





Why do we celebrate Thanksgiving?



https://www.youtube.com/watch?v=hnPvqtEEehk













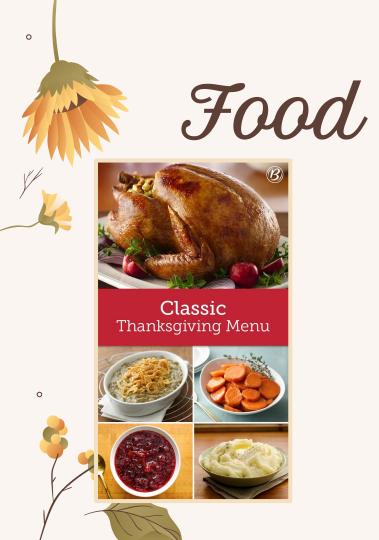
































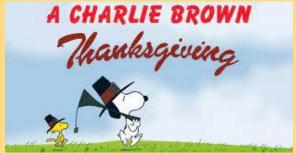












Charlie Brown Thanksgiving



Fast Facts



40 million whole turkeys are eaten in the U.S. at Thanksgiving.



\$96 million is spent on stuffing at Thanksgiving each year.



80 million pounds of cranberries are purchased at Thanksgiving.



Americans eat an estimated 50 million pumpkin pies on Thanksgiving.







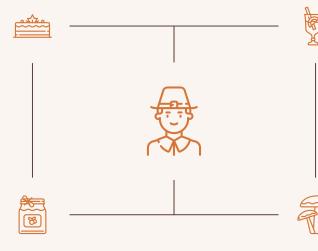




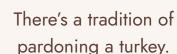


50% of all whole bird turkeys sold in the U.S. are consumed in a single day due to Thanksgiving.

186.4 million U.S. consumers shopped in-store or online for the weekend of Black Friday 2020, more than half of the U.S. population of 329.5 million people.



The tradition of football on Thanksgiving began in 1876 with a game between Yale and Princeton. The first NFL games were played on Thanksgiving in 1920.

















4 lb. Red Bliss potatoes, peeled and

1 1/2 sticks butter, melted

1 c. heavy cream, warmed

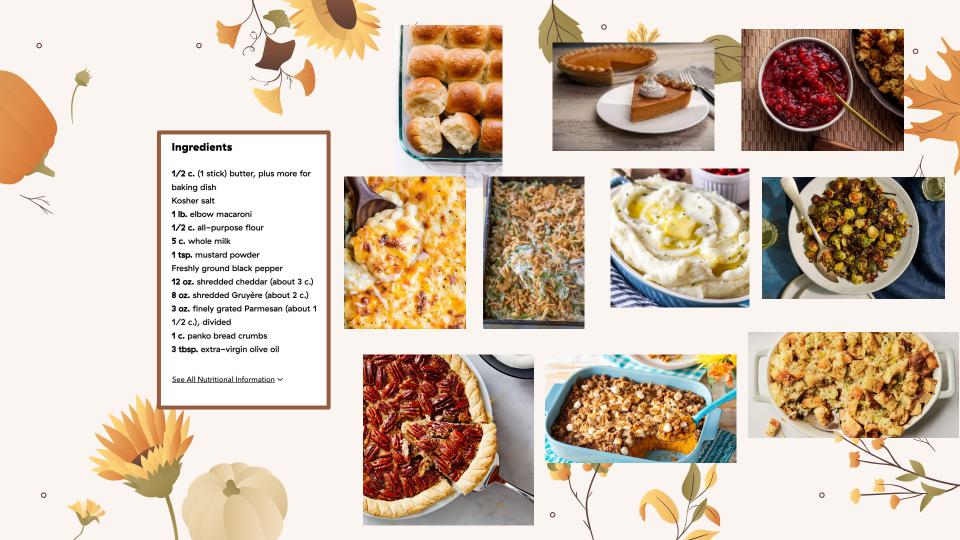
2 tbsp. balsamic vinegar

1 tbsp. chopped fresh parsley

See All Nutritional Information >







Kosher salt

2 lb. green beans, trimmed

12 tbsp. (1 1/2 stick) unsalted butter, divided

2 yellow onions, thinly sliced

1 lb. cremini mushrooms, sliced Freshly ground black pepper

4 cloves garlic, finely chopped

1/2 c. all-purpose flour

6 c. whole milk

1 1/2 c. French's fried onions



























POTATOES

5 large sweet potatoes, peeled, cubed (about 8 c.)

4 large eggs

1 c. (1 stick) unsalted butter, melted

1 c. whole milk

1/2 c. packed dark brown sugar

2 tsp. pure vanilla extract

1 tsp. kosher salt

STREUSEL TOPPING & ASSEMBLY

1 c. packed dark brown sugar

1/2 c. all-purpose flour

4 tbsp. (1/2 stick) unsalted butter, melted

1 c. chopped raw pecans

2 1/2 c. mini marshmallows























Cooking spray

- **1 tbsp.** all-purpose flour, plus more for rolling
- 1 batch basic pie crust, chilled
- 3 large eggs, beaten to blend
- 1 (15-oz.) can pumpkin puree
- 3/4 c. packed brown sugar
- **1 1/4 c.** heavy cream
- 2 tsp. pumpkin pie spice
- 1 tsp. pure vanilla extract
- 1/4 tsp. kosher salt

Whipped cream, for serving (optional)

See All Nutritional Information >





















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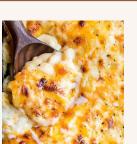


- 2 lb. crusty country bread (about 2 loaves), preferably sourdough, cut into 1 1/2" pieces
- 6 tbsp. unsalted butter, divided, plus more for dish
- 1 large yellow onion, chopped
- 2 medium leeks, tough outer layer removed, thinly sliced into half-moons
- 4 cloves garlic, finely chopped

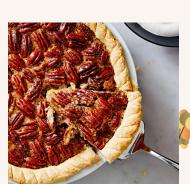
Kosher salt

Freshly ground black pepper

- 2 large eggs
- 2 1/2 c. low-sodium chicken broth
- 11/2 c. whole milk
- 2 tbsp. mixed chopped fresh herbs, such as sage, rosemary, and/or thyme Pinch of crushed red pepper flakes



















1 lb. Brussels sprouts, cleaned and halved

2 tbsp. extra-virgin olive oil

1/2 c. balsamic vinegar

2 tbsp. honey

1 tbsp. dijon mustard

2 cloves garlic, minced

Kosher salt

Freshly ground black pepper



































1 c. (200 g) granulated sugar

12 oz. fresh or frozen cranberries

2 tsp. finely grated orange zest

Pinch of kosher salt





Cooking spray

All-purpose flour, for rolling

1 batch basic pie dough, chilled

6 tbsp. unsalted butter

3/4 c. packed light brown sugar

3 large eggs, beaten to blend

1 c. light corn syrup

1 tbsp. pure vanilla extract

1/2 tsp. kosher salt

2 c. pecan halves

Vanilla ice cream, for serving





1 c. whole milk

2 1/4 tsp. dry active yeast (from a 1 1/4-oz. packet)

2 tbsp. granulated sugar, divided

1 large egg, room temperature

1 1/2 tsp. kosher salt

6 tbsp. unsalted butter, melted, divided

3 1/4 c. (390 g.) all-purpose or bread flour, divided

Neutral oil or cooking spray, for greasing

Flaky sea salt



























- Politics
- My Dad's homemade Pilgrim Stuffing
- My Dad's homemade mulled apple cider
- Family photos
- James being too loud
- Jillian only eating chicken nuggets
- My mother being the last person to eat and every year saying she didn't try any of the desserts after they were gone



Prepare for Christmas!

















Thanks!

Does anyone have any questions?

Now a Word Scramble

Exit Ticket:

What are you thankful for?

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