

THANKSGIVING DINNER

THE PARIS HOUSE DESIGNS



Menu:

A variety of appetizers
Pumpkin Cheese Ball, Artisanal Crackers
Homemade Parmesan Crackers

Cocktails

Brandy Alexander's

Wine, Brouilly Chateau de La Chaize
Sparkling Domestic Wine
Spiced Apple Wine from Chaddsford Winery in PA, delicious
heated

Sparkling Water, Variety of Tea and Coffee

Main Course

Butternut Squash Soup with Maple Mascarpone cream
Turkey with wine herb butter
Madeira wine gravy
Parmesan Whipped Potatoes
Sweet Potatoes perfect for Les Enfants
Corn Pudding with corn bread and Vermont Maple Syrup Drizzle
Homemade Cranberry Sauce
Green Beans with caramelized shallots and crispy pancetta
Sausage Stuffing filled Mushrooms soaked in wine

Dessert

Heaven on Earth Pecan Tart
Chocolate Mousse Pie
Spiked Coffees

Brandy Alexander's

1 ½ oz Brandy
1 oz crème de cacao
1 oz heavy cream
1 scoop of crushed ice
Mix in a cocktail shaker and strain into chilled cocktail glasses
{A Bunny tip, just go ahead and make a big pitcher of these, put them in the fridge and then you have them on hand}



Getting Organized for the Big Day

- 1) Start a folder and keep good notes
- 2) Plan your budget and stick to it
- 3) Plan your menu
- 4) Write out a guest list and start thinking about invitations. I am not a fan of evite (at least, not yet). For Thanksgiving I personally call my guests to invite them. If you want to send out invitations and don't want to spend a fortune, make them on your computer.
- 5) Check your pantry and spices in advance, make sure you have everything your recipes call for
- 6) Make as much in advance as possible
- 7) If someone wants to bring something, let them
- 8) I always set my table at least two days in advance
- 9) Plan your floral arrangements if using them.
- 10) Choose your music selection. Good music can make a good party GREAT.
- 11) Plan your outfit and get it ready, cleaned and ironed before your guests are walking in the door.
- 12) Light your candles and avoid harsh lighting
- 13) Chill all appropriate wines and beverages. I like to set up little bar and conversation areas in various rooms in my home.

- 14) Try and enjoy your party, yes it may be work, in fact a lot of work, but there are many people in this world who would love to be blessed to spend the holidays in the comfort of a lovely home with family and friends.



Please visit my party planning sections on my website for a lot of my shortcut and budget suggestions that I incorporate for both my personal life and professional party planning services



THANKSGIVING IS ABOUT GOING HOME. BUT HOME IS ALWAYS CHANGING.

“ No other holiday is grounded in the home like Thanksgiving. That’s why so many people travel this weekend to get there. But home is always changing. At the very least, everyone is a year older, hopefully a year wiser. Our families constantly change. The baby has learned to eat with a fork. Grandma needs help with some of her food. Children go off on their own, taking Thanksgiving in someone else’s home.

There are always changing seats at the table. Someone is added- a baby, a friend, a fiancée. Someone is subtracted. Divorce, and death. Friends come and go. Partings that are sad and some that aren’t so sad.

Home survives in one form or another. It moves along the time line, shifting locations, passing from one generation to the next. Even the best memories only survive a generation or two; that’s why we have traditions like Thanksgiving. It is a memory preservative. So we gather. We bow our heads, give thanks, and remember home the way we always want it to be”.



A THANKSGIVING

Involve your
child in creating
fun, festive crafts
and treats,
and you're sure
to inspire
enthusiasm for this
special holiday!



Recipes and crafts by
Laurie Goldrich-Wolf
Text by Kathy Henderson
Photography by John Ke

KIDS WILL LOVE

~SHE'S CRAFTY~

Make these adorable little Pilgrim 'place setting' hats with your kids. I found this craft years ago in the now no longer "Child" magazine. I use to love that magazine so much.

How to:

Paint a cup black

Cut out the rim from black construction paper

Assemble

Decorate

Personalize

SHE'S CRAFTY PART TWO:

I found this craft on Martha Stewart a few years ago. You can print the template out on her website. Fill them with little candies and nuts and send them home with your guests as a sweet goodie bag.

www.marthastewart.com

Clip-art craft



Sources

Books I like are anything by Susan Branch, especially her autumn book.

William Sonoma Thanksgiving

Food Network website

The Barefoot Contessa

Martha Stewart

Child Magazine, back issues have wonderful craft recipes

The Paris House Designs

Happy Thanksgiving to my Family, Friends and to all my Friends in the Blogging community that I just adore.

*****A few more 'Bunny Tips'*****

Each year I like to add something new and different to my Thanksgiving repertoire, however I have an entire year to experiment and dazzle my guests with new and interesting recipes. I along with many others feel Thanksgiving is a tradition and Holiday deeply rooted in our memories often from our childhood and this is a time were comfortable food that brings back memories is often the most delicious and special.

~My something new this year is stuffing mushrooms with a very traditional sausage stuffing~

Some Suggestions and Tips from The William Sonoma Thanksgiving Handbook:

**They suggest approx. 1lb of turkey meat per person
They also recommend cooking a turkey that has been at room temperature for about an hour. And never over an hour and half.**

Suggest cooking 13-15 minutes per pound and adding 30 minutes to total cooking time if stuffed. And up to 60 minutes for a larger turkey that has been stuffed.

They also recommend roasting the turkey breast side down in a 425 degree F. oven for the first 30 minutes, then turning it breast-side up, reducing the heat to 325 degrees and roasting until done. Use this chart only as a guide and ask your butcher or local grocery store for their suggestions.

**10 lb Turkey – Approximate Time- 2 hours
16 lb Turkey- Approximate Time – 3 ½ hours
20 lb turkey – approximate Time- 4 ½ hours**

Don't not rely on a pop up thermometer but use an instant read and check the breast, it should be about 160 – 165 degrees and the thigh should be 180 degrees, do not touch the bone with the thermometer.

Remove your Turkey from the oven and place on a cutting board and cover with foil to keep it warm and keep the juices in the turkey and not running all over the board. Now is the perfect time to make your gravy. I prefer to de-glaze my pan with some type of wine or liqueur.

~ I must admit that one year I didn't even realize that I was cooking the Turkey upside down and it was the best Turkey I ever made, I realized it about the 30 minute mark and flipped it.. The Turkey was fabulous~

