

THANKSGIVING CHECKLIST

2 - 3 Weeks Before

- Contact family/friends to get a head count
- Create the menu
- Assign attendees with a food dish (side, salad, dessert...etc.)
- Purchase turkey 2 - 3 weeks in advance (if buying frozen don't forget to allow 4-5 days to thaw in fridge)
- Make a cooking game plan. Note all dishes that can be prepared in advance to the big day.
- Review recipes and make a shopping list. Maybe plan for two trips: one for non-perishables and one for last minute supplies and perishables.
- _____

1 Week Before

- Make pie dough and roll out dough into pie plates and refrigerate/freeze.
- _____

4 - 5 Days Before

- Start defrosting turkey (allow one full day per 4-5 pounds)
- Shopping trip #1
- _____

2 - 3 Days Before

- Make cranberry sauce
- Assemble dishes that will be baked and store in fridge (e.g. sweet potato casserole)
- Peel and cut up vegetables used for roasting and side dishes
- Prep salads (make dressings, wash and dry greens)
- _____

Day Before

- Iron cloth napkins and tablecloths
- Bake side dishes (sweet potato casserole...)
- Pick up fresh turkey, if buying fresh
- Prepare the stuffing
- Second shopping trip; buy flowers
- Make centerpieces
- Make appetizers
- Gather serving dishes
- Bake pies as late in the day as possible, refrigerate
- Set table

Thanksgiving Day

Morning

- Chill wine, beer, and other beverages
- Remove the turkey from the fridge and allow it to sit for 1 hour at room temperature
- Preheat the oven, and stuff the turkey
- Bake casseroles
- Put the turkey in the oven to cook, basting it every hour
- _____

Afternoon

- Set up bar and beverage area
- Grind coffee beans
- Prep appetizers/snacks
- Prep baskets for bread
- Brew a pot of coffee and/or tea
- Set up appetizer area
- Check the temperature of the turkey. The turkey is done when the thigh meat reaches an internal temperature of 165 degrees F. If the turkey isn't done, check the temperature every 15 minutes until the bird is done. The bird will need to rest for 30 minutes before carving.
- Remove stuffing from bird; transfer to a baking pan or serving dish.
- Reheat casseroles (mashed potatoes, sweet potato casserole...etc.)
- Heat rolls
- Make the gravy
- Bring pies to room temperature
- Carve turkey
- Take out the garbage and replace the bags for fast cleanup after dinner
- _____

After dinner

- Make coffee/tea
- Make whipped cream
- Set up dessert station
- _____
- _____
- _____
- _____

THANKSGIVING CHECKLIST

Menu:

Shopping List:

Meal Prep Order: