

# Gather and Give Thanks: A Thanksgiving Recipe Guide

Thanksgiving brings us together in the best way — around a table filled with food, laughter and memories in the making. Whether you're hosting dinner, visiting family or sharing a dish at a community gathering, these recipes and planning tips will help you create a holiday meal that's joyful, flavorful and stress-free.

This year, keep it simple and meaningful. Choose easy recipes that let you spend less time prepping and more time enjoying the company around your table.



## **Appetizers that welcome everyone in**

The best holiday meals begin with something light and inviting. Skip complicated starters and focus on simple pairings that set a warm tone for the meal ahead:

- [Harvest Salad](#) – Mixed greens tossed with pears, walnuts and a drizzle of balsamic vinaigrette.
- [Cheese & Fruit Board](#) – Easy to assemble, always a favorite and perfect for mingling before dinner.

## **Main dishes that shine without the stress**

Every Thanksgiving table needs a star dish — but it doesn't have to mean spending the whole day cooking.

- [Roasted Turkey Breast](#) – Juicy, flavorful and faster to prepare than a whole bird. Add a fresh herb butter rub for a classic touch.
- [Glazed Ham](#) – Sweet, savory and simple. A brown sugar and honey glaze adds holiday warmth with minimal effort.
- [Stuffed Acorn Squash](#) – A beautiful vegetarian centerpiece filled with quinoa, cranberries and roasted vegetables — hearty and colorful.

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Call [301-355-2801](tel:301-355-2801) or visit: [www.thevillageatrockville.org](http://www.thevillageatrockville.org)

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## Side dishes that bring comfort and color

Side dishes are where tradition meets creativity. Try one (or all!) of these crowd-pleasers:

- [Creamy Mashed Potatoes](#) – Use warm milk and butter for the smoothest texture.
- [Almond Garlic Green Beans](#) – Quick to sauté and full of flavor.
- [Classic Stuffing](#) – Prepare ahead and bake just before serving for that golden, comforting finish.

## Sweet finishes to end the feast

No Thanksgiving is complete without dessert. Both of these options travel well, making them ideal for gatherings near or far.

- [Pumpkin Pie](#) – A timeless favorite that's even better made the day before. Serve with whipped cream and a sprinkle of cinnamon.
- [Apple Crisp](#) – Warm, rustic and full of texture with its crumbly oat topping and tender baked apples.

## Tips for a calm, joyful celebration

- Plan early: Shop a few days in advance and prep ingredients ahead of time.
- Cook smart: Choose recipes that can be made or partially prepped before Thanksgiving Day.
- Ask for help: Whether it's setting the table or carving the turkey, involving loved ones makes the day more meaningful.
- Savor the moment: Pause, give thanks and enjoy the laughter that fills your home.

## From our table to yours

At The Village at Rockville—A National Lutheran Community, we believe that good food and good company are the heart of every celebration. We wish you and your loved ones a Thanksgiving filled with warmth, gratitude and shared joy.

**To learn more about our Life Plan Community — where neighbors become friends and every season brings new reasons to gather — call [301-355-2801](tel:301-355-2801) or schedule a tour today.**



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