Thanksgiving 2026

Thursday, November 26 / Dinner at 4:00 p.m. / 10 adults + 8 children = 18 people

Guests and food

Adults	Children	No.	Bringing
Ryan & Sunny	Leo	3	Turkey (10-11 lb), root vegetables, double gravy, sweet potato pie + coffee whipped cream, tart cranberry sauce, 2 cans jellied cranberry sauce. Hosting / table setup.
Claire & Johnny (Jonathan Baskin)	Makai, Vito	4	Meat & cheese board, crackers, sticky toffee pudding. Offered wine / cocktails.
Nurit & Eli	Westy, Emmett	4	Stuffing, mashed potatoes, salad, wine / cocktails.
Carol & David Malvaso	Olivia	3	Green beans, corn, mac & cheese, store-bought pumpkin pie. These dishes were confirmed by Carol.
Kalani & Marcia	Kapua, Malia	4	Paella and drinks.

Family names and counts come from your Nov. 23 update; offerings reflect the latest food emails plus your current menu. Johnny is Jonathan Baskin. David is spelled Malvaso in the email.

Menu coverage and remaining checks

[ ] Food coverage: no obvious missing main, starch, vegetable, appetizer or dessert. Keep the small turkey; paella and the many sides also feed the table.

[ ] Confirm dietary needs / allergies, including nuts, dairy, gluten and whether a plain whipped-cream option is wanted.

[ ] Ask each family when they will arrive and whether dishes arrive hot, cold or needing oven space. Dinner is 4 p.m.; no arrival times are set.

[ ] Assign water, sparkling water / other nonalcoholic drinks, beverage ice, and coffee / tea if wanted. Alcoholic drinks are already offered.

[ ] Check 18 seats and place settings, serving utensils for every guest dish, refrigerator space, and leftover containers. Rolls / bread are optional, not a gap that needs another dish.

Ingredients - meat and produce

Ryan / home kitchen only. Twelve generous shared side portions; the table has many other dishes. Shopping quantities include buying buffers.

Meat

[ ] **Whole turkey** - 1 small bird / 10-11 lb
Turkey / no added brine or salt solution

Produce

[ ] **Carrots** - 4 lb total
Roots: 2.0 lb; double gravy: 8 medium (about 2 lb)

[ ] **Parsnips** - 2.0 lb
Root vegetables

[ ] **Sweet potatoes** - 3.25 lb total
Roots: 2.0 lb. Pie: allow 11/4 lb raw; weigh out 380 g cooked, peeled flesh. Alton starts with at least 475 g raw.

[ ] **Leeks** - 2 medium
Double gravy / wash between layers

[ ] **Cremini mushrooms** - 8 oz
Double gravy

[ ] **Fresh rosemary** - 2 large bunches
12 large sprigs for gravy + roots + generous turkey-platter garnish

[ ] **Fresh thyme** - 2 small bunches
2 tbsp chopped for double gravy + optional platter garnish

[ ] **Flat-leaf parsley** - 1 large bunch
Turkey presentation / wash and dry well

[ ] **Fresh sage** - 1 small bunch
Optional turkey-platter garnish

[ ] **Oranges** - 3 medium / large
Measure 2/3 cup juice and zest 1 orange for the 24 oz cranberry batch; extras are a buying buffer

[ ] **Fresh ginger** - 1 small knob
2 tsp finely grated for tart cranberry sauce

[ ] **Fresh or frozen cranberries** - 2 x 12 oz bags
Homemade sauce / 2 batches

Already have: 191 g graham crackers. They are not used in the new pastry crust. Previous Wegmans-cart items are not confirmed purchased, and that cart has not been revised.

Ingredients - dairy and pantry

One 10-11 lb turkey; about 2 quarts gravy; one sweet potato pie. Check what you already have.

Dairy

[ ] **Unsalted butter / regular grocery-store** - 1 lb box (4 sticks)
Use 8 tbsp gravy + 9 tbsp pastry (17 tbsp total). Alton specifies ordinary butter, not high-fat gourmet butter.

[ ] **Large eggs** - 2 eggs / check fridge
Sweet potato pie filling

[ ] **Heavy whipping cream** - 1 pint / 16 fl oz
3/4 cup for pie filling + 240 g for coffee whipped cream.

Pantry

[ ] **Kosher salt** - 287 g + a little extra
284 g brine + 3 g pastry + scant 1/4 tsp pie filling; extra for roots. Weigh the brine and pastry salt.

[ ] **Dark brown sugar** - 372 g total
222 g turkey brine + 150 g sweet potato filling

[ ] **Unsalted chicken or turkey stock** - 3 x 1 quart cartons
2 qt gravy + reserve to top up; use stock instead of wine if preferred

[ ] **Dry white wine** - 1 x 750 ml bottle, or use extra stock
Use 2 cups total in double gravy roasting bases

[ ] **All-purpose flour** - 255 g + extra for dusting
165 g pastry + 90 g double gravy; also dust butter, parchment and dough

[ ] **Neutral oil** - A few tablespoons / check pantry
Turkey / canola or grapeseed

[ ] **Olive oil** - 6 tbsp / check pantry
Root vegetables

[ ] **Black pepper** - To taste / check pantry
Root vegetables

[ ] **Granulated sugar** - 1 cups + a little to adjust
Tart cranberry sauce: 1/2 cup per 12 oz bag; start here and adjust only if needed

[ ] **Confectioners' sugar (10X)** - 13 g / check pantry
Coffee whipped cream

[ ] **Jellied cranberry sauce** - 2 cans
Serve alongside homemade cranberry sauce

Ingredients - spices and finishing

Every spice in the transcript is included. The coffee topping can be replaced with plain whipped cream.

Pantry

[ ] **Ground cinnamon** - 1 tsp / check pantry
Pie / Alton prefers Saigon cinnamon

[ ] **Whole nutmeg** - 1 nutmeg / use 1/2 tsp freshly grated
Sweet potato pie filling

[ ] **Ground cloves** - 1/8 tsp / check pantry
Sweet potato pie filling

[ ] **Ground allspice** - 1/8 tsp / check pantry
Sweet potato pie filling

[ ] **Ground cardamom** - 1/4 tsp / check pantry
Sweet potato pie filling

[ ] **Grains of paradise** - 1/4 tsp freshly ground
Specialty spice aisle / spice shop. Alton says it can be omitted, but recommends it.

[ ] **Instant espresso powder** - 1/4 tsp / check pantry
Coffee whipped cream

[ ] **Vanilla extract** - 1-2 drops / check pantry
Coffee whipped cream

Wine & spirits

[ ] **Coffee liqueur** - 15 g / check cabinet
Coffee whipped cream; plain or slightly sweetened whipped cream is Alton's alternative

Water

[ ] **Water** - 6 qt brine + 65 g pastry + sauce
Sauce uses 1/3 cup water per 12 oz cranberries; allow extra hot water to preheat thermoses

Frozen

[ ] **Ice** - 15 lb to buy as a buffer
5 lb goes into brine; remaining ice for monitoring / topping up and drinks, stored separately

Optional hosting purchases

[ ] Water / sparkling water, other nonalcoholic drinks and beverage ice if not assigned.

[ ] Coffee / tea, milk and any preferred sweetener if serving after dessert.

[ ] Extra lemons / oranges for drinks or garnish if wanted; these are not required by the turkey.

Tools and supplies

Pots, pans and baking dishes are intentionally excluded from this checklist. Recipe steps still identify the two identical metal pie pans and roasting / baking setup that the methods require.

Cold storage & monitoring

[ ] 1 clean food-safe 5-gallon beverage cooler for turkey brine; check the 10-11 lb bird fits submerged.

[ ] Food-safe plate / weight or sealed food-safe ice bag to hold turkey down; cooler lid.

[ ] Remote probe thermometer with high-temperature oven-safe probe, alarm, batteries / charger; clip for holding tip in brine while connector stays dry.

[ ] Instant-read thermometer for turkey, pie and reheated vegetables; test both thermometers before Wednesday.

[ ] Refrigerator / freezer space for nested pie crust, finished pie, brining plan, vegetables, sauces and cream.

[ ] Optional second cooler / ice packs for drinks or cold cooked food, separate from raw turkey.

[ ] 2 insulated food flasks / thermoses, about 1 litre each, for roughly 2 quarts of gravy; wide mouths help.

Preparation & baking tools

[ ] Digital scale reading grams; measuring cups, 1-quart / 2-quart liquid jug, measuring spoons including 1/8 and 1/4 tsp.

[ ] Food processor with metal blade for pastry; stand mixer with paddle; whisk attachment or hand mixer for whipped cream.

[ ] Rolling pin; wide parchment / large sheets of baking paper; plastic wrap (two crossed sheets work if narrow).

[ ] Large and medium mixing bowls; broad fine-mesh sieve; colander; flexible silicone spatulas; flexible bowl scraper; offset spatula.

[ ] Chef's knife, paring knife, vegetable peeler; separate raw-poultry and vegetable cutting boards; kitchen scissors.

[ ] Fine grater / microplane for nutmeg and orange zest; citrus juicer; small spice grinder or mortar for grains of paradise.

[ ] Cotton butcher's twine, at least 6.5 ft; pastry brush; ladle; whisk; large spoon; tongs.

[ ] Cooling rack; oven mitts / heatproof gloves; timers; optional clean fans and stable rotating stand for turkey skin drying.

[ ] Apron or protective bib; heavy-duty foil for breast shield; paper towels; clean kitchen towels; soap / food-safe cleaning supplies.

Serving and cleanup supplies

A generous checklist to trim. Check what is already in the house.

Serving & cleanup

[ ] Carving knife, carving fork / tongs, juice-groove cutting board; optional electric carving knife (Alton's preference).

[ ] Large turkey platter, root-vegetable serving dish, pie server and pie knife, whipped-cream bowl and spoon.

[ ] Two sauce dishes for homemade and jellied cranberries; can opener; knife for slicing jellied sauce.

[ ] Gravy boat or 18 small dipping bowls; serving spoons / tongs for all guest dishes (ask guests to bring theirs).

[ ] 18 dinner settings plus extras: aim for 24 dinner plates, 24 dessert plates, 24 sets cutlery, 36-40 napkins; water glasses and drink glasses.

[ ] Trivets, tablecloth / runner, serving labels, marker / masking tape; water pitchers and ice scoop.

[ ] Shallow lidded leftover containers, freezer bags, wrap, labels; trash / recycling bags.

[ ] Optional coffee / tea equipment and mugs; electric kettle also helps preheat thermoses.

Presentation herbs are on the ingredient list

Buy 2 large bunches rosemary and 2 small bunches thyme for cooking plus optional garnish; 1 large bunch flat-leaf parsley and 1 small bunch sage for the turkey platter. Wash, dry and refrigerate the garnish Wednesday. Keep it away from raw turkey.

Before Wednesday

[ ] Confirm turkey thawing progress now. This overnight-brine schedule assumes a thawed / pliable 10-11 lb bird on Wednesday; Alton gives no fixed duration for simultaneous frozen thawing and brining.

[ ] Test the food thermometers; verify the oven probe rating. Clear refrigerator / freezer space and check the cooler / thermos capacities.

[ ] Buy grains of paradise if using; do not let this optional specialty spice hold up the pie.

Wednesday, November 25

All clock times are proposed planning times. If an oven stage runs late, shift the following stages; finish and refrigerate the pie Wednesday. One oven is assumed.

TIME	ACTION
9:00 a.m.	**Set up and check the turkey** Confirm the bird is thawed / pliable and its cavity is accessible. This overnight-brine schedule assumes a thawed bird; if frozen, Alton's monitored combined thaw/brine has no fixed duration. Do not assume an overnight soak will finish it. Check fridge <=40 F, thermometers, all ingredients, tools and oven space. Keep raw poultry separate.
9:00-9:15	**Chill the pastry butter and metal pie pans** Slice 9 tbsp ordinary grocery-store butter thinly. Toss with a little flour; freeze it with two identical metal pie pans for at least 15 minutes. This pie uses the two pans nested together; they are required for the method, although cookware is excluded from the tools checklist.
9:20-9:30	**Make the pastry** Briefly process 165 g flour with 3 g kosher salt. Add chilled butter; about ten 1-second pulses to small pebbles. Drizzle in 65 g very cold water while pulsing, about five more pulses. Turn onto wide plastic wrap (or two crossed sheets), gather into a ball, flatten to a 1-inch disc and refrigerate 30 minutes.
10:00-10:15	**Roll and shape** Roll between lightly floured parchment sheets to 1/8 inch thick and a little over 11 inches across. If very firm, wait about 5 minutes. Remove one parchment sheet, drape over an inverted chilled pan, nest the second pan over it, flip upright, remove the upper pan and remaining paper, trim / pinch the edges, then replace the upper pan. Freeze at least 30 minutes.
10:30-10:45	**Preheat for the crust** Put a rack in the oven center and a second just below; a sheet pan on the lower rack catches butter drips. Preheat to 300 F. Keep the nested crust frozen until baking.
10:45-11:45	**Bake the crust, first stage** Bake the pan-and-dough sandwich inverted directly on the center rack at 300 F for about 1 hour.
11:45-12:25	**Finish the crust** Raise to 375 F. Check after 20 minutes; visible edges should be deep gold. Alton estimates another 20-30 minutes, or 30-40 for light metal pans. Flip upright, remove the upper pan and cool the crust completely on a rack. Oven times govern the subsequent clock estimates.
During crust baking	**Prep the rest of the menu** Wash leeks between layers. Slice 8 medium carrots and 2 leeks into 1/2-inch rounds; quarter 8 oz mushrooms. Divide with 12 rosemary sprigs into two equal gravy batches. Refrigerate one batch for beneath Thursday's turkey. Peel / cut the 6 lb root side into even 1-inch pieces; keep covered and cold. Wash / dry garnish herbs and wrap loosely in paper towel in a bag. Measure spices, flour and sugars separately.

Wednesday - afternoon

The sweet potato pie is made and chilled before Thursday. Keep cooked food in shallow containers and refrigerate promptly.

TIME	ACTION
12:25-1:25	**Roast sweet potatoes for the pie** Raise oven to 400 F. Roast about 1.25 lb raw sweet potatoes until very soft, about 1 hour. Alton's minimum raw weight is 475 g; you need exactly 380 g cooked, peeled flesh. Cool until peelable.
12:30-1:00	**Make tart orange-ginger cranberry sauce** On the stove combine 24 oz cranberries, 1 cup granulated sugar, 2/3 cup orange juice, 2/3 cup water, finely grated zest of 1 orange, 2 tsp grated fresh ginger and 2 pinches salt. Simmer gently 10-15 minutes, stirring, until berries burst and it is saucy. Add a splash of water if dry; taste and adjust sugar a tablespoon at a time only if needed. Cool in a shallow container and refrigerate. This is the less-sweet adaptation, not the Ocean Spray recipe.
1:25-2:10	**Roast the extra gravy vegetables** Set oven to 425 F. Roast ONE of the two gravy vegetable / rosemary batches with 1 cup wine or stock for about 35-45 minutes until browned / tender; add liquid if drying. This extra batch is our double-gravy adaptation. Cool promptly and refrigerate with its juices. Keep the other batch raw and refrigerated for the turkey.
1:40-2:05	**Mix and sieve pie filling** Lower oven to 350 F after the extra vegetables come out. Peel sweet potatoes and weigh 380 g. Paddle at medium / medium-high 1 minute; scrape paddle. Add 150 g dark brown sugar on low; then 3/4 cup heavy cream, 2 eggs, cinnamon, nutmeg, cloves, allspice, cardamom, grains of paradise and scant 1/4 tsp kosher salt. Mix low about 1 minute, just to combine. Press through a fairly fine, wide sieve with spatula and bowl scraper, scraping its underside. Fill cooled crust and smooth with offset spatula.
2:10-2:55	**Bake sweet potato pie** Bake at 350 F for 40-45 minutes. The center should jiggle slightly and read 165-170 F. Remove to a cooling rack for 1 hour. Cover and refrigerate overnight after cooling.
2:55-3:45	**Roast the root side** Raise oven to 425 F. Toss 2 lb carrots, 2 lb parsnips and 2 lb sweet potatoes with about 6 tbsp olive oil, rosemary, salt and pepper. Spread in two uncrowded layers / trays. Roast 35-50 minutes, turning halfway, until browned and tender. This is the suggested root recipe, not part of Alton's video. Cool in shallow containers and refrigerate within 2 hours.

Wednesday - finish and brine

The 12-24-hour brine window for a thawed bird is a planning adaptation; Alton gives no fixed combined thaw/brine duration.

TIME	ACTION
3:55-4:15	**Chill pie and make coffee cream** Refrigerate cooled pie. Whip 240 g cold heavy cream, 13 g confectioners' sugar, 15 g coffee liqueur, 1/4 tsp instant espresso powder and 1-2 drops vanilla to medium peaks. Cover and refrigerate. Plain / slightly sweetened cream is Alton's alternative; make that instead if preferred.
5:00-6:00	**Make brine and start the overnight soak** Dissolve 284 g kosher salt and 222 g dark brown sugar in 6 quarts hot water in a heat-safe container / suitable cooler. Stir in 5 lb ice until mostly melted; verify <=40 F BEFORE turkey goes in. Submerge the unwrapped bird breast-down, use a food-safe weight, put probe tip in brine with cable junction dry, lid on; set high alarm to 40 F. Keep <=40 F, adding ice as needed. The 12-24-hour thawed-bird soak is a scheduling adaptation; the video gives no fixed combined thaw/brine time.
6:00-6:30	**Stage Thursday** Label containers, reserve raw gravy base, confirm stock, clear turkey work space, check thermos capacity and serving utensils, lay out twine / foil / probe / carving tools. Confirm family arrival and reheating plans. Clean / sanitize surfaces and check brine temperature again before bed.

Recipe quantities at a glance

Turkey brine
284 g kosher salt; 222 g dark brown sugar; 6 qt hot water; 5 lb ice. Chill to <=40 F before bird goes in.

Double gravy
8 medium carrots; 2 leeks; 8 oz mushrooms; 12 rosemary sprigs; 2 cups wine or stock; 2 qt stock + reserve; 8 tbsp butter; 90 g flour; 2 tbsp chopped thyme. Half the vegetables roast under turkey; half roast Wednesday.

Root side
2 lb each carrots, parsnips and sweet potatoes; about 6 tbsp olive oil; rosemary, salt and pepper.

Tart sauce
24 oz cranberries; 1 cup sugar; 2/3 cup orange juice; 2/3 cup water; zest of 1 orange; 2 tsp grated fresh ginger; 2 pinches salt. Add water / sugar only as needed. Plus 2 cans jellied sauce, served separately.

Thursday, November 26

Dinner at 4:00 p.m. The turkey finish time is temperature-driven. Start gravy immediately after the turkey comes out; keep the last hour flexible.

TIME	ACTION
9:00-10:00 a.m.	**Cold-storage and table check** Check brine <=40 F and bird readiness; top up ice if needed. Confirm 4 p.m. dinner with guests. Set 18 places plus serving utensils; arrange cold-drink / reheating space. Keep pie, coffee cream, sauce and cooked vegetables refrigerated.
11:30 a.m.	**Drain, remove packets, truss** Lift turkey into colander and drain thoroughly. Check both cavities; remove neck and giblet packets. Save neck for stock if wanted; Alton optionally cooks giblets separately for dogs. In a shallow pan, use apron / protective bib and about 6.5 ft cotton twine: center under neck; over wings and along breast sides; cross and pass under leg ends; back up breast and over wings, catching beneath wing-tip nubs; tip up and tie underneath. Fit a heavy-duty foil breast shield and set it aside.
Noon-12:30 p.m.	**Dry turkey and preheat oven** Alton fan-dries skin about 30 minutes, optionally on a rotating stand; thorough paper-towel drying is his alternative. Remove extra oven rack; place cooking rack in bottom third, preheat 500 F. Set raw reserved carrots / leek / mushrooms / 6 rosemary sprigs in roasting pan under oven-safe rack. Add 1 cup wine or stock. Keep cavity empty. Switch on exhaust hood / ventilate.
12:30-1:00 p.m.	**Roast at 500 F** Put turkey breast-up on rack over vegetables. Roast 30 minutes. Do not baste or open the oven unnecessarily; dressing is cooked separately by Nurit.
1:00 p.m.	**Brush, probe, shield, lower heat** Briefly pull pan, brush turkey with neutral oil, insert cleaned probe in thickest breast avoiding bone. If breast is already deeply browned, apply the fitted foil shield; otherwise keep it ready. Reduce oven to 350 F and return bird. Alton inserts the probe after the 500 F stage to protect probes not rated for that heat.

Thursday - final service

Turkey resting, gravy and root reheating overlap. Use the oven for roots after the turkey comes out.

TIME	ACTION
1:00-3:00 p.m.	**Roast to temperature; stage final service** Monitor temperature and browning, adding shield later if needed. Alton estimates another 1.5-2 hours to his 155 F pull target; the smaller bird may be earlier. This pack uses USDA's 165 F minimum in breast, innermost thigh and wing instead. The temperature determines finish; times here are buffers, not promises.
About 2:30-3:00 p.m.	**Remove turkey; start gravy immediately** Transfer cooked bird to carving board / platter. Rest while gravy cooks; leave uncovered or use a clean kitchen towel, not tight foil. If you want dressing displayed in the cavity, add only already-cooked dressing after roasting. Move turkey-pan vegetables / juices and Wednesday's extra gravy base into a large pot. See exact sequence on the next page.
As soon as turkey is out	**Reheat roots; manage guest dishes** Keep oven at 350 F and reheat covered roots with a small splash of water for about 25-40 minutes, then uncover briefly if useful. Check 165 F throughout because they were cooked and chilled. Timing depends on depth / fridge temperature; allow longer if needed. Coordinate guests' oven requests so these do not displace the turkey or roots.
3:00-3:30 p.m.	**Preheat thermoses and prepare sauces** Fill two food thermoses with hot water to preheat, then empty / dry just before filling with hot finished gravy. Use according to maker's guidance; hold gravy >=140 F. Keep homemade cranberry sauce cold until serving. Open 2 cans jellied sauce, turn out and slice onto its own dish. Keep finished pie and cream cold.
3:40-3:45 p.m.	**Prepare turkey presentation** Arrange clean, dry parsley / rosemary / sage / thyme on platter edges, clear carving space and warm serving dishes if desired. If gravy is ready early, transfer it hot to preheated thermoses. Check roots and guest dishes. Set cranberry dishes out shortly before dinner.
3:45-4:00 p.m.	**Present and carve** Optional: show whole rested bird, then carve in kitchen. Remove twine. Remove leg quarters; separate drumsticks from thighs. Remove wings and breast halves; slice breast across grain (electric knife optional), shingle slices on platter, add thighs / drumsticks / wings, garnish with herbs. Serve gravy alongside, optionally in small individual bowls. Dinner at 4 p.m.
At dessert	**Serve pie** Keep sweet potato pie chilled until serving; cut with pie knife / server, top with coffee or plain whipped cream. Serve alongside Claire's sticky toffee pudding and Carol's pumpkin pie. Coordinate any pudding warming with Claire; do not assume her recipe / timing.

Gravy sequence

Start when turkey is out, approximately 2:30-3:00 p.m. Allow 40-50 minutes overall. This is Alton's sequence, with quantities doubled and an extra roasted vegetable batch.

STAGE	METHOD
0-5 minutes	Combine turkey drippings and both vegetable batches with 2 quarts unsalted stock. Bring to a gentle boil over medium-high heat.
Next 10 minutes	Maintain an active simmer for 10 minutes. Strain through fine sieve, pressing solids to extract liquid.
Next 10 minutes	Stand strained liquid 10 minutes for fat to rise; clean the pot meanwhile. Skim fat with a ladle. Measure / top up to 2 quarts with stock.
Next 3-5 minutes	Melt 8 tbsp unsalted butter over medium heat, moving it as bubbling subsides. Before milk solids burn, whisk in 90 g flour + 2 tbsp chopped fresh thyme; whisk 1 minute.
Next 7-10 minutes	Gradually whisk in the strained liquid. Return to an active simmer, then gentle simmer for 7 minutes, whisking often. It should coat a spoon and hold a finger-drawn line; it thickens further as it cools. Taste before adding salt.
Until 4 p.m.	Serve promptly or transfer to preheated insulated food flasks. The video's 10 + 10 + 1 + 7 minute stages are explicit; allow 40-50 minutes overall for heating, transferring and measuring.

Sweet potato pie quantities

Pastry

9 tbsp butter; 165 g all-purpose flour + dusting; 3 g kosher salt; 65 g very cold water.

Filling

380 g cooked, peeled sweet potato; 3/4 cup heavy cream; 150 g dark brown sugar; 2 eggs; 1 tsp cinnamon; 1/2 tsp freshly grated nutmeg; 1/8 tsp each cloves and allspice; 1/4 tsp each cardamom and ground grains of paradise; scant 1/4 tsp kosher salt.

Coffee whipped cream

240 g heavy cream; 13 g confectioners' sugar; 15 g coffee liqueur; 1/4 tsp instant espresso powder; 1-2 drops vanilla. Whip to medium peaks and refrigerate. Plain / slightly sweetened cream is an alternative.

Leftovers

Refrigerate perishable leftovers within 2 hours of being set out (earlier is fine), in shallow containers. Label and share. Save turkey carcass / neck for another day; Alton leaves stock-making to a different recipe.

Timing and sources

What comes from the transcripts, what is a suggested schedule, and the food-safety adjustments.

Alton's explicit turkey timings

About 30 minutes fan-drying; 30 minutes at 500 F; typically another 1.5-2 hours at 350 F to his 155 F pull target. Gravy: 10-minute simmer, 10-minute fat separation, 1-minute roux whisking, 7-minute final simmer. He does not give a fixed thaw/brine duration or a fixed rest duration.

Alton's explicit pie timings

Freeze butter / pans at least 15 minutes; refrigerate dough 30 minutes; freeze formed crust at least 30 minutes or overnight. Bake inverted crust at 300 F about 1 hour, then 375 F about 20-30 minutes (light pans may need 30-40). Roast sweet potatoes at 400 F about 1 hour. Mix flesh 1 minute, then low-speed filling about 1 minute. Bake filled pie at 350 F about 40-45 minutes to 165-170 F; cool 1 hour; refrigerate overnight if desired.

Planning adaptations

All Wednesday / Thursday clock times, 40-50 minutes overall gravy allowance, overnight brining of a thawed bird, double gravy / separate vegetable base, root recipe / Wednesday roasting and Thursday reheating, tart orange-ginger sauce, and buying buffers are practical additions. They are not timings or quantities claimed verbatim from Alton.

Food safety used in this pack

Keep brine and cold foods <=40 F throughout. Salt does not replace chilling. Unlike Alton's 155 F pull target, this pack uses USDA's 165 F minimum in the thickest breast, innermost thigh and wing, avoiding bone. Reheat cooked/chilled roots to 165 F. Hold hot gravy >=140 F, and refrigerate perishables within 2 hours of service. Thermometer readings override the clock.

Sources

User-supplied Alton Brown turkey transcript (The Big Bird):
https://www.youtube.com/watch?v=hdUXDhIBxis
User-supplied Alton Brown sweet potato pie transcript, Nov. 23.
Friendsgiving email thread: food confirmations Nov. 19; names / children and dinner time supplied by you Nov. 23.
Tart orange-ginger cranberry sauce: our reduced-sugar adaptation, informed by chef-style orange cranberry sauces; no Ocean Spray recipe.
USDA / FoodSafety.gov: https://www.foodsafety.gov/food-safety-charts/meat-poultry-charts
Brine temperature guidance: https://extension.illinois.edu/turkey/brine-method