Let's Get Ready For Thanksgiving

Joanne Winne

Let the bird rest for a minimum of 20 minutes before carving. Meanwhile, strain the pan liquid and drippings through a fine mesh strainer into a sauce pot and bring it to a simmer. As it starts to simmer, start to whisk in the reserved roux a tablespoon at a time, being sure to incorporate each spoonful entirely before adding more (you may not need to use all of the roux, by the way, depending on how much liquid is in the pan). 22 November 2016 · Getting ready for Thanksgiving...let's go! Related videos. Countdown to Thanksgiving. For more holiday pictures go here: http://ow.ly/ILmA305daQP. 0:01 · 6,364 Views. Thanksgiving Pictures. 12 Thanksgiving Sides With a Twist. 10:17 · 2,049,276 Views. Countdown to Thanksgiving. For more fun pictures go here: http://ow.ly/ILmA305daQP. 0:01 · 489 Views. Grateful. 4 Thanksgiving Casseroles. Let me fix ya'll a plate. Ya'll want some sweet potato pie with that? Ain't none of it as good as Big Mama's, but it's pretty damn good!" by Anonymous. reply 54. 11/19/2015. [quote]collared greens. My ancestors could get Thanksgiving off, but I'm stuck dealing cards to fatsos in polyester Hawaiian shirts. by Anonymous. reply 64. 11/20/2015. I'm the sweet potato pie sitting on the table of the deep south, all white, super religious, indignant racist dinner table. I'm hoping the visiting Yankee datalounge relative doesn't spill the beans. by Anonymous.