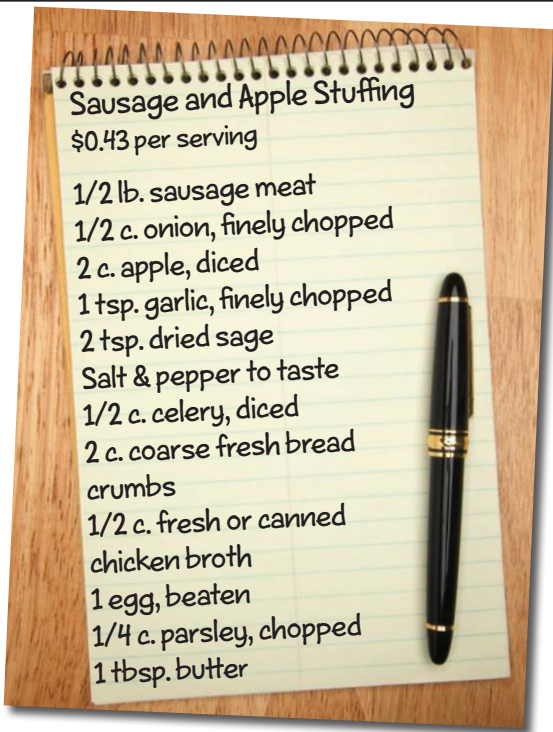
Pan Gravy

\$0.14 per serving

- $\frac{1}{4}$ cup turkey drippings (fat and juices from roasted turkey)
- $\frac{1}{4}$ cup all-purpose flour
- 2 cups turkey juices or broth (use pan juices from roasted turkey combined with broth as needed to make 2 cups)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper

Pour drippings from roasting pan into bowl, leaving brown particles in pan. Return $\frac{1}{4}$ cup drippings to roasting pan. Stir in flour. Straddle roasting pan over two burners and cook over medium heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in liquid. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in salt and pepper. Makes: 2 cups gravy.





Sausage and Apple Stuffing

\$0.43 per serving

Heat a non-stick skillet and add the sausage meat, stirring with a spatula to break it up. Cook until lightly browned. Add the onion, apple, celery, garlic, sage, salt and pepper. Cook until the vegetables are wilted, about 5 minutes. Transfer the mixture to a mixing bowl. Add the bread crumbs, broth, egg and parsley. Blend well, checking the seasonings. Butter a baking dish and put the dressing in it. Bake uncovered for 30 minutes in the oven with the turkey. Makes 6 to 8 servings.

Mashed Potatoes

\$0.20 per serving

2 lb russet potatoes
 1 ½ teaspoons salt
 ⅔ cup whole milk
 ½ stick butter
 Pepper, to taste



Serving Suggestion

Peel potatoes and cut into 1-inch cubes. Transfer to a large saucepan, add 5 cups cold water and 1 tsp salt and bring water to a boil. Reduce heat and simmer, partially covered, until potatoes are soft, 15 minutes. Drain and dry potatoes. Transfer potatoes to a bowl and keep hot, covered. Heat milk, butter, pepper, and remaining ½ tsp salt in large saucepan over medium heat until butter is melted. Add potatoes and mash into milk mixture. Alternatively, run potatoes through a food mill or ricer and gently stir into milk mixture in pan until combined (do not overstir). Makes 4 servings.



Serving suggestion

Apple Cider Carrots

\$0.14 per serving

2 lbs medium peeled carrots (about 12),
 cut into ½ slices
 1 cup apple cider
 1 tbsp cider vinegar
 2 tbsp unsalted butter, cut into pieces
 ½ cup water
 ¾ tsp salt
 ¼ tsp pepper

Add all ingredients to skillet. Bring liquid to boil, then reduce heat and simmer, stirring occasionally until most of the cider has evaporated, about 50 minutes. Makes 8 servings.

Prices are calculated by serving. Since not every product comes in servings of six, you may have to buy a bigger package to accommodate the recipe, and have leftovers. A small number of “pantry” items, like spices, oils, and baking supplies are included in the recipes. If you do not have these items on hand, most can be found at Grocery Outlet at a significant bargain.

Price Breakdown	Per Serving	For Six
Turkey	\$1.03	\$6.19
Gravy	\$0.14	\$0.83
Stuffing	\$0.43	\$2.57
Cranberry Sauce	\$0.13	\$0.75
Rolls (2)	\$0.22	\$1.29
Mashed Potatoes	\$0.20	\$1.19
Carrots	\$0.14	\$0.86
Pumpkin Pie (frozen)	\$0.62	\$3.72
Total	\$2.91	\$17.40