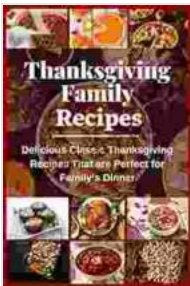


Delicious Classic Thanksgiving Recipes That Are Perfect For Family Dinner

Thanksgiving is a time for family, friends, and food. And what better way to celebrate than with a delicious meal? Here are some of our favorite classic Thanksgiving recipes that are sure to please everyone at your table.



Thanksgiving Family Recipes: Delicious Classic Thanksgiving Recipes That are Perfect for Family's Dinner by Matthew Goods

★★★★☆ 4.7 out of 5

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Roast Turkey

No Thanksgiving dinner would be complete without a roasted turkey. This classic dish is easy to make and always a crowd-pleaser. Here's our recipe for a moist and flavorful roasted turkey:

- 1 (12-14 pound) turkey
- 1 tablespoon olive oil
- 1 teaspoon salt

- 1/2 teaspoon black pepper
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried sage
- 1/4 teaspoon dried rosemary
- 1/4 cup chopped fresh parsley

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Remove turkey from refrigerator 1 hour before roasting.
3. Rinse turkey inside and out with cold water and pat dry.
4. Rub turkey with olive oil and season with salt, pepper, thyme, sage, rosemary, and parsley.
5. Place turkey on a roasting rack in a large roasting pan.
6. Roast turkey for 3-4 hours, or until internal temperature reaches 165 degrees F (74 degrees C) in the thickest part of the thigh.
7. Let turkey rest for 30 minutes before carving.

Mashed Potatoes

Mashed potatoes are another Thanksgiving staple. They're creamy, delicious, and a perfect side dish for any holiday meal. Here's our recipe for the best mashed potatoes:

- 5 pounds russet potatoes, peeled and cubed
- 1 cup milk

- 1/2 cup butter
- 1/4 cup sour cream
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Instructions:

1. Place potatoes in a large pot and cover with cold water.
2. Bring to a boil over high heat.
3. Reduce heat to medium-low and simmer until potatoes are tender, about 15 minutes.
4. Drain potatoes and return to the pot.
5. Add milk, butter, sour cream, salt, and pepper.
6. Mash potatoes until smooth.
7. Serve hot.

Stuffing

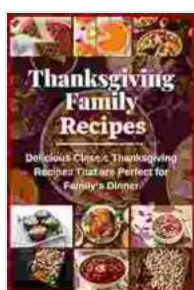
Thanksgiving stuffing is a savory and flavorful dish that's perfect for stuffing a turkey or eating on its own. Here's our recipe for a classic stuffing:

- 1 loaf (1 pound) white bread, cubed
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/4 cup chopped fresh parsley

- 1/4 cup melted butter
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup chicken broth

Instructions:

1. Preheat oven to 350 degrees F (



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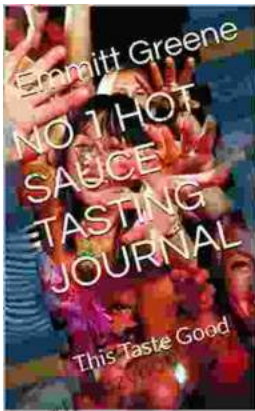
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