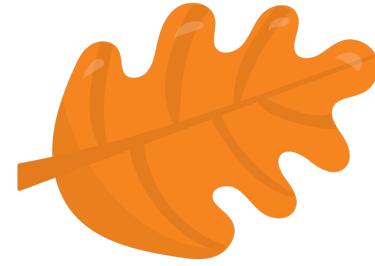


Thanksgiving Checklist



5 - 7 Days in Advance

- Clean out the fridge as much as possible, and wipe it down.
- 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. (This is more important than you think. And don't use those foil pans for your turkey unless you want it to end up on the floor.)

3 -4 Days in Advance

- Make any bread that you will use for stuffing.
- Clean any public rooms, especially the bathroom. Don't forget to straighten up your bedroom if that's where the coats will go.
- 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.) [Here](#) is a chart from Allrecipes that will help. I got the cooking instructions from [The Kitchn](#).

The Day Before (Wednesday)

- Check the house and spot clean anything that needs it. Don't be afraid to delegate!
- Assemble the dry ingredients for your stuffing.
- Chop or prep any vegetables that you will need, such as onions or celery.
- Prep any appetizers that you can.
- Bake your pies, make desserts. You may even want to do this on Tuesday. Same goes for casseroles.

- 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?



THANKSGIVING DAY

- Get out your timeline and post it on the cupboard door where you can see it.
- If you are stuffing the turkey, make your stuffing first. It will cook in the pan with the turkey. If you are not stuffing the turkey, you can still make it now, or wait until later. (If it's not in the bird, technically it's

dressing.)

- Preheat the oven to 450°F.
- If you have one, insert a meat thermometer (not the instant read kind) in the thigh of the turkey. Make sure it's not touching bone. You want an internal temperature of 165°F.
- Get the turkey in the oven at the proper time according to your timeline. Immediately turn the temperature down to 350°F.
- Cook the potatoes and then mash them. They will keep warm nicely in the crockpot but you may need to add a little more milk. If you don't want to put them in the crock pot, start cooking them about 30 minutes before the turkey is done.
- Prepare your side dishes. You can bake casseroles ahead of time and then reheat them in the oven or microwave before serving.
- If you didn't stuff the turkey, put the dressing in the oven about 45 - 60 minutes before you expect the turkey to be done. Tent the turkey with foil if it's getting too brown (or is just right).
- When the turkey comes out of the oven, keep it covered loosely with foil and let it rest for 30 minutes.
- If you're making rolls, put them in the oven.
- Make the gravy.