TURKEY DAY TIPS
FROM WALT DISNEY WORLD RESORT CHEFS

Twice each month, including Thanksgiving Day, Disney chefs and their culinary teams prepare fresh meals to serve at the Coalition for the Homeless of Central Florida. Some of our chefs teamed up to share their top Thanksgiving tips for your own holiday meal prep — inspired by a traditional Thanksgiving meal, just like the one our chefs are serving at the Coalition for the Homeless next week!

TURKEY
- Add tea bags to the brine to create a unique burst of flavor.
- Roast your turkey in chicken stock for extra juicy results!
- Coat the skin in garlic powder ... the more, the better!

MASHED POTATOES
- Always add a pinch of salt to your boiling water.
- Chopped onion adds some punch to your boiling water, and can be mashed right into the potatoes!
- Looking for a healthier alternative? Try mashing rutabaga instead.

STUFFING
- For a tasty and slightly spicy kick, toss in some ground sausage.
- Use corn bread for a unique twist on a traditional recipe.
- Try adding fresh sautéed onion, celery and chopped apple for extra delicious flavoring.

GREEN BEANS
- Experiment with different textures—try adding some crunch with mixed nuts or fried onions ... or both!
- Sauté your green beans with mushrooms and almonds for a more filling—and flavorful—side dish.
- Transform this classic side dish into an appetizer. Just wrap a bundle of fresh green beans with bacon and bake.