



Thanksgiving Checklist

1-2 Weeks out

- Confirm hosting duties
- Try to confirm guests
- Plan your menu
- Order your fresh turkey or purchase your frozen turkey to already have on hand.
- Read through your recipes; generate a grocery list.
- Make a to-do list
- Shop for non perishable items & any cook's tools you might need.

A Few Days Before

- Place turkey in refrigerator to thaw four days out.
- Deep clean your kitchen; work especially hard on the refrigerator.
- 2-3 days out make the brine for your turkey; cover & refrigerate until needed.
- Prepare anything that can be done ahead of time such as pie pastry & cranberry relish.
- Knock out any lingering housework & plan your tablescape.

1-2 Days Before

- Complete your grocery shopping go early in the morning.
- Place turkey in brine & refrigerate.
- Prepare soups and pies; seal well & place in refrigerator
- Chop veggies for sides; cover in airtight bowls or sealable bags, refrigerate.
- Set the table.

Thanksgiving Day

- Peel & cut potatoes; place in cold water, refrigerate.
 - Prepare dressing/stuffing & other side dishes
 - Prepare the turkey for roasting, allowing ample time to cook.
 - While bird is roasting make potato dishes.
 - While the turkey is resting, make gravy & cook or reheat side dishes.
 - Carve the turkey & serve up Thanksgiving Dinner!
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