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SAPPORO'S TIPS FOR A SUCCESSFUL THANKSGIVING DINNER

Posted on [November 21, 2012](#) by [Stephen Stromberg](#)



Whether you're heading home for the holidays or you're hosting your family, Thanksgiving can be a stressful time. A time to be spent with family and friends can quickly turn bad as the pressure is on to make a delicious and memorable meal. Thankfully, there are some tips to help alleviate some of that stress-at least in the kitchen.

At [Sapporo](#), the chefs know a thing or two about the pressures that can exist in the kitchen, especially during the holidays. Create a delightful meal and beautiful experience for your family and friends with minimal time and effort. Wise in the ways of cooking and pleasing guests, here are a few tips and tidbits to help home cooks this holiday season and help get Thanksgiving dinner on the table with ease.

Plan your Thanksgiving menu early

Having your family, friends and neighbors over for the big dinner? You don't need to be a top chef to make a delicious meal. Thanksgiving should be a time to relax, so don't spend too much time slaving over the stove. Choose menu items that all guests will love, and prepare ahead of time to help alleviate stress on Turkey Day. Side dishes like soups, mashed potatoes and stuffing can be made and stored in the fridge. You can even get other family members involved, offering a potluck style Thanksgiving dinner and having everyone bring their own dish that day.

Fake it, don't bake it

Not everyone can bake like Martha Stewart. So, if you don't like baking or just aren't good at it, save yourself the time, and don't do it. Bakeries and grocery stores have all the pies and baked goods you could need for the holidays. Before the big day, stock up on all the traditional favorites and store in the freezer. When it's time for dessert, serve them on decorative plates to give the illusion you made them. Turn a store-bought dessert into a semi-homemade treat by making your own dessert toppings like

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whipped cream and caramel sauce.

The quick and easy clean-up

Who wants to spend Thanksgiving evening doing dishes and cleaning the counters? Avoid the Thanksgiving aftermath by taking steps to make for a quick and easy clean-up. Don't like doing dishes at all? Get out the plastic ware. Once guests are done eating, a simple toss in the trash will have clean up done in no time. Use cooking spray to help prevent food from sticking to the surfaces of your pots and pans. Avoid dishes piling up in the sink by cleaning as you go. In-between courses, load the dishwasher and wipe down counters. You'll be able to enjoy your evening instead of being left with a mess when it's over.

Thanksgiving is not only a time to indulge into delicious turkey; it is also a time to serve people around you. With an organized plan and no fuss clean-up, holiday gatherings this year will be fun for everyone — including the cook. By keeping things simple, you will be able to relax and enjoy the holiday with friends and family.

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ABOUT STEPHEN STROMBERG

With nearly 20 years in the food and beverage industry (the past 14 being in Arizona), chef Stromberg has worked his way up the restaurant ranks — from dishwasher, to waiter, to executive chef and everything in between. As executive chef of Sapporo, his day-to-day activities include overseeing all aspects of food preparation and execution, along with morning prep, lunch and dinner service, ordering, inventory and table-side chats with guests.

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