

Thanksgiving Prep Timeline

2-3 WEEKS BEFORE

- Plan your dinner menu.
- Invite guests & give food assignments if applicable.
- Test any new recipes.
- Think about table décor, and any activities or crafts for kids.

1-2 WEEKS BEFORE

- Decide what size turkey you'll need.
- Write out a detailed list and shop for recipe ingredients needed.
- Identify items in fridge to utilize in meals now to clear space prior to Thanksgiving.
- Take inventory. See if you have enough plates, napkins, seating, cooking, and serving equipment, ect. Consider borrowing if needed.

4-5 DAYS BEFORE

- Defrost turkey in fridge. (Plan on one day needed for each 4 pounds of frozen turkey.)
- Deep clean the house and pick up clutter so you're not scrambling last minute.
- Take inventory. See if you have enough plates, napkins, seating, cooking, and serving equipment, ect. (*Consider borrowing if needed.*)

TUESDAY BEFORE

- Prep any cold sides like cranberry sauce.
- Prep any pies you can assemble today and bake Wednesday such as pumpkin and apple.
- Double check any last minute needed grocery items.

WEDNESDAY BEFORE

- Brine turkey if doing that.
- Oven-baked stuffing and casseroles can be assembled today and stored in fridge.
- Bake pies. Refrigerate pumpkin pie, and keep apple, and pecan pies room temp.
- Wash and peel russet and sweet potatoes today. Store in cool water in the fridge.
- Set the table.

THANKSGIVING DAY

- Roast turkey and let rest for at least 30 min. An un-stuffed bird takes anywhere between 2-4 hours in the oven. (Check that an instant read thermometer reads 165 degrees for breast meat, and 170-175 for the thick part of thigh.)
- Boil and mash potatoes while turkey is resting. (Can also cook potatoes on Wednesday, and reheat in slow cooker on Thursday like I do.)
- Finish baking any side dishes and casseroles that are assembled.
- Chill any wine or beverages. (Use a cooler with ice if needed for beverages.)
- Make gravy from turkey drippings.
- Warm rolls.

