Food Safety and Sanitation Project Summer 2014

Complete HACCP Plan Forms for the following Meal:

Website:

http://www.cozi.com/live-simply/complete-plan-thanksgiving-dinner-including-recipes

Thanksgiving Dinner Menu

[A] [Brined Turkey with Sage-Thyme Butter](http://www.cozi.com/live-simply/recipes/brined-turkey-sage-thyme-butter)

[B] [Cranberry Sauce with Apple](http://www.cozi.com/live-simply/recipes/cranberry-sauce-apple)

[C] [Apple Sausage, Cranberry and Corn Bread Stuffing](http://www.cozi.com/live-simply/recipes/apple-sausage-cranberry-corn-bread-stuffing)

[D] [Bacon Green Beans with Goat Cheese](http://www.cozi.com/live-simply/recipes/bacon-green-beans-goat-cheese)

[E] [Buttermilk Mashed Potatoes](http://www.cozi.com/live-simply/recipes/buttermilk-mashed-potatoes)

[F] [Bourbon Sweet Potatoes](http://www.cozi.com/live-simply/recipes/bourbon-sweet-potatoes)

[G] [Pecan Praline Cheesecake](http://www.cozi.com/live-simply/recipes/pecan-praline-cheesecake)

Thanksgiving Dinner Countdown and To Do List

* **2-3 DAYS AHEAD**
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* Thaw the turkey in the refrigerator (frozen turkey)
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* **1 DAY AHEAD**
* Make the Pecan Praline Cheesecake
* Assemble the stuffing, cover and refrigerate
* Make cranberry sauce
* Brine the turkey and let sit overnight
* **4 HOURS AHEAD**
* Prep the turkey, make sage butter
* Cook bacon for beans, prepare beans
* Peel potatoes and place in pot of water
* **45 MINUTES AHEAD**
* Make the mashed potatoes, put in hot holding
* Prepare and start the green beans 30 minutes before dinner – hot hold
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 **WHEN TURKEY IS DONE**

* Let turkey rest 30 minutes
* Preheat oven to 350 degrees and put stuffing and sweet potatoes in
* During the last 15 minutes, toss rolls in the oven
* Make the gravy

Hot hold meal for service