

# Countdown to Thanksgiving

## 3 weeks before

- Plan menu & beverages

## 2 weeks before

- Get guest list confirmed, and make food assignments
- Plan seating and table arrangement
- Wash tablecloths & cloth napkins, press
- Plan tablescapes and festive décor
- Plan for serving pieces to fit your menu items
- Buy non-perishable items & paper goods

## 1 week before

- Clean out refrigerator and freezer to make extra space

## SATURDAY - 5 days before

- Begin to thaw turkey (if frozen) check the weight and plan thaw time for turkey
- Make pie crust dough or pie shells and freeze

## MONDAY - 3 days before

- Vacuum and dust, clean the kitchen, guest bathrooms, etc.
- Make rolls and freeze

## TUESDAY - 2 days before

- Shop for perishable items & last minute/forgotten items
- Make cranberry relish
- Make sweet potato casserole & any vegetable dishes
- Chop vegetables for stuffing
- Make yourself a written timeline (what time things need to go in the oven, etc.)

## WEDNESDAY - 1 day before (Try not to go to the grocery store – you'll regret it!)

- Make jello salads
- Make stuffing
- Prepare garnishes/veggie trays
- Bake pies
- Set up tables & chairs
- Set out serving pieces

## THURSDAY - The day of Thanksgiving

- Put the turkey in the oven (first thing!)
- Thaw the frozen dinner rolls you made on Monday
- Take butter out of fridge to soften
- Make stabilized whipped cream for pies & jello, chill
- Make slurry for gravy - mason jar
- Make mashed potatoes - hold in crock pot
- Bake sweet potatoes and vegetables
- Serve and enjoy the meal!