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# NYC Lifestyle

*Let's Get Cooking!*

Thanksgiving is right around the corner, which means it's time to start planning for the holiday. Whether you're a pro in the kitchen or prefer to be the guest of honor, Thanksgiving is a time to celebrate family, friendships, togetherness and, of course, a turkey dinner.

## Thanksgiving Menu Planner

Preparing your Thanksgiving feast is no easy feat. Before you begin, check out *The New York Times'* [Thanksgiving Menu Planner](#) to help you get organized, optimize your time, assemble a master grocery list and select your recipes.

## Farm-Fresh & Organic Turkeys

Your local farmers market is one of the best places to find organic, well-cared for turkeys and pheasants. [GrowNYC maintains a list and schedule](#) of every farmers market in the five boroughs to help you source everything you need for a perfect meal. For many vendors, you can order your bird in advance.

## Tiny-Apartment Turkey Alternatives

Not all kitchens can accommodate a large turkey – especially a typical New York City apartment. [Cookbook Create recently published a list](#) of apartment-friendly turkey recipes to help you host for the holidays, without overwhelming your space.

## Thanksgiving Leftovers

After all the hours spent in the kitchen perfecting your holiday meal, it would be a shame to let all your Thanksgiving leftovers go to waste. [This article on Delish](#) includes 25 ingenious ways your family can enjoy repurposed leftovers. Our personal favorite: [Thanksgiving in a Blanket](#).



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## Stuffing Biscuits

[This recipe from \*Bon Appétit\*](#) combines two favorite Thanksgiving sides: stuffing and biscuits. Stuffing Biscuits have all of the flavor and seasoning of stuffing, but in the form of a biscuit! The biscuits make for a great appetizer, a side dish or an alternative base for sandwiches.

## The Perfect Gravy

Ever wonder what makes the perfect gravy? The food editors of *Williams Sonoma's '9 Test Kitchen Tips for a Better Thanksgiving Gravy'* will help you achieve exactly that. Whether you plan on making gravy from scratch or using a premade mix, the tips are designed to elevate your gravy from bust to boom.

## Dine Out on Thanksgiving

Dining out on Thanksgiving means no cooking, and also no cleaning! If that sounds good to you, check out this [list of restaurants on Gotham](#). These restaurants are open on Thanksgiving Day and offer unique twists on the traditional Thanksgiving spread.

## Vegan Menu

Don't forget your vegan friends! *Stacy Homemaker's 'Ultimate Vegan Thanksgiving Menu'* offers elevated, plant-based alternatives that are still chock full of traditional flavors. Nix the tofurky, and try your hand at Mushroom Wellington, Chickpea & Sweet Potato Shepherd's Pie or Pumpkin Hummus – just a few of Stacy's savory recipes.