

# The Ultimate Thanksgiving Planner



*Game Plan for a Stress Free Holiday*



## 3 WEEKS BEFORE

- Finalize your guest list
- Plan your menu and make a grocery list to go along with that menu.
- If you special order your turkey, do that now.
- Check to make sure you have all the cooking tools and serving ware you need for your holiday.

## 2 WEEKS BEFORE

- Clean out Freezer--to take inventory of what you have (make meals out of some of those foods!) and to make room for pre-prepped Thanksgiving dishes.
- Pre-make Pies to freeze for the Holiday.
- Pre-make Homemade Applesauce and Homemade Cranberry Sauce and once cooled, freeze for Thanksgiving.
- Make filling for Sweet Potato Casserole and topping and freeze in separate freezer bags to assemble and bake the week of Thanksgiving.
- Look at your local grocery ads for sales this week. It is a great time to purchase fresh cranberries, apples, frozen turkey, sweet potatoes, frozen vegetables, and baking essentials like sugar and flour.
- Purchase wine, liquor, sparkling cider, etc.

## 1 WEEK BEFORE

- Finalize menu and create a timeline for completing menu.
- Double check that you have a serving dish for each side dish you will prepare and enough plates, silverware for the meal.
- Buy all your non-perishable goods.
- Make and freeze Mashed Potatoes.
- Deep clean the areas in your house guests will see, paying special attention to bathrooms.

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## 3-4 DAYS BEFORE

- Defrost Turkey if frozen.
- Purchase perishable items.
- Prepare vegetables by washing and chopping for various dishes.
- Set the table, including placing out serving dishes.

## 1 DAY BEFORE

- Spot Clean bathrooms, vacuum house, sweep kitchen.
- Make Pies/Desserts (if not already done)
- Lay bread out to dry for stuffing.
- Defrost any dishes you made and froze in advance (applesauce, cranberry sauce, sweet potato casserole.)
- Prepare any reheatable side dishes.
- Make Turkey Brine and let cool.
- Make dough for homemade rolls and allow to rise overnight or defrost frozen rolls.

## NIGHT BEFORE

- Place Turkey in Brine

## THANKSGIVING DAY

- Take Turkey out of brine and Roast the Turkey.
- Make the stuffing and bake.
- Bake/Reheat side dishes and casseroles.
- Remove turkey from oven and tent with foil. Let rest one hour while you make the gravy and finish cooking the side dishes.
- Make the gravy.
- Bake the rolls.
- Sit down and be thankful!