

150 Thanksgiving flavors to savor

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Talk to another family, whether next door or across the country, and you'll find there is no traditional Thanksgiving meal. The concept has evolved every year, and certainly come a long way since the holiday's origin. Most of us count on a few consistent flavors though, and even if you love them, there's only so many times the same meal can get you excited. Chefs and restaurants around America are here to help, with unique takes on each dish, modernized spreads and internationally influenced spins. Here are a ton of fun takes on Thanksgiving turkey, sweet potato, cranberries, sides and pies for cooking inspiration or dining out destinations. We can at least agree on the tradition to gather with loved ones around food — whatever's on the menu.



30 alternatives to traditional turkey

At Andrea's in Encore at Wynn Las Vegas, executive chef Joseph Elevado is serving Turkey Thai Green Curry with coconut, kabocha squash, winter melon, dried cranberries and Thai basil on Thanksgiving. Wynn Las Vegas

<http://www.usatoday.com/story/travel/experience/food-and-wine/2016/11/18/thanksgiving-turkey-sides-variations/94046282/>