

Sample Menu

Food	Prep Time	Cook Time @ 325F	Cooking Location
14lb Frozen Turkey	1 Minute	5 hours	Lower Oven Rack
Green Bean Casserole	5 Minutes	1 hour since chilled	Upper Oven Rack
Stuffing	15 Minutes	1 hour since chilled	Upper Oven Rack
Mashed Potatoes	30 Minutes	1 hour	Stove Top Large Burner
Gravy	5 Minutes	20 Minutes	Stove Top small Burner
Cranberry Sauce	10 Minutes	45 Minutes + time to chill	Refrigerator
Corn	1 Minute	8 Minutes	Stove Top Large Burner
Rolls	1 Minute	3 Minutes to warm	Oven while turkey is resting
Sweet Potatoes	5 Minutes	1 hour since chilled	Oven Upper Rack

Prep Day Before
Green Bean Casserole
Stuffing
Cranberry Sauce
Sweet Potatoe Casserole

Cook Times using 325F Oven

Food	Start Time	Finish Time	Resting/finishing Time
14lb Frozen Turkey	12:30 PM	5:30 PM	30 Minutes
Mashed Potatoes	4:15 PM	5:15 PM	15 to mash and season
Stuffing	4:55 PM	5:55 PM	
Green Bean Casserole	4:55 PM	5:55 PM	
Sweet Potatoes	4:55 PM	5:55 PM	
Gravy	5:35 PM	6:00 PM	
Corn	5:50 PM	5:58 PM	1 minute to season
Rolls	5:55 PM	5:58 PM	
Cranberry Sauce		5:58 PM	Remove from fridge

Serving Dishes

Food	Dish	Utensils
14lb Frozen Turkey	Platter	Serving Forks
Green Bean Casserole	Casserole Dish 1	Serving Spoon
Stuffing	Casserole Dish 2	Serving Spoon
Mashed Potatoes	Serving Bowl 1	Serving Spoon
Gravy	Gravy Boat	
Cranberry Sauce	Crystal Bowl	Small Serving Spoon
Corn	Serving Bowl 2	Slotted Spoon
Rolls	Bread Bowl	
Sweet Potatoes	Casserole Dish 3	Slotted Spoon

Estimated Turkey Cook Times @ 325 degrees						
Weight in Pounds	8 lbs	12 lbs	14 lbs	18 lbs	20 lbs	24 lbs
Time for Thawed Turkey	2h 45m	3h	3h 45m	4h 15m	4h 30m	5h
Time for Frozen Turkey	4h 10m	4h 15m	5h	6h	6h 45m	7h 30m