

# Thanksgiving Recipes: 50 Thanksgiving Recipes & Tips for Making Homemade Thanksgiving Delicacies

Thanksgiving is a time for family, friends, and food. And what better way to celebrate than with a delicious home-cooked Thanksgiving meal? In this article, we'll share 50 of our favorite Thanksgiving recipes, as well as tips for making your Thanksgiving dinner a success.

Here are 50 of our favorite Thanksgiving recipes, divided into categories:

- Cranberry Brie Bites
- Deviled Eggs with Smoked Salmon
- Mini Quiches with Spinach and Feta
- Pumpkin Hummus
- Roasted Brussels Sprouts with Bacon
  
- Butternut Squash Soup
- Creamy Tomato Soup
- French Onion Soup
- Pumpkin Bisque
- Wild Rice Soup
  
- Autumn Harvest Salad

- Brussels Sprout Salad with Roasted Butternut Squash
- Kale Salad with Pomegranate and Goat Cheese
- Pear and Walnut Salad
- Roasted Beet and Goat Cheese Salad
  
- Classic Roasted Turkey
- Herb-Roasted Turkey Breast
- Slow Cooker Turkey Breast
- Honey-Glazed Ham
- Prime Rib
  
- Buttered Mashed Potatoes
- Cheesy Potatoes Au Gratin
- Cornbread Stuffing
- Green Bean Casserole
- Honey-Roasted Carrots
  
- Apple Pie
- Pumpkin Pie
- Pecan Pie
- Sweet Potato Pie
- Cranberry Orange Bread

Here are a few tips for making your Thanksgiving dinner a success:



## Thanksgiving Recipes – 50 Thanksgiving Recipes - Tips in Making Homemade Thanksgiving Recipes

by Lindsay Navama

★★★★★ 5 out of 5

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- **Plan ahead.** Thanksgiving dinner takes time to prepare, so it's important to plan ahead. Make a list of what you need to do and when you need to do it.
- **Delegate tasks.** If you're hosting Thanksgiving dinner, don't try to do everything yourself. Delegate tasks to your family and friends.
- **Cook as much as you can ahead of time.** This will help you avoid stress on Thanksgiving day. You can make dishes like mashed potatoes, stuffing, and pies a day or two ahead of time.
- **Don't overcook the turkey.** The turkey is the centerpiece of Thanksgiving dinner, so it's important not to overcook it. Use a meat thermometer to make sure the turkey is cooked through, but not dry.

- **Let the turkey rest before carving.** This will help the juices redistribute, making the turkey more tender and juicy.
- **Enjoy your meal!** Thanksgiving dinner is a time to celebrate and enjoy the company of your loved ones. So relax, enjoy your meal, and give thanks for all the good things in your life.

We hope you enjoy these Thanksgiving recipes and tips. With a little planning and preparation, you can make your Thanksgiving dinner a success. So gather your family and friends, fire up the oven, and get ready to celebrate!



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