



Gluten Free Thanksgiving Shopping List Organized by Recipe

**be sure to read all labels to make sure you're buying gluten free products!!!*

Roasted Brined Turkey

- turkey—10 to 25 lbs.
- salt—2 c. table or 4 c. kosher
- water—2 gallons
- onion- 1
- carrot - 1
- celery stalk - 1
- orange - 1
- olive oil, 6 – 8 Tbsp.
- large Ziplock roasting bag – 1 box
- jellied cranberry sauce

Gluten Free Cornbread

- oil - 1 Tbsp
- Bob's Red Mill GF cornmeal - 1 3/4 c.
- brown rice flour - 1/2 c
- salt - 1 tsp.
- baking powder - 1 tsp.
- baking soda - 1 tsp.
- unsweetened non-dairy milk - 1 7/8 c.
- cider vinegar - 2 Tbsp.

Gluten Free Cornbread Dressing

***be sure to get ingred. for GF cornbread**

- gluten free bread crumbs - 2 c.
- onions - 2
- celery – 4 stalks
- butter - 8 Tbsp.
- poultry seasoning - 1 Tbsp.
- rubbed sage - 1 Tbsp.
- salt - 3/4 tsp.
- black pepper - 1/2 tsp.
- chicken or vegetable stock - 4 c.
- eggs, 2 large
- baking powder - 2 Tbsp.

Mary's Condensed Cream of Mushroom Soup

- butter -2 Tbsp.
- mild-flavored gluten free flour -1/4 cup
*should not contain gums
- chicken or vegetable stock – 1/2 c.
- unsweetened non-dairy milk – 1/2 c.
- salt and black pepper to taste
- mushrooms – 1/4 c.

Gluten Free Mushroom Gravy

- mushrooms - 16 oz.
- olive oil -1 tsp.
- butter - 4 Tbsp.
- brown rice flour - 1/2 c.
- chicken or vegetable stock - 2 c.
- plain nondairy milk - 1 1/8 c.
- oil—3/8 c.
- lemon juice
- GF Worcestershire sauce or Moore's marinade - 1 - 2 Tbsp.
- GF bouillon - 2 to 3 tsp. of
- Kitchen Bouquet

Green Bean Casserole

- Green beans - 20 oz. (4 c.)
- GF cream of mushroom soup – 1 can or 1 recipe of Mary's Condensed Cream of Soup with Mushroom
- non-dairy milk - 1/2 c.
- toasted pecans - 2 c.

Gluten Free Bread Stuffing

- 1/2" gluten free bread cubes - 10 c.
- butter - 8 Tbsp.
- onions - 2
- celery - 4 stalks
- parsley - 1 bunch
- rubbed sage - 1 tsp.
- thyme - 1 tsp.
- salt - 3/4 tsp.
- black pepper - 1/2 tsp.
- chicken stock - 1/3 to 1 c.
- eggs - 2 large

Mixed Green Salad with Apples & Pecans, Buttermilk Honey Dressing

- mixed salad greens - 8 c.
- Granny Smith apples - 2
- toasted pecans - 1 c.
- rice vinegar - 1/4 c.
- mayonnaise - 1/4 c.
- non-dairy milk - 1/4 c.
- cider vinegar - 1 tsp.
- honey - 3 Tbsp.
- garlic - 1 tsp.
- scallion - 1
- black pepper - pinch
- olive oil - 1/2 c.

Brown White Rice

- white rice - 1 c.
- butter - 8 Tbsp.
- beef broth - 14 oz.
- chicken broth - 14 oz.
- garlic powder - dash
- mushrooms - 1/2 lb.

Mary's Yeast Rolls

- brown rice flour - 2 c.
- cornstarch or tapioca starch - 1 1/4 c.
- potato starch - 1/4 c.
- xanthan gum - 1 Tbsp.
- salt - 1 tsp
- eggs - 3 large
- butter - 2 Tbsp
- sugar - 1/8 c.
- milk - 1 1/4 c.
- active dry yeast - 1 Tbsp.

Impossibly Easy Pumpkin Pie

- sweet potato - 2 c.
- Gluten Free Bisquick® mix - 1/2 c.
- sugar - 1 c.
- milk - 1 c.
- vanilla - 1 tsp
- egg, 1 large



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- salt
- black pepper

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Produce

- onions - 5
- celery – 1 bunch
- parsley – 1 bunch
- garlic – 3 to 4 cloves
- scallion – 1
- mixed salad greens - 8 c.
- Granny Smith apples - 2
- mushrooms - 2 lb.
- sweet potato - 2 c.
- carrot - 1
- orange – 1
- lemon juice

Dairy

- non-dairy milk – 4 ½ c.
- unsweetened non-dairy milk – 2 ½ c.
- eggs – 8 large
- non-dairy butter- 1 lb.

Meat

- turkey–10 to 25 lbs.

Other

- water–2 gallons
- large Ziplock roasting bag – 1 box

Spices

- rubbed sage - 1 tsp. (bread stuffing)
- rubbed sage - 1 Tbsp. (cornbread stuffing)
- thyme - 1 tsp. (bread stuffing)
- poultry seasoning - 1 Tbsp. (cornbread stuffing)
- vanilla - 1 tsp.
- salt for brine–2 c. table or 4 c. kosher

Dry Goods

- pecans - 3 c.
- rice vinegar - ¼ c.
- cider vinegar – 2 1/3 Tbsp.
- mayonnaise - ¼ c.
- honey - 3 Tbsp.
- white rice - 1 c.
- sugar – 1 1/8 c.
- active dry yeast - 1 Tbsp.
- olive oil – 1.5 c.
- oil (e.g. coconut, canola, vegetable)–1/2 c.
- chicken or vegetable stock–8 c. (½ of this is for cornbread stuffing)
- beef broth - 14 oz.
- baking powder – 2 1/3 Tbsp.
- baking soda - 1 tsp.
- GF Worcestershire sauce or Moore's marinade - 1 to 2 Tbsp.
- GF bouillon - 2 to 3 tsp.
- Kitchen Bouquet 1 to 2 Tbsp.
- green beans - 20 oz. (4 c.)
- jellied cranberry sauce

Gluten Free Flour/Bread

- 1/2" gluten free bread cubes - 10 c. (for bread stuffing)
- gluten free bread crumbs - 2 c. (for cornbread stuffing)
- brown rice flour - 3 c.
- Gluten Free Bisquick® mix - ½ c.
- mild-flavored gluten free flour or mix -1/4 cup (should not contain gums)
- Bob's Red Mill GF cornmeal - 1 3/4 c.
- cornstarch or tapioca starch -1 ¼ c.
- potato starch - 1/4 c.
- xanthan gum - 1 Tbsp.