



# The Ultimate Thanksgiving Checklist

Your Game Plan for a Stress-Free Holiday

## THREE WEEKS BEFORE

- Finalize your guest list.
- Plan your menu and make a grocery list to go with it.
- If you're special ordering your turkey, do that now.
- Check that you have all the cooking tools and serving ware you'll need for the holiday.
- Clean out fridge and freezer and put to use what you already have and make room for prep.

## TWO WEEKS BEFORE

- Prepare, cool, & freeze side dishes like applesauce, and cranberry sauce.
- Make the filling and topping for sweet potato casserole and freeze them separately.
- Bake pies or prep pie crusts to freeze for the holiday.
- Check grocery store ads for sales on staples like cranberries, apples, turkey, sweet potatoes, frozen veggies, sugar, and flour.
- Purchase wine, cider, and any other beverages.





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## ONE WEEK BEFORE

- Finalize your menu and create a cooking timeline.
- Double-check that you have enough serving dishes, tableware, silverware, and glasses.
- Buy all non-perishable ingredients.
- Deep clean guest areas - especially the bathrooms.

## 3-4 DAYS BEFORE

- Defrost your turkey if frozen (allow 24 hours per 5 pounds).
- Purchase perishable items like produce, herbs, and dairy.
- Wash and chop vegetables for your recipes to save time on Thanksgiving Day.
- Review your timeline for thawing, cooking, and reheating dishes.
- Make the turkey brine, cool, and refrigerate.





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## 1 DAY BEFORE

- Set the table, including serving dishes and utensils.
- Make pies and desserts (if you haven't already).
- Prepare any side dishes that can be reheated easily.
- Make dough for homemade rolls and let it rise overnight, or defrost frozen rolls if using.

## NIGHT BEFORE

- Lay bread out to dry for stuffing.
- Defrost any make-ahead dishes (applesauce, cranberry sauce, sweet potato casserole, etc.)
- Put turkey in brine.

## THANKSGIVING DAY

- Remove the turkey from the brine and roast it.
- Make the stuffing and bake.
- Bake or reheat side dishes and casseroles.
- Remove the turkey from the oven and tent with foil; let it rest for one hour.
- Make the gravy.
- Bake the rolls.
- Set out appetizers and drinks.
- Sit down, relax, and be thankful - you did it!

*A Mind Full* MOM





# Thanksgiving Menu

APPETIZERS

BEVERAGES

SALADS

MAIN COURSE

SIDE DISHES

DESSERTS

