

MAKE AHEAD AND FREEZE

THANKSGIVING SIDES

This meal plan features traditional side dishes to complement a Thanksgiving Dinner.

The big feast can be a bit cumbersome to prepare. However, when you make these simple side dishes and desserts in advance, you save some time, clear some space in the kitchen, and free yourself to enjoy the day with your friends and family.

RECIPES:

[Cream Cheese Mashed Potatoes](#) (2 batches)

[Homemade Gravy](#) (2 batches, for 4 cups total)

[Easy Cranberry Sauce](#)

[Pumpkin Onion Rolls](#)

[Orange Cinnamon Rolls*](#)

[Slab Apple Pie](#)

[Gramma John's Pie Crust](#), for apple pie

GROCERY LIST

PRODUCE AISLE

- ☐ 5 pound bag of russet potatoes
- ☐ 6 baking apples, such as braeburn or granny smith
- ☐ 1 large orange
- ☐ 12-ounce package whole cranberries
- ☐ 1 lemon for juice

DAIRY

- ☐ 3 cups butter (1 1/2 pounds)
- ☐ 1 1/2 cups milk
- ☐ 1 1/3 cups buttermilk
- ☐ two 8-ounce packages cream cheese
- ☐ 3 eggs

DRY/CANNED GOODS

- ☐ vegetable or neutral-flavored cooking oil
- ☐ 4 cups chicken broth or stock
- ☐ 12 1/2 cups unbleached, all-purpose flour
- ☐ 1 cup whole wheat flour
- ☐ 2 1/4 cups dark brown sugar
- ☐ 1/2 cup pumpkin puree
- ☐ 1/2 cup chopped nuts
- ☐ 1 cup sugar plus 3 tablespoons
- ☐ vanilla extract
- ☐ dry active yeast

SPICES

- ☐ fine salt
- ☐ ground cinnamon
- ☐ dried onion flakes
- ☐ poppy seeds
- ☐ dried thyme

ON FEAST DAY, YOU'LL NEED:

- ☐ 1 large orange for cinnamon roll icing

Make-Ahead and Freeze Thanksgiving Side Dishes

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- ☐ 2 cups powdered sugar for cinnamon roll icing

PACKAGING:

- ☐ 9x13-inch pan with lid for apple pie
- ☐ baking dishes to hold mashed potatoes
- ☐ freezer-safe containers with lids for the gravy and cranberry sauce
- ☐ zip-top freezer bags for both kinds of rolls

PREP LIST

- ☐ *Prepare pie crust and refrigerate.*
- ☐ *Zest and juice orange.*
- ☐ *Juice lemon.*
- ☐ *Peel potatoes and submerge in cold water until ready to cook.*
- ☐ *Peel apples and submerge in cold water until ready to slice.*

COOKING PLAN

1. Prepare the pumpkin roll dough. Allow to rise.
2. Prepare the cinnamon roll dough. Allow to rise in a warm place.
3. Prepare the gravy on the stovetop. Divide into containers. Chill completely before freezing. [gravy done]
4. Cube the potatoes and start them to boil in a large pot of salted water. Once tender, drain and proceed with the Mashed Potatoes recipe. Divide into baking dishes, dot with butter. Chill completely. Wrap, label, and freeze. [Mashed potatoes done]

5. The pumpkin roll dough should be done. Allow the rolls to double in bulk.
6. The cinnamon roll dough should be done. Form the rolls on lined baking sheets and immediately place the pans in the freezer. Freeze until firm. Then remove to zip-top bags and store in the freezer. On the night before serving, remove the rolls from the bags and place them on a prepared baking sheet. Allow them to rise overnight in the refrigerator before baking in the morning. Prepare the icing at that time. [cinnamon rolls done]
7. Slice the apples and prepare the Slab Apple Pie. Freeze without baking. On the day of serving (or the day before), follow the directions for baking from frozen. [slab pie done]
8. Bake the pumpkin rolls. Cool on a wire rack. Once completely cool, wrap, label, and freeze. [pumpkin rolls done]
9. Prepare the cranberry sauce on the stovetop. Spoon into a storage container. Chill completely before freezing. [cranberry sauce done]
10. Wipe down the counters, put away any ingredients still out, wash dishes.
11. Enjoy a great Thanksgiving with a lot of the work already done for you!