



THANKSGIVING DINNER

PARTY PLANNER



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Hosting a traditional, sit-down Thanksgiving dinner at home is an act of generosity that's recognized by everyone on your guest list. With our help, it can also be surprisingly simple. These step-by-step instructions will help you determine exactly what the menu will be, how to decorate for the occasion, and what your timeline is. We feature video recipes from Karen Bates, owner of The Apple Farm, a working farmhouse in Philo, CA, complete with cottages and cooking school. Karen demonstrates the preparation of her multi-generational family recipes of roast turkey, stuffing, cranberry sauce, mashed potatoes and pumpkin pie. Our decorating video shows you how to set a formal table and accessorize your dining space to achieve a warm autumn ambiance. Familiar dishes and a beautiful table are there simply to provide the setting for loved ones to gather and break bread together. With that in mind – and an arsenal of recipes and advice to guide you – it's easy to have fun creating the most anticipated meal of the year.

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Setting Up

A formal Thanksgiving doesn't have to be a white tablecloth-and-polished-silver event to be elegant. In both decor and menu, a seasonal aesthetic that's beautifully expressed, a use of high quality, natural materials and small thoughtful touches are all that guests need to feel the Thanksgiving spirit.

With food at the heart of the occasion, most of your effort as host will go into preparing the traditional meal. That's great news since the menu is well-established, and most people look forward to a familiar, straightforward interpretation. Make it special by using fresh, organic ingredients and preparing what you can from scratch. Go for quality instead of quantity – or even better, generous quantities of top-quality dishes. Karen Bates' simple recipes require very little early preparation, so that most of it can be done on Thanksgiving Day.

What can be done early is the decorating. Set the table, arrange the flowers and wine, and assemble the seating on the night before. If you set the table earlier, remember to dust the plates with a damp cloth. We recommend focusing on the dining room, using tradition and seasonality as twin themes. In our decorating video, we started with not a full tablecloth, but our floral Georgetta Autumn Runner. Set on top of a wider, white runner, they set the entire color scheme of the table.

White ceramic provides a unifying foundation for the food. Try incorporating a variety of shapes like our Great White Rectangular Platter and the reactive white glaze of our Pomegranate Collection to add textural interest within a limited palette.

In contrast to white, our Copper Chargers and colorful Turkey Plates are layered into each setting. Copper, whose warmth reflects the candlelight and fire of the hearth, is repeated in the floral centerpieces displayed in our Anatolia Copper Vases. We chose seasonal flowers of a deepest purple like coxcomb, black dahlias and plum leaves as dark as wine. To highlight our choice of Beaujolais nouveau, a young wine which makes its annual appearance in November, we served it in carafes, wrapping their handmade labels with simple twine.

By Thanksgiving morning, the dining room should be done and your kitchen should be ready for power cooking. Start the day with a list of kitchen tasks. In general, begin by assembling the dressing, mashing potatoes, and making pie crust. The cook can rest and dress a couple of hours before guests arrive, while the turkey roasts and the pies bake. As guests arrive, you can be caught preparing appetizers, salad dressings and opening wines, social activities that allow you to chat and prep at the same time.



Essentials

Top off place settings with the intricate images of wild pheasant and turkey in our Turkey Plates. Each unique plate is richly illustrated to add autumn color to the Thanksgiving table. Place our Harvest Copper Charger underneath to bring out a burnished warmth that's echoed in our hand crafted Anatolia Copper Vases. Their textural natural beauty is accented by wrought iron handles that are forged by hand.

Our Great White Collection provides all the large serving platters and bowls you need to feed a crowd. The Large Oval Serving Platter is generously sized, with the extra-wide, sloping edges that let you easily carve and serve a large turkey.

Our pure linen Hemstitch Napkins in White bring welcome contrast to the rich floral colors of our Georgetta Linen Runner. Consider using runners instead of tablecloths to let the rich wood grain the dining table show through – a decorative element on its own.

The chipped white and crackle finish of our Tuscan Collection adds rustic Italian character to the rugged ceramic shapes. We added branches of green persimmons to the double-handled vase, and repurposed the Large Round Pillar Holder as a cake stand for pie. The tall, tulip-shaped Taper Holders in two sizes bring height and dimension to the buffet.



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Watching Karen Bates in action in her video recipes, it's easy to see why she's head chef of her family's Apple Farm cooking school. Though the written recipes below provide the basics for her family's traditional Thanksgiving Roast Turkey, Spicy Stuffing, Mashed Potatoes and Pumpkin Pie, there's truly no substitute for her casual kitchen wisdom to really make these dishes sing.

Apple Farm Roast Turkey

Take Karen's advice and make a stock out of the giblets. The stock gets added to the roasting pan to be used later for gravy.

Ingredients:

- 1 small Heritage Turkey
- 2 yellow onions, cut in wedges
- 3–4 oranges, cut in wedges
- 1 bunch fresh oregano, half on stalks, half with leaves removed
- 3 sticks melted butter
- Salt and pepper

Preparation:

- Preheat oven to 425 degrees.
- Rub orange wedges into the neck cavity and leave them inside, along with a few stalks of oregano. Seal the neck flap with bamboo skewers. Combine thoroughly the remaining orange wedges with onion wedges and oregano stalks.
- Add ¼ cup of butter, a few pinches of salt and pepper, and stuff mixture into the main cavity.
- Close the cavity by securing the drumsticks.
- Chop oregano leaves and add them to the remaining melted butter, along with generous amounts of salt and pepper. Rub the mixture all over the turkey skin.

RECIPES



- Place the turkey in the pan and put it in the hot oven. After the skin browns for about 30 minutes, lower the temperature to 350 degrees and cook the turkey using a thermometer.
- Remember to baste periodically. The turkey is done when the internal temperature reads 165–170 degrees. Let it rest, then move it to a platter before carving.

Spicy Stuffing for Turkey or Chicken

This recipe uses fresh bread instead of stale bread, so there's no need to dry it out days beforehand. Since the bread is already moist, chicken stock isn't necessary. Try adding other favorites like cooked sausage, chopped nuts and other herbs.

Ingredients:

- 1 large onion, diced small
- 3 sticks of celery, diced small
- 1–2 dried Guajillo chile, or any other sweet dried chile
- ½ cup butter
- Fresh or dried oregano
- Approximately 6 cups torn bread, crusts removed

Preparation:

- Toast the chiles in a warm oven to bring out the flavors, then soak them in water. When soft, puree them in a blender or food processor.
- In a sauté pan, cook the onions and celery with the butter and chile puree. Toss the bread with the celery and onion mix.
- Season it generously with salt and freshly ground black pepper, along with some fresh or dried oregano.
- Stuff it into the turkey and roast immediately, or cook the stuffing separately.

Dad's Mashed Potatoes

Karen notes: "Dad's mashed potatoes were always lumpless, but they taste good lumpy too!" For variety, throw in a few garlic cloves and bay leaves to boil with the potatoes.

Ingredients:

6 large russet potatoes, peeled and cut into chunks

6 Tablespoons butter

1-1½ cup milk or cream

Salt and pepper

Preparation:

- Generously salt the water boiling in a large sauce pan, and add potato chunks. There should be enough water to cover the potatoes.
- Bring to a simmer and cook until potatoes are very tender, at least 15 minutes. Drain, reserving liquid
- In another small saucepan, heat the butter and milk or cream on low heat.
- Start mashing the potatoes with a potato masher, using reserved potato water as needed.
- Start adding the hot butter and cream, along with salt and pepper.
- Continue mashing and whipping until fluffy and well-seasoned. Cover with a lid to hold.

Basic Pumpkin Pie

Be sure to watch Karen make her flaky, delicious pie crust in her video recipe, since a perfect crust is notoriously hard to learn on paper. Karen also reminds us to use fresh spices whenever possible, like freshly ground nutmeg and fresh ginger that's ground with a microplane, for the richest flavors.





Ingredients:

Crust

Generous 2 cups of all purpose flour
1 teaspoon salt
2 sticks of butter
½ cup of ice water

Mix flour and salt. Cut in one whole stick of butter. Using your hands, rub the squares into the flour to form small peas. Cut in the second stick of butter and use your hands to coat them, making larger peas. Do not over-handle. Sprinkle only enough ice water to bring the mixture together. Refrigerate for 15 minutes, then remove and roll out, using lots of flour to create a non-stick surface. Place the dough in the pan, flute the edges and add filling.

Filling

2 eggs, beaten
2 cups pumpkin, fresh or canned
¾ cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
1 ⅓ cup half-and-half

If you're using fresh pumpkin, first steam or roast it in oven. When tender, chop, drain and blend to make a puree. Preheat oven to 425 degrees. In a large bowl, combine all the above ingredients for the filling. Pour filling into the pie crust and bake at 425 degrees about 15 minutes. Lower oven temperature to 300 degrees and bake until just barely set.

Frozen Cranberry Orange Relish

This no-cook, creamy version of cranberry sauce tastes great with turkey, chicken or roast pork.

Ingredients:

3 cups fresh or frozen cranberries
1 ½ oranges, cut in wedges
1 ½ cup sugar
1 ½ cup sour cream

Preparation:

- In an old-fashioned meat grinder with a course fitting, or alternatively in a food processor, grind first the cranberries and remove.
- Next, grind the oranges, rind and all. Mix with the sugar and sour cream.
- Pour the mixture into a pretty mold and freeze until firm. Turn out onto a plate and serve.