

Thanksgiving Checklist



5 - 7 DAYS IN ADVANCE

- Put your turkey in the fridge to thaw
- Get your recipes out & decide what to make
- Can you purchase anything already made or ask someone else to bring it?
- Check the fridge & pantry to see what you have on hand
- Make a grocery list - be sure to shop as early as possible to avoid the crowds
- Decide what dishes, pots, and pans you will need for each dish

3 -4 DAYS IN ADVANCE

- Make any bread that you will use for stuffing
- Clean any public rooms, especially the bathroom
- Write out a timeline of what is to be done, working backwards (if dinner is at 3:00 and your turkey needs 4 hours in the oven, plan on getting it in by 10:30. This gives the turkey 30 minutes to rest coming out of the oven.)





THE DAY BEFORE

- Check the house and spot clean anything that needs it. Don't be afraid to delegate!
- Assemble the dry ingredients for your stuffing
- Bake your pies, make desserts
- Peel potatoes and put them in the fridge in a bowl of cold water
- Double check to make sure you're not missing anything. Cranberry sauce? Milk? Whipped cream?
- Assemble any dishes that will keep well overnight in the fridge, such as casseroles

THANKSGIVING DAY

- Get out your time line and post it on the cupboard door where you can see it
- If you are stuffing the turkey, make your stuffing first. Allow enough time to let it cool completely before stuffing
- Pre heat the oven
- Get the turkey in the oven at the proper time (a meat thermometer, especially a digital one, is very helpful for cooking all kinds of meats)
- Cook the potatoes and then mash them. They will keep nicely in the crockpot but you may need to add a little more milk
- Prepare your side dishes
- When the turkey comes out of the oven, cover it loosely with foil and let it rest for 30 minutes
- If you're making rolls, put them in the oven
- Make the gravy