

How Much Do I Need?

Cooking for a crowd can be complicated—the prep takes longer and there are more (and bigger) pots to watch. But first comes the essential step: doing the math. As in, you know how much stuffing to make for eight people, but how much for 20? Solution: our at-a-glance guidelines for 11 Thanksgiving basics, showing the minimum amount you'll need to buy whether you're entertaining eight or 24 or various numbers in between.

DISH	8 SERVINGS	10 SERVINGS	12 SERVINGS	16 SERVINGS	20 SERVINGS	24 SERVINGS
Turkey	8 lbs.	10 lbs.	12 lbs.	16 lbs.	20 lbs.	24 lbs.
Stuffing (dry mix)	8 oz.	10 oz.	12 oz.	16 oz.	20 oz.	24 oz.
Potatoes	3 lbs. (6 lg.)	3½ lbs. (7 lg.)	4½ lbs. (9 lg.)	6 lbs. (12 lg.)	7½ lbs. (15 lg.)	9 lbs. (18 lg.)
Butternut squash	3½ lbs. (2 sm.)	4 lbs. (2 med.)	5 lbs. (2 lg.)	6¾ lbs. (3 med.)	8 lbs. (4 med.)	10 lbs. (4 lg.)
Brussels sprouts	2 (10-oz.) containers	3 (10-oz.) containers	3 (10-oz.) containers	4 (10-oz.) containers	5 (10-oz.) containers	6 (10-oz.) containers
Green beans	2 lbs.	2½ lbs.	3 lbs.	4 lbs.	5 lbs.	6 lbs.
Sweet potatoes	3 lbs. (3 lg.)	3¾ lbs. (4 lg.)	4½ lbs. (5 lg.)	6 lbs. (6 lg.)	7½ lbs. (8 lg.)	9 lbs. (9 lg.)
Pearl onions	2 (10-oz.) containers	2 (10-oz.) containers	3 (10-oz.) containers	3 (10-oz.) containers	4 (10-oz.) containers	4 (10-oz.) containers
Cranberry sauce (canned)	2 (16-oz.) cans	2 (16-oz.) cans	3 (16-oz.) cans	3 (16-oz.) cans	4 (16-oz.) cans	4 (16-oz.) cans
Creamed spinach (frozen)	3 (10-oz.) pkgs.	4 (10-oz.) pkgs.	4 (10-oz.) pkgs.	6 (10-oz.) pkgs.	8 (10-oz.) pkgs.	8 (10-oz.) pkgs.
Pie	1 to 2 (9" to 9½") pies	2 (9" to 9½") pies	2 (9" to 9½") pies	2 to 3 (9" to 9½") pies	3 (9" to 9½") pies	3 to 4 (9" to 9½") pies