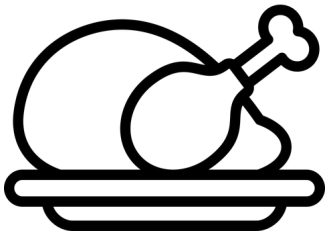
THE ULTIMATE THANKSGIVING COOKING PLAN



THE FLAT TOP King



Welcome!

Hey, welcome to the FTK kitchen, and thanks for cooking Thanksgiving with us! This is the exact game plan we followed on camera to get a full holiday dinner on the table without losing our minds, so grab a cup of coffee and let's knock it out together.

Thanksgiving doesn't have to be a one-day sprint. Do the heavy lifting in the days before, and Thanksgiving Day is just assembling, baking, and eating with your family.

The griddle doesn't exactly scream "use me" this time of year, so we brought you inside our kitchen and cooked a full Thanksgiving dinner start to finish on camera.

This guide is the exact plan we followed: an herb roasted turkey, sous vide mashed potatoes, semi-homemade gravy, not-your-grandmother's green bean casserole, homemade dinner rolls, cornbread and biscuit stuffing, queso mac and cheese, and a chocolate bourbon pecan pie.

Here's the secret: prep day is always the hardest day. If you do the work ahead, the big day is the easy one. That's the whole point of this guide. Print it, stick it on the fridge, and check things off as you go.

Sincerely,

Neal and Amy

For more recipes & cooking tips, find us here:

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Pellets and Pits Website

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THE MENU

Every dish on this menu has a make-ahead step, and every side bakes at 375°F on the big day. That's what makes the oven schedule work.

DISH	*MAKE AHEAD*	*THANKSGIVING DAY*	*WHERE IT COOKS*
Herb-Roasted Turkey	Dry brine 1 day before	Herb butter, roast, rest	Oven, 325°F then 375°F
Semi-Homemade Gravy	Save the pan drippings	Roux, drippings, jarred gravy	Stovetop
Sous Vide Mashed Potatoes	Wash, cube, and vacuum seal 1-2 days before	Sous vide 2 hrs, mash	Sous vide (anywhere but the stove)
Green Bean Casserole	Drain beans and grate Gruyère 1–2 days before	Ham, veggies, cream sauce, bake	Skillet, then oven at 375°F
Cornbread and Biscuit Stuffing	Bake and crumble 2 days before; cook sausage base 1 day before	Mix and Bake	Oven at 375°F
Queso Mac and Cheese	Boil pasta 1 day before	4-ingredient cheese sauce, bake	Stovetop, then oven at 375°F
Honey Butter Dinner Rolls	Make, shape, and refrigerate 1 day before	Rise 3 hrs, bake	Oven at 375°F
Chocolate Bourbon Pecan Pie	Bake 1-2 days before	Slice and serve	Oven at 350°F

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THE GAME PLAN

The rhythm: plan and shop 7–10 days out, prep 1–2 days out, then cook, assemble, and bake on Thanksgiving Day. **On camera, we knocked out all of the prep in one big prep day before Thanksgiving. This guide splits it across two days to make it easier. If you'd rather do it all in one day like we did, just combine the Tuesday and Wednesday lists.*

7-10 days before (Monday-Thursday of the week before)

The week before is for planning, not cooking. Get your list, your gear, and your fridge space sorted now so prep days run smooth.

- ☐ Lock in your headcount and menu. Decide what you're making and what guests are bringing.
- ☐ Pick your dinner time. Every time in the Thanksgiving Day timeline works backward from it.
- ☐ Check your gear: probe thermometer, sous vide stick, vacuum sealer bags, baking dishes, cooling racks, foil pans.
- ☐ Buy your turkey (12–16 lb). Ours was about 14.5 lb.
- ☐ Hunt down the specialty items early: smoked country ham, Gruyère, refrigerated Mexican cheese dip, deli white American cheese, and Diamond Crystal kosher salt.
- ☐ Buy the shelf-stable groceries: canned green beans, crispy fried onions, Jiffy mix, White Lily flour, canned broth and soup, corn syrup, chocolate chips, pecans, jarred turkey gravy.

5-6 days before (Weekend before)

- ☐ Clean out the fridge. You need room for a turkey on a sheet tray plus five or six prep dishes.
- ☐ Start thawing the turkey in the fridge. Plan on about 1 day for every 4–5 lb, so a 14 lb bird needs 4 days. It has to be fully thawed by Wednesday for the dry brine.
- ☐ Set the turkey in a disposable foil pan or on a sheet tray while it thaws. Every turkey I've ever thawed leaks all over everything.
- ☐ Do your big grocery run for perishables: dairy, eggs, produce, sausage, ham, cheeses, fresh herbs.

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THE GAME PLAN

3 days before (Monday)

- ☐ Check the turkey. Make sure it's thawing on schedule.
- ☐ Stock up on prep containers, plastic wrap, aluminum foil, marker for labeling, etc.
- ☐ Clean the kitchen so you're ready for the big day.
- ☐ Make any last grocery run for anything you forgot.
- ☐ Map your oven schedule against your dinner time using the Thanksgiving Day timeline below.

2 days before (Tuesday): Bake, Seal, & Drain

Tuesday knocks out the stuffing bread, the potatoes, and the green beans. Nothing here needs to be fresh, and all of it frees up Wednesday.

- ☐ **Bake the cornbread.** Preheat the oven to 400°F with a big spoonful of bacon grease in a cast iron skillet. Make the Jiffy mix per the box, swapping in buttermilk for the milk, if you wish. Pour into the hot skillet and bake until done. Allow to cool completely.
- ☐ **Bake the biscuits.** Use the recipe on the back of the White Lily bag. Grate in a frozen stick of butter, use ice cold buttermilk, and don't overmix. Pat out and fold 6-7 times with a light dusting of flour for flaky layers. Skip the biscuit cutter, since you're crumbling them anyway. Bake per instructions. *Or you can buy pre-made biscuits.
- ☐ **Crumble and dry.** Once cool, break the cornbread and biscuits into chunks on a large sheet tray in a thin, even layer. You want 7-8 cups. Leave them uncovered on the counter until Thanksgiving morning, shaking the tray now and then so they dry evenly.
- ☐ **Vacuum seal the potatoes** (can also be done Wednesday). Cut 4 russets into ¾-inch cubes, rinse off the starch, and dry on a tea towel. Place in a vacuum seal or sous vide bag with 1 stick of butter cut into pads (about a quarter stick per potato) and a good pinch of salt. Lay them flat in a single layer, vacuum seal, and refrigerate.
- ☐ **Drain the green beans** (can also be done Wednesday). Dump 4 cans of French cut green beans into a colander and let them drain about 2 hours, tossing every 20 minutes. Move them into the dish you'll bake in, cover with plastic wrap, and refrigerate.

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THE GAME PLAN

1 day before (Wednesday): The BIG Prep Day

Wednesday is the hardest day of the whole plan, and that's on purpose. Get through it and Thursday is downhill. Work in this order so the oven and mixer overlap.

- ☐ **Dry brine the turkey.** Remove the neck and giblets and tuck the wingtips. Set the bird on a wire rack over a sheet tray and pat it dry. Sprinkle all over with Diamond Crystal kosher salt, going light since most store turkeys are already brined. Refrigerate uncovered overnight to dry out the skin. Salt only today; the herb butter comes tomorrow.
- ☐ **Bake the chocolate bourbon pecan pie.** It bakes at 350°F for about an hour, so get it in early. Cool it on a wire rack, then cover with plastic wrap and store in the fridge.
- ☐ **Start the dinner roll dough while the pie bakes.** Bloom the yeast, mix and knead, then let the dough rise 1 hour.
- ☐ **Boil the macaroni.** Cook 1 lb to package directions, shock it in a cold water bath to stop the cooking, and drain really well. Toss with a touch of avocado oil, move to your baking dish, cover with plastic wrap, and refrigerate.
- ☐ **Cook the stuffing base.** Sauté 1 stick of butter, ½ lb sausage, the diced onion, and the diced celery (leaves and all) until the sausage is cooked through and the veggies have sweated down. Cool, transfer to a prep container, and refrigerate.
- ☐ **Shape the dinner rolls.** Punch down the risen dough, divide into 12 equal pieces, and roll into balls. Set them in a greased 9x13 baking dish, cover with plastic wrap, and refrigerate overnight.
- ☐ **Grate the Gruyère.** Store in an airtight container in the fridge.
- ☐ **Prep your veggies** (optional, but a big time saver). Slice the mushrooms and onion for the casserole, dice the country ham, and chop the carrots, celery, and onion for the turkey's vegetable raft. Store each in its own labeled container.
- ☐ Make sure the potatoes are sealed and the green beans are drained if you didn't get to them Tuesday.

***Label everything.** Keep painter's tape and a marker in your utensil drawer and mark every container. It's a restaurant habit that keeps a full fridge from turning into a guessing game.*

***Why not cook the sides all the way today?** I don't recommend making big batches of dense dishes like stuffing, mashed potatoes, or mac and cheese ahead and reheating them. The outside gets obliterated before the middle ever warms up. Prep the parts, then cook them fresh on the day.*

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THE GAME PLAN

Thanksgiving Day: Hour by Hour Timeline

*This sample schedule puts dinner on the table at 3:00 PM with a 14 lb turkey. Eating earlier or later? Shift every time by the same amount. The turkey owns the oven until about 1:45. After that, the oven stays at 375°F and the sides rotate through while the bird rests. *NOTE - Times are based on our oven which is a convection oven.*

TIME	WHAT TO DO	NOTES
10:30am	Pull the turkey from the fridge	Let it sit 30–45 minutes before roasting
10:45am	Preheat oven to 325°F; make the herb butter	Melt, add herbs and garlic, then stir off heat until it thickens to a paste
11:00am	Mix the stuffing	Heat the sausage base with broth, soup, and seasonings; stir into the crumbs with the egg; pour into a greased dish and let it absorb
11:15am	Turkey goes in	Vegetable raft, herb butter, black pepper, probe in the breast, alarm set for 130°F
11:30am	Pull the dinner rolls from the fridge	They need about 3 hours to sit and rise
11:45am	Set up the sous vide at 197°F	Anywhere but the stove: counter, table, even the garage
12:00pm	Potatoes go in the sous vide	About 2 hours
12:15pm	Make the queso cheese sauce	Hold on low, stirring now and then
12:30pm	Turkey hits 130°F: raise oven to 375°F	Leave the probe in and let it keep cooking
12:45pm	Build the green bean casserole	Sauté ham, mushrooms, and onions; make the cream sauce; top with fried onions
1:45pm	Turkey hits 155°F: pull it to rest	Probe stays in; oven stays at 375°F
1:45pm	Green bean casserole and stuffing go in	Casserole about 30 minutes, stuffing 35–45 minutes
2:00pm	Potatoes done: drop sous vide to 150°F to hold	Holds safely until you're ready to mash
2:00pm	Make the gravy	Deglaze the turkey pan, roux, drippings, jarred gravy, thin with cream
2:15pm	Casserole out; mac and cheese in	Casserole needs to cool and set anyway
2:30pm	Stuffing out; dinner rolls in	Rolls bake about 15 minutes
2:30pm	Mash the potatoes	Warm the cream first; keep them warm over the sous vide water
2:40pm	Carve the turkey once it's dropped to about 145°F	Add board juices to the gravy
2:45pm	Rolls and mac out	Brush the rolls with honey butter
3:00pm	Dinner is served	Pie is already done, so dessert takes zero effort

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THE SHOPPING LIST

This list covers the full menu for about 6–8 people. Totals are combined across recipes, so you buy once.

MEAT		
✓	QTY	ITEM
	12-16 lb	Whole turkey
	10-12 oz	Smoked country ham
	½ lb	Ground pork sausage

PRODUCE		
✓	QTY	ITEM
	4	Russet potatoes
	8 oz	Baby bella mushrooms
	2	large yellow onions
	1 bunch	Celery
	2	Carrots
	1	Whole head garlic
	1 package	Fresh thyme (> 5 sprigs)
	1 package	Fresh rosemary

DAIRY & EGGS		
✓	QTY	ITEM
	2 lb (8 sticks) + extra	Butter
	1 quart + 1 pint	Heavy cream
	1 cup	Whole milk
	1 dozen	Eggs
	8 oz block	Gruyere cheese
	15 oz	Mexican cheese dip
	¾ lb	White American cheese
	4 oz	cream cheese
	4 oz	Shredded cheddar (for topping mac; optional)

PANTRY		
✓	QTY	ITEM
	4 cans (14.5 oz each)	French cut green beans
	1 container	Crispy fried onions
	5 lb bag	White Lily All-Purpose flour
	1 box	Jiffy corn muffin mix (honey variety)
	1 lb	Elbow macaroni
	32 oz carton + 1 can	Chicken stock
	1 can	Cream of Chicken soup
	1 jar	Turkey gravy
	1 packet (2 ½ tsp)	Active dry yeast
	¾ cup	Dark corn syrup
	½ cup	Semi-sweet chocolate chips
	1 ½ cups	Chopped pecan halves
	½ cup	Sugar
	1 tsp	Vanilla extract
	¼ cup	Brown sugar
	1-2 tbsp	Bourbon (optional)
	1	Frozen 9-inch deep dish pie crust
		Baking powder (for the biscuits)
		Neutral cooking oil and non-stick cooking spray
		Bacon grease or butter (for cornbread skillet)
		Diamond Crystal kosher salt
		Dried thyme and sage

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THE GEAR CHECKLIST & NOTES

✓	ITEM
	Leave-in probe thermometer
	Sous vide stick and a large pot
	Vacuum sealer and bags
	Cast iron skillet (for cornbread stuffing mix)
	Large skillet and two saucepans
	Stand mixer with dough hook, plus a hand mixer
	Box grater and microplane (optional)
	Colander
	Two or three 9x13 baking dishes (Pyrex works great)
	Disposable half-size deep foil pans for thawing, prep, and baking
	Sheet trays and wire cooling racks
	Plastic wrap and aluminum foil
	Kitchen scale (optional, for dinner rolls)
	Plenty of hot pads

NOTES

REMINDERS

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THANKSGIVING RECIPES



Herb Roasted Turkey

SERVINGS
8 people

BRINE TIME
16-24 hours

COOK TIME
2-3.5 hours **Cook to temp.*

INGREDIENTS

- 12-16 lb turkey, fully thawed, neck and giblets removed
- Diamond Crystal kosher salt, for dry brining
- 1 stick butter
- 5 sprigs fresh thyme
- 1 sprig fresh rosemary
- 1 clove garlic, finely minced or microplaned
- 2 carrots, peeled and cut into large pieces
- 1 celery stalk, cut into large pieces
- ½ onion, cut into large pieces
- Coarse black pepper

NOTES

- Skip the stuffed cavity and the butter under the skin. Stuffing the cavity slows cooking because air can't move through it.
- We like to take our turkey out at 155°F and tent with aluminum foil to rest. Carryover cooking should push the internal temp up to a safe range.

DIRECTIONS

The Day Before:

1. Tuck the wing tips. Set the turkey on a wire rack over a sheet tray and pat it dry with paper towels.
2. Sprinkle kosher salt all over. Go light, since most store-bought turkeys are already brined. If you use table salt, use much less; it's far saltier by volume than Diamond Crystal.
3. Refrigerate uncovered overnight so the skin dries out.

Thanksgiving Day:

1. Pull the turkey from the fridge 30-45 minutes before roasting. Preheat the oven to 325°F.
2. Spread the carrots, celery, and onion in a thin layer on a roasting pan or sheet tray. This raft lifts the bird and builds the base for your gravy. Set the turkey on top.
3. Melt the butter in a small saucepan. Strip the thyme and rosemary leaves and add them with the garlic.
4. Take the butter off the heat and keep stirring as it cools. You want it thick and pliable, like a paste, so it doesn't run straight off the bird.
5. Paint the herb butter all over the turkey, into every nook and cranny. Finish with a light hit of coarse black pepper.
6. Insert a leave-in probe into the thickest part of the breast. Roast at 325°F until the breast reaches 130°F.
7. Raise the oven to 375°F and keep roasting until the breast hits 155°F. Our 14 lb bird took right about 1 ½ hours total (in our convection oven).
8. Pull it and rest with the probe still in. The temperature will climb, plateau, then start to drop. Carve once it falls back to about 145°F.
9. Carve the breast against the grain. Save the pan and every bit of drippings for the gravy.

**The USDA recommends cooking turkey to 165°F in the thickest part of the breast. However, we prefer to remove ours at 153-155°F to allow for carryover.*



Semi-Homemade Turkey Gravy

SERVINGS	PREP TIME	COOK TIME
12 people	5 minutes	15 minutes

INGREDIENTS

- Turkey pan drippings and roasted vegetables
- About 1 cup chicken stock, plus more to thin
- 2 tablespoons butter
- 3 tablespoons flour
- 12 oz jar store-bought turkey gravy
- Heavy cream, milk, or turkey stock, to thin
- Board juices from the carved turkey

DIRECTIONS

Thanksgiving Day:

1. While the turkey rests, deglaze the roasting pan with your leftover chicken stock. Scrape up every brown bit. That's massive flavor.
2. In a saucepan, melt the butter and whisk in the flour. Cook to a blonde roux, or a little darker since it's turkey.
3. Whisk in the drippings and stock and cook until it reaches full thickness. It will be thick at this stage, and that's what you want.
4. Stir in the jarred gravy. That's my cheat code.
5. Thin to your liking with chicken stock, turkey stock, milk, or heavy cream. I like a little cream in mine.
6. Right before serving, stir in the juices from your cutting board.

NOTES

- We used a 12 oz jar of Roasted Turkey Gravy from the Better Than Gravy brand. You can use whichever store-bought gravy you prefer. Most jarred gravies are a great consistency to start with, and then you can doctor them up. This is especially helpful if your turkey doesn't have many drippings.



Sous Vide Mashed Potatoes

SERVINGS 6 people | *PREP TIME* 15 minutes | *COOK TIME* about 2 hours

INGREDIENTS

- 4 russet potatoes, washed
- 1 stick butter, cut into pads
- Good pinch of salt
- 1 cup heavy cream
- Black pepper
- Optional add-ins: extra butter, sour cream, herbs, roasted garlic

NOTES

- Why sous vide? Boiled potatoes soak up water, and water has no flavor. In the bag, they never touch water, so they absorb the butter and salt instead. And it frees up your stove and oven, because you can place the sous vide stick in a large stock pot and place the pot pretty much anywhere - like on the dining table or the front porch.

DIRECTIONS

1-2 Days Before:

1. Cut the potatoes into ¾-inch cubes. Rinse in water to remove excess starch, then spread on a tea towel to dry.
2. Add the cubes to a sous vide or vacuum bag with the butter pads and salt. Spread them flat so they have room to cook evenly.
3. Vacuum seal and refrigerate. Sealed with no air, they won't turn brown.

Thanksgiving Day:

1. Set the sous vide to 197°F in a large pot of water.
2. Cook the sealed bag about 2 hours, until the potatoes turn to mush when you press on the bag.
3. Not ready yet? Drop the sous vide to 150°F and hold them there.
4. Warm the cream on the stovetop. It has to be hot; cold cream seizes the potatoes and makes them gummy.
5. Empty the potatoes into a bowl, pour in the warm cream, and mash. Season with black pepper and any add-ins. Don't overmix.
6. To keep them warm, cover the bowl with plastic wrap and set it over the hot sous vide water like a double boiler.



Not Your Grandma's Green Bean Casserole

SERVINGS 8 people | *PREP TIME* 15 minutes | *COOK TIME* 45 minutes

INGREDIENTS

- 4 cans (14.5 oz each) French cut green beans, very well drained
- 12 oz smoked country ham, diced
- 8 oz baby bella mushrooms, sliced thin
- ½ large onion, sliced thin
- 2 cloves garlic, minced
- 1 tablespoon butter
- 2 cups crispy fried onions (or more)
- For the cream sauce
- 2 tablespoons butter
- 3 tablespoons flour
- 1 cup chicken stock
- 1 cup heavy cream
- 8 oz Gruyère, shredded
- ½ teaspoon black pepper

NOTES

- Hold the salt. The country ham is salty, and so is the cheese. Taste before you add any.

DIRECTIONS

1-2 Days Before:

1. Drain the green beans in a colander for about 2 hours, tossing every 20 minutes.
2. Move them to your baking dish, cover with plastic wrap, and refrigerate.
3. Grate the Gruyère and refrigerate it in a seperate airtight container.

Thanksgiving Day:

1. Heat a large skillet over medium. Add the country ham and sauté 7-8 minutes, until slightly crispy and the fat renders. Move the ham to a bowl, leaving the fond in the skillet.
2. Add 1 tablespoon butter, the mushrooms, and the onion. Sauté until about 75% done, scraping up the brown bits.
3. Add the garlic and cook 1-2 minutes more. Return the ham to the skillet, and mix together with the mushrooms and onions about 1 min.
4. Spread ham and veggie mixture over the green beans in the baking dish, nestling it in.
5. In the same skillet, melt 2 tablespoons butter and whisk in the flour. Cook 1-2 minutes for a blonde roux.
6. Whisk in the stock, scraping up the fond. Add the cream and plenty of black pepper.
7. Stir constantly until it reaches a soft boil. The sauce won't hit full thickening power until it does. It should coat the back of a spoon.
8. Turn off the heat. Whisk in about 75% of the Gruyère a little at a time, so cold cheese doesn't shock the sauce. Save the rest for the top.
9. Pour the sauce over the casserole so it works into every gap. Top with the reserved ham, remaining Gruyère, and the crispy fried onions.
10. Bake at 375°F for about 30 minutes. Let it cool and set; the sauce thickens as it rests.



Cornbread & Biscuit Stuffing

SERVINGS 8 people | *PREP TIME* 15 minutes | *COOK TIME* 45 minutes

INGREDIENTS

- 1 box Jiffy corn muffin mix, prepared per the box (buttermilk swapped in for the milk, optional)
- 1 batch biscuits from the back of the White Lily all-purpose flour bag, prepared
- ½ onion, diced
- 1 stalk celery with leaves, diced
- ½ lb ground pork sausage
- 1 stick butter
- 2 teaspoons sage
- ½ teaspoon thyme
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1 can chicken broth
- 1 can cream of chicken soup
- 1 egg

NOTES

- Make it yours. Add in whatever mix-ins you like - mushrooms, hot sausage, etc.

DIRECTIONS

2 Days Before:

1. Bake the cornbread in a preheated cast iron skillet with bacon grease at 400°F. Bake the biscuits.
2. Crumble both onto a large sheet tray in a thin, even layer. You should have 7-8 cups. I like to leave some chunks.
3. Leave uncovered on the counter until Thanksgiving morning, shaking the tray now and then.

1 Day Before:

1. Sauté the butter, sausage, onion, and celery in a large skillet until the sausage is cooked through.
2. Cool, transfer to an airtight container, and refrigerate.

Thanksgiving Day:

1. Add the sausage mixture to a large saucepan with the sage, thyme, salt, pepper, cream of chicken soup, and broth. Heat until hot; no need to boil.
2. Put the crumbs in a large bowl. Pour in the hot mixture, add the egg, and stir well. It takes a few minutes for the dry crumbs to absorb everything, so be patient.
3. Spread it into a greased 9x13 dish or a half-size deep foil pan. Leave the top rough; those nooks and crannies get crispy.
4. Bake uncovered at 375°F for 35-45 minutes.



Queso Mac and Cheese

SERVINGS 8 people | *PREP TIME* 15 minutes | *COOK TIME* 30 minutes

INGREDIENTS

- 1 lb elbow macaroni
- 15 oz Mexican cheese dip (refrigerated section)
- ¾ lb white American cheese from the deli, cubed
- 1½ cups heavy cream
- 4 oz cream cheese
- 1 teaspoon black pepper (or white pepper)
- Shredded cheddar for the top (optional)

NOTES

- ***Queso is the roux.*** It's the binder and the holding power, so you skip the flour and butter entirely. We tested this method cooking for 100 people, and the line kept coming back for more.

DIRECTIONS

1 Day Before:

1. Boil the macaroni, then shock it in a cold water bath to stop the cooking. Drain well.
2. Toss with a touch of neutral oil so it doesn't stick. Move to your baking dish, cover with plastic wrap, and refrigerate.

Thanksgiving Day:

1. Warm the cream and cheese dip in a medium saucepan over medium heat, stirring from the bottom so nothing scorches.
2. Add the cream cheese and stir until melted. That's your cue the sauce is ready for the American cheese.
3. Stir in the American cheese until melted, then the pepper. The sauce should be loose; it firms up as it hits the noodles and gets inside every elbow.
4. Pour about 90% of the hot sauce over the cold noodles and toss. Pour the rest over the top, and add cheddar if you want more color.
5. Bake at 375°F until heated through.



Honey Butter Dinner Rolls

SERVINGS 8 people | *PREP TIME* 15 minutes | *COOK TIME* 15-20 minutes

INGREDIENTS

- 1 cup whole milk, warmed to about 110°F
- 2½ teaspoons active dry yeast
- 3½ cups all-purpose flour
- 1 teaspoon salt
- 2 tablespoons honey
- 1 large egg
- 4 tablespoons softened butter
- Oil or nonstick spray, for the bowl
- Honey butter topping
- 4 tablespoons butter, melted
- 2 tablespoons honey

DIRECTIONS

1 Day Before:

1. Whisk the warm milk and yeast together and let sit 10 minutes, until foamy.
2. Add the flour and salt to a stand mixer bowl. Add the yeast mixture, egg, and honey. Mix with the dough hook on medium-low for 5 minutes.
3. Add the softened butter and knead 3-5 minutes more, until smooth and elastic.
4. Shape into a ball, place in a greased bowl, cover, and let rise 1 hour, until doubled.
5. Punch down and divide into 12 equal pieces. A kitchen scale helps; our 1 lb 11 oz of dough came out to about 2.3 oz per roll.
6. Roll each into a smooth ball by cupping your hand in a C and rolling against the counter. Place in a greased 9x13 dish, cover with plastic wrap, and refrigerate overnight.

Thanksgiving Day:

1. Pull the rolls from the fridge about 3 hours before baking so they come to room temp and rise.
2. Bake at 375°F for about 15 minutes, until golden brown.
3. Brush with the melted butter and honey mixture.



Chocolate Bourbon Pecan Pie

SERVINGS 8 people | *PREP TIME* 15 minutes | *COOK TIME* 60-70 minutes

INGREDIENTS

- 1 frozen 9-inch deep dish pie crust
- ⅓ cup unsalted butter, melted
- ½ cup granulated sugar
- ¼ cup dark brown sugar
- ¾ cup dark corn syrup
- 4 eggs, beaten
- 1 teaspoon vanilla extract
- 1 tablespoon bourbon
- ½ teaspoon kosher salt
- 1½ cups chopped pecan halves
- ½ cup semi-sweet chocolate chips

DIRECTIONS

1-2 Days Before:

1. Preheat the oven to 350°F.
2. Cream the melted butter and both sugars with a hand mixer on medium for about 2 minutes. Creaming is the biggest key.
3. Beat in the corn syrup, vanilla, salt, bourbon, and eggs until well combined.
4. Fold in the pecans and chocolate chips, saving a small handful of each for the top.
5. Pour into the frozen crust and spread evenly. Top with the reserved pecans and chips.
6. Bake about 1 hour, until the middle is mostly set but still very slightly jiggly. Ours took exactly 1 hour in a convection oven. For a non-convection oven, it may take closer to 70 minutes.
7. Cool on a wire rack so air can get underneath. Then cover with plastic wrap and store in the refrigerator.

Thanksgiving Day:

1. Take the pie out of the refrigerator about 1-2 hours before serving.