



Thanksgiving Sides Class Preparation

Equipment: These are the tools that will be needed to complete this class. I am including links to my favorites, but whatever you have at home will do. If you do not have something, reach out and ask me before buying. There is frequently a way to do the job without a specific tool.

Chef's knife	2-3 qt. saucepan
Paring knife	Mixing bowls (variety of sizes)
Cutting Board	Whisk
Sheet pan	Measuring spoons
8-9" Springform pan	Measuring cups, liquid and dry
Blender	10-12" fry pan
Food processor	Casserole dish

Prep: This is the mise en place or preparation needed to be completed before the class if you would like to cook along. This class is planned as a demonstration class. In order cook alongside me and to keep up you will have to have completed the following before class:

- Prior to class, please purchase or prepare 4 cups of [Poultry Stock](#). I like to make a turkey breast in the weeks that lead up to Thanksgiving and use the breastbone to make stock for the big day. Store bought works well too!
- Toast pecans/walnuts for the pumpkin cheesecake crust and allow to cool
- Soak 2 cups of cashews (3 hours to overnight) for the cheesecake filling
- Prior to class, tear your bread into bite sized pieces and spread it out on 1-2 half sheet pans (depending on how large your loaf is), trying to avoid too much overlap. Bake in a 250 degree oven for an hour. Toss and allow to cool. You can do this a day in advance and just leave the bread crumbs on the tray(s) in the oven until class.
- Wash all produce prior to class.
- Have all equipment out and ready to use for class.
- For more recommendations on my favorite equipment visit "[My Favorite Products](#)" on the [Cook Colorful](#) website.