


I'm not robot  reCAPTCHA

Continue

Thanksgiving meal ideas

Get all the best Tasty recipes in your inbox! Sign up for the Tasty newsletter today! Between the turkey and grandma’s famous stuffing recipe, pumpkin pie, a famous parade, food comas, and football, it can be hard to nail down the one thing that makes Thanksgiving Day so special. But this favorite American holiday has come a long way from its first celebration...or, according to some, celebrations. Florida, Texas, Maine, and Virginia have all made claims to having held the first thanksgiving, as celebrations of prayer and thanksgiving were made between Spanish Explorers and English colonists with groups of native people well before the Mayflower landed. But unfortunately, these events were not widely known until around the 20th century, and our Thanksgiving traditions had long been deeply rooted in the events that occurred at Plimouth Plantation in 1621. So what happened during that famous first Thanksgiving so many years ago? You may be surprised that it looked very differently from the stories you may have heard in your early school years and (gasp!) no pumpkin pie!Plymouth or Plimouth?The first Thanksgiving was held for three days somewhere between September and November 1621 in Plymouth, Massachusetts, on Plimouth Plantation. Fun fact: You will notice that the town Plymouth, Massachusetts is spelled differently than the reconstructed museum of Plimouth Plantation. The reason being that the original spelling of Plimouth by Governor Bradford was with an i instead of a y. Joe Ruedle After a harsh winter, the Pilgrims had a banner harvest due in large part to the help of Squanto, a Native American of the Patuxet tribe who spoke English after years of being enslaved. Squanto showed them how to plant corn and fish on the land that had once belonged to his own tribe, who had been tragically wiped out by smallpox. Using what they had, along with contributions from the native Wampanoag tribe (Squanto’s Patuxet was a band of this tribe), they celebrated with three days filled with food, military demonstrations, and games. Whether the Pilgrims invited the native Wampanoag tribe to their feast has been debated, but the Indigenous people likely brought deer and guests to the event. The little we know of those three days comes from this diary entry by Edward Winslow, a leader in the colony:“And God be praised we had a good increase... Our harvest being gotten in, our governor sent four men on fowling, that so we might after a special manner rejoice together after we had gathered the fruit of our labors. They four in one day killed as much fowl as, with a little help beside, served the company almost a week. At which time, amongst other recreations, we exercised our arms, many of the Indians coming amongst us, and among the rest their greatest king Massasoit, with some ninety men, whom for three days we entertained and feasted, and they went out and killed five deer, which they brought to the plantation and bestowed on our governor, and upon the captain and others. And although it be not always so plentiful as it was at this time with us, yet by the goodness of God, we are so far from wanting that we often wish you partakers of our plenty.”Edward Winslow, Mourt’s Relation: D.B. Heath, ed. Applewood Books. Cambridge, 1986. p 82Who attended the first Thanksgiving?As you can gather from Winslow’s diary entry, the guest list for the first Thanksgiving ended up with more Wampanoag tribe members than Pilgrims (very different from the many artistic portrayals of the event), as the population of 100 colonists had been cut in half by a harsh winter. Unfortunately 78 percent of the women died during that first winter, so the event was heavy on the masculine as well, with there ultimately being 22 men, 4 married women—including Edward Winslow’s wife—and more than 25 children and teenagers. This didn’t leave a lot of skilled people to prepare the meal, so we can guess that in addition to the four remaining women, children, servants, and unmarried men helped to cook the first Thanksgiving for honored guests like King Massasoit and his 90 men. Boston Globe What was on the menu at the first Thanksgiving? So what did this rag-tag kitchen crew cook up during those fateful three days? From the journal entries of both Winslow and Gov. William Bradford we can gather that there was a lot of fowl, but whether or not there was actually a turkey on the first Thanksgiving is unknown. Food historians say that it likely was a lot of duck, geese, swan, chicken, and pigeon, which they would put on a spit and roast over the fire. We know that the Wampanoag brought venison and likely items from their harvest, which included things like nuts, beans, pumpkins, and squash. The Pilgrims had been shown how to grow corn by the Wampanoag, so there was lots of corn as well as cornmeal for things like porridge. Because there was no butter or flour, there were no pies, tarts, or bread like the colonists were used to, but they used onions and herbs to stuff the birds and may have even had garlic and carrots. Because this was a three-day affair, it’s assumed that they would have taken the carcasses of the eaten birds and boiled them to make stock in order to make porridge for additional meals throughout the celebrations. In addition, so close to the sea, they had a plethora of shellfish, oysters, eels, lobster, and fish at their disposal and probably served smoked shellfish to their guests. Unfortunately, they didn’t have potatoes or sweet potatoes because those hadn’t come up from South America yet, and while plain cranberries may have been part of the meal, cranberry sauce as we know it wouldn’t be a thing for another 50 years. Much of what we know as our modern-day Thanksgiving meal has been taken from many different cultures with small pieces of that original event included.The harvest event at Plimouth was sadly only a one-time affair, and it wouldn’t be until 1863 that President Lincoln would declare it a national holiday. Despite its differences from today’s affair, there are still many opinions about how to celebrate Thanksgiving. For some it’s a celebration of coming together in the midst of a harsh environment, while for others it’s a reminder of the harsh history in our nation’s past and treatment of Indigenous peoples. Wherever you land, remember that both the colonists and Wampanoag have histories of celebrating harvests throughout the ages, giving thanks to God, the earth, or to whoever was worshipped for what they had grown and would hopefully sustain them through the winter. Counting one’s blessings, however small, is something that definitely embodies the spirit of the first Thanksgiving. This content is created and maintained by a third party, and imported onto this page to help users provide their email addresses. You may be able to find more information about this and similar content at piano.io Thanksgiving can be particularly tough to host if you’re short on time and have other responsibilities. That’s why a solution was created for people with busy lives: The Thanksgiving meal kit, which gathers together everything you need for a great Thanksgiving dinner and delivers it right to your door. Meal kits provide varying levels of preparation, but all in all are far easier than trying to put a Thanksgiving/Friendsgiving meal together all by yourself. Further reading Does a meal kit sound like the perfect Thanksgiving treat for your busy schedule? Check out these options for 2018 to see what kits you can choose from and what they deliver. Note: Many Thanksgiving meal kits assume that you don’t have a completely bare kitchen. You will still need some basic ingredients to put everything together, usually things like oil, sugar, butter, and so on, as well as utensils and cookware. Make sure you check out the requirements for the kit that you choose, so you don’t have to run out to the store at the last minute. After all, that’s what you’re trying to avoid, right? Hello Fresh Thanksgiving Box - \$159 Ideally suited for a large Friendsgiving when you just don’t have much time, Hello Fresh’s kit helps you prepare with a meal designed to serve 8-10 people (or about half that, if everyone is very hungry). It features a garlic and herb butter turkey that is by all accounts surprisingly delicious, but you’ll have to roast it yourself, so make sure you have everything you need. Sides change yearly, but in 2018 they include gravy, cranberry sauce, ciabatta stuffing, garlic mashed potatoes, green beans and caramelized shallots, and a dessert of apple ginger crisp. Full instructions are included with all ingredients. For bigger parties you can also order the sides and dessert box if you want. The combination of high-quality food and affordability compared to other Thanksgiving kits makes Hello Fresh an excellent option. For general information on Hello Fresh, you can read our review. You can order at: Hello Fresh Williams Sonoma Complete Turkey Dinner for 8 - \$250 Do you prefer high-quality food with a minimal amount of preparation? Williams Sonoma has you covered with a rich assortment of Thanksgiving delights, centered on an organically fed turkey from the Willie Bird Ranch (feeds 8-9). Sides include a green bean casserole with Gruyere cheese sauce and shallots, butter chive mashed potatoes, and a pumpkin pie with homemade pastry. The turkey ships roasted and set on ice for you to warm up, and the sides ship frozen, so set up those defrost settings in preparation. The company suggests you order by November 11 for Thanksgiving delivery. You can order at: Williams Sonoma Vero Turkey Dinner Kit - \$195 Vero’s turkey dinner kit (build from ingredients with included instructions) is specially designed for Thanksgiving and serves 8-10. It comes with a 10-12 pound DoubleStar farm-raised fennel pollen turkey, although if you already have turkey plans you can just order the sides if you prepare. Those sides include particularly delicious inclusions like fig, walnut, and sage stuffing, shallot gravy, blood orange cranberry relish, black garlic butter green beans with almonds, mascarpone and lemon mashed potatoes, and Fiori Mac N’Cheese. You’ll have to take care of dessert on your own, but otherwise this is an incredible kit for showing off to friends and family...while also being thankful. You can order at: Vero Meal Kits Mackenzie Ltd Thanksgiving selections - cost varies according to sides Mackenzie’s approach to the Thanksgiving kit is a broad selection of pre-cooked foods that you can mix and match as you desire. There’s a whole turkey option (\$30+), but there’s also stuffed turkey roast and other interesting alternatives to explore. Sides tend to range from \$30 to \$60, and include literally everything Thanksgiving-oriented, from pumpkin truffles to sweet potato casserole. If you can think of a traditional food, it’s probably on their list, and that’s just the beginning. The foods will arrive on ice or frozen, and thawing out properly can take up to 24 hours, so be prepared. You can order at: Mackenzie Ltd. Zabar’s Complete Holiday Dinner for 6 - \$275 Zabar’s offers a no-nonsense, fully cooked Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread, Zingerman’s Nor’easter Cabot cheddar, a half pound of sliced Swiss cheese, a jar of cranberry muster, a pint of coleslaw, a half pint of Russian dressing, and two bags of Zingerman’s potato chips. Four brownies are also thrown in if there just isn’t enough dessert still left around the house. You can order at: Zingerman’s A final suggestion - check your area for other options Not seeing anything you really like? We highly suggest you take a look locally. Grocery stores and other places in many cities will have Thanksgiving meal kits and delivery options that are only available where you live. These options are also more likely to include local cuisine and ingredients, which may be just what you’re looking for. Do some local online searches to see what comes up. Editors’ Recommendations Turkey, cranberry sauce, and other classic dishes (even pumpkin pie!) are packed with nutrients. This Thanksgiving meal based on past Zabar’s favorites. In addition to the turkey (guaranteed to be at least 11 pounds) you get chestnut stuffing, giblet gravy, cranberry salad, garlic-mashed potatoes, string beans with almonds, assorted dinner rolls, and Zabar’s classic cheesecake. It’s an expensive but high-quality option designed to serve six, and a great meal that only requires a few hours of warming. The one thing to note about Zabar’s is that it’s very New York focused and requires overnight shipping options. If you live far away - say on the opposite coast - you might want to give them a call or message to check if shipping to you is still an option. You can order at: Zabar’s Blue Apron Thanksgiving Dinner - \$50 Blue Apron takes a different, more intimate approach to Thanksgiving. This kit is ideal for 2-3 people and a cozy dinner at home - candlelight may well be involved. All necessary ingredients are included to make green bean, cranberry, potato and bread dishes, plus a turkey leg and turkey breast to roast. Blue Apron’s site also includes a selection of tips from customers who have made the kit before, and what they found was helpful. You can order at: Blue Apron Zingerman’s Turkey Rescue Kit - \$125 There are some incredible kits for Thanksgiving, but what about the day after? If you aren’t responsible for the main feast but still want to help out (and you have a big family), this turkey “rescue kit” has everything you need to turn leftover Thanksgiving foods into amazing sandwiches. Ingredients include a loaf of Jewish rye bread