

TOTAL INSTANT POT THANKSGIVING

*Cook all your Thanksgiving favorites in the pressure cooker—quicker and easier than ever!
(These recipes work best for a smaller group of 4 to 6 people.)*

THANKSGIVING WEEK

Monday

- Print out recipes, make shopping list, and go shopping.
- In the evening, set your turkey on a large tray and place it in the refrigerator to thaw. (If your turkey is larger than 8 pounds, you will need to start thawing earlier.)

Tuesday

- Make [Cranberry Jelly](#).
- Make [Turkey Stock](#).

Wednesday

- Prep ingredients for [Bread Stuffing](#). Dice bread and toast in oven. Cool. Chop vegetables. Seal in separate zip-top bags.
- Prepare the [Pumpkin Pie](#). Cover and refrigerate.
- Start the [Sweet Potato Casserole](#). Prepare sweet potatoes and mix with ingredients—DO NOT add topping. Pour potato mixture into greased casserole pan; cover and refrigerate.

THANKSGIVING DAY

In the Morning

- Cook the Bread Stuffing with prepared ingredients. Cover and refrigerate.

Three Hours Before

- Cook [Creamy Mashed Potatoes](#). Transfer prepared potatoes to a crockpot, pour a little milk on top, and heat on low until ready to serve.

Two Hours Before

- Cook the [Turkey Breast](#).

One Hour Before

- Set the table. Place prepared Cranberry Jelly and pre-purchased sides (such as olives, rolls) in serving bowls.
- Preheat oven.

30 Minutes Before

- Add topping to Sweet Potato Casserole. Place the Bread Stuffing ring on a baking sheet and place both in the oven. Watch carefully to make sure they don't burn.
- Make gravy, using the directions from the Turkey Breast recipe and Turkey Stock you made earlier. Just before serving, whisk well and place in gravy boat.

Enjoy Your Dinner!

TOTAL INSTANT POT THANKSGIVING INGREDIENTS LIST

Turkey Breast

- Bone-in, skin-on turkey breast, about 6 to 7 pounds
- 1 can (14 ounces) turkey or chicken broth
- 1 large onion
- 1 stalk celery
- 1 sprig thyme
- 3 tablespoons cornstarch

Turkey Stock

- 1 pressure cooked turkey carcass, cut into 6 to 8 pieces OR 2 roasted hindquarters*
- 1 large onion
- 2 large carrots
- 2 celery stalks
- 3 garlic cloves
- 1 bay leaf
- 5 sprigs fresh parsley
- 3 sprigs fresh thyme
- 1/2 teaspoon whole peppercorns

Mashed Potatoes

- 6 medium-size russet potatoes (about 2 pounds)
- 1/4 cup unsalted butter
- 1/2 to 3/4 cup milk

Bread Stuffing

- 1 1/4 cup reduced-sodium turkey or chicken broth
- 1/2 cup unsalted butter
- 1 cup celery, chopped
- 1 medium onion
- 1 loaf bread
- 2 teaspoons salt
- 1 teaspoons sage
- 1 teaspoons poultry seasoning
- 1/4 teaspoon pepper

Recipes

Turkey Breast: <https://www.pressurecookingtoday.com/moist-and-tender-turkey-breast/>

Turkey Stock: <https://www.pressurecookingtoday.com/pressure-cooker-turkey-stock/>

Creamy Mashed Potatoes: <https://www.pressurecookingtoday.com/creamy-mashed-potatoes-in-the-pressure-cooker/>

Bread Stuffing: <https://www.pressurecookingtoday.com/stuffing-in-the-pressure-cooker/>

Sweet Potato Casserole: <https://www.pressurecookingtoday.com/pressure-cooker-sweet-potato-casserole/>

Cranberry Jelly: <https://www.pressurecookingtoday.com/pressure-cooker-cranberry-jelly/>

Pumpkin Pie: <https://www.pressurecookingtoday.com/pressure-cooker-pumpkin-pie/>

Sweet Potatoes

- 2 large sweet potatoes, about 2 pounds
- 1/2 cup brown sugar
- 2 tablespoons butter
- 1/2 teaspoon vanilla
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 egg
- 2 tablespoons heavy cream
- 1 tablespoon butter
- 1/3 cup brown sugar
- 1 tablespoon flour
- 1/3 cup pecans, chopped

Cranberry Jelly

- 3 bags (12 ounces each) fresh cranberries
- 1 1/2 cups apple juice
- 3 cups granulated sugar
- 1/4 cup + 1 tablespoon liquid pectin

Pumpkin Pie

- Pecan Sandies cookies, about 6 cookies (1/2 cup)
- 1/3 cup toasted pecans, plus more for garnish
- 2 tablespoons butter
- 1/2 cup light brown sugar
- 1/2 teaspoon salt
- 1 1/2 teaspoon pumpkin pie spice
- 1 egg
- 1 1/2 cups pure pumpkin
- 1/2 cup evaporated milk
- Whipped cream

INSTANT POT + OVEN THANKSGIVING

*Use your pressure cooker to assist with the sides so your oven is free for the main event.
(These recipes will feed a crowd of 10 to 12 people.)*

THE WEEK BEFORE THANKSGIVING

Friday

- Print out recipes and make shopping list.
- Buy 20-pound frozen turkey and place in the fridge to begin defrosting. (If you're using another size of turkey, you'll need to [adjust your defrost times](#) accordingly.)

Saturday

- Make [Lion House Rolls](#). Bake until slightly underdone, but still light-brown on top. Cool and freeze in zip-top bags.

Sunday

- Prepare the [Dry-Brined Turkey](#). Place turkey in a large plastic oven bag or brining bag, breast-side up in the fridge.

Monday

- Make [Turkey Stock](#).
- Turn the Dry-Brined Turkey (leaving it inside the bag) and massage the salt into the skin.

Tuesday

- Make [Cranberry Jelly](#).
- Start the [Sweet Potato Casserole](#): Prepare sweet potatoes and mix with ingredients—DO NOT add topping. Pour potato mixture into greased casserole pan; cover and refrigerate.
- Decide how many pies you will be making and make [Perfect Pie Crusts](#).
- Turn the Dry-Brined Turkey (leaving it inside the bag) and massage the salt into the skin.

Wednesday

- Prep ingredients for [Pressure Cooker Dressing/Bread Stuffing](#): cut up bread and toast in oven. Cool. Chop vegetables. Seal in separate zip-top bags. (My crowd loves stuffing, so I generally make a double batch.)
- Make [Green Jell-O Salad](#). Cover and refrigerate.
- Start the [Sweet Potato Casserole](#): Prepare sweet potatoes and mix with ingredients—DO NOT add topping. Pour potato mixture into greased casserole pan; cover and refrigerate.
- Prepare [Pressure Cooker Pumpkin Pie](#), [Pecan Pie](#), [Almond Joy Pie](#), and/or [Lemon Chess Pie](#). Cover and refrigerate.
- Turn the Dry-Brined Turkey (leaving it inside the bag) and massage the salt into the skin. Remove from bag, wash salt off Dry-Brined Turkey, and leave uncovered in fridge overnight.

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THANKSGIVING DAY

In the Morning

- Remove Lion House Rolls from freezer and leave on the counter to thaw.
- Cook the Dressing/Bread Stuffing with prepared ingredients. Cover and refrigerate.

Five Hours Before

- Remove the Dry-Brined Turkey from the refrigerator and leave at room temperature at least 1 hour before roasting. (Again, I'm cooking a 20-pound turkey, so I'll need at least 4 hours in the oven. The [roasting time](#) will depend on size of the bird and method of cooking.) Wait 45 minutes, then preheat oven to 450°F.

Four Hours Before

- Transfer turkey to a roasting rack and place in preheated oven. After 30 minutes, reduce the oven temperature to 325°F. (Don't forget this step!)

Three Hours Before

- Cook [Creamy Mashed Potatoes](#). Transfer prepared potatoes to a crockpot, pour a little milk on top, and heat on low until ready to serve. Stir the potatoes every so often and add more milk if necessary.
- Prep ingredients for [Roasted Green Beans](#) by snipping off the ends of the beans. Return to the refrigerator. In a zip-top bag, combine lemon juice, oil, and spices. Set aside.

Two Hours Before

- Set the table. (Don't forget to place salt and pepper shakers on the table, along with any decorations you've created for your meal.)

One Hour Before

- Place prepared Cranberry Jelly and any pre-purchased sides (such as crackers, cheeseballs, or olives) in serving bowls for guests to snack on as they arrive.
- Set out drinks and a pitcher of ice water so people can help themselves.
- Use your senses in the kitchen—if the turkey starts smelling done early, test it!

About 30 Minutes Before

- Remove the turkey from the oven and test for doneness. Use a meat thermometer inserted in the deepest part of the thigh, not touching the bone, to see if your turkey is done (165°F). If the turkey is done, let sit 30 minutes before carving.
- Make gravy (directions [here](#)), using the drippings from the Dry-Brined Turkey and the Turkey Stock you made earlier. Just before serving, whisk well and place in gravy boat.
- Add topping to your Sweet Potato Casserole. Place the Dressing/Stuffing ring(s) on a baking sheet and place both in the oven. Watch carefully to make sure they don't burn.
- Preheat oven to 450°F and cook Roasted Green Beans until beans are crisp-tender. (Careful: almonds burn easily.)
- Reduce oven heat to 375°F. Place Lion House Rolls in oven and bake until golden brown, hot, and ready to serve.

Enjoy Your Dinner!

THANKSGIVING RECIPE LISTS

*All recipes come from Pressure Cooking Today and our baking site, Barbara Bakes.
We hope your family enjoys them as much as ours does.*

ALL INSTANT-POT THANKSGIVING RECIPES

- Turkey Breast: <https://www.pressurecookingtoday.com/moist-and-tender-turkey-breast/>
- Turkey Stock: <https://www.pressurecookingtoday.com/pressure-cooker-turkey-stock/>
- Creamy Mashed Potatoes: <https://www.pressurecookingtoday.com/creamy-mashed-potatoes-in-the-pressure-cooker/>
- Bread Stuffing: <https://www.pressurecookingtoday.com/stuffing-in-the-pressure-cooker/>
- Sweet Potato Casserole: <https://www.pressurecookingtoday.com/pressure-cooker-sweet-potato-casserole/>
- Cranberry Jelly: <https://www.pressurecookingtoday.com/pressure-cooker-cranberry-jelly/>
- Pumpkin Pie: <https://www.pressurecookingtoday.com/pressure-cooker-pumpkin-pie/>

INSTANT POT + OVEN THANKSGIVING RECIPES

- Dry-Brined Turkey: <https://www.barbarabakes.com/thanksgiving-menu-and-recipes-dry-brined-turkey-and-broccoli-pancetta-saute/>
- Green Jell-O Salad: <https://www.barbarabakes.com/2008/12/australian-thanksgiving/>
- Lion House Rolls: <https://www.barbarabakes.com/lion-house-rolls-recipe/>
- Roasted Green Beans: <https://www.barbarabakes.com/roasted-green-beans/>
- Perfect Pie Crusts: <https://www.barbarabakes.com/perfect-pie-crust-tutorial/>
- Pecan Pie: <https://www.barbarabakes.com/classic-pecan-pie-and-thanksgiving-recipe-roundup/>
- Apple Pie: <https://www.barbarabakes.com/homemade-apple-pie/>
- Pumpkin Pie: <https://www.barbarabakes.com/homemade-pumpkin-pie/>
- Lemon Chess Pie: <https://www.barbarabakes.com/lemon-blackberry-chess-pie/>
- Almond Joy Pie: <https://www.barbarabakes.com/coconut-cream-pie-with-a-chocolate-crumb-crust/>
- Instant Pot Cranberry Jelly: <https://www.pressurecookingtoday.com/pressure-cooker-cranberry-jelly/>
- Instant Pot Mashed Potatoes: <https://www.pressurecookingtoday.com/creamy-mashed-potatoes-in-the-pressure-cooker/>
- Instant Pot Bread Stuffing: <https://www.pressurecookingtoday.com/stuffing-in-the-pressure-cooker/>
- Instant Pot Pumpkin Pie: <https://www.pressurecookingtoday.com/pressure-cooker-pumpkin-pie/>
- Instant Pot Sweet Potato Casserole: <https://www.pressurecookingtoday.com/pressure-cooker-sweet-potato-casserole/>
- Instant Pot Turkey Stock: <https://www.pressurecookingtoday.com/pressure-cooker-turkey-stock/>