

# Thanksgiving Timeline

Time Guide	Time	Task
Subtract turkey cooking time plus 1 hour from dinner time. This allows for 30 minutes resting time plus prep time now.		<ul style="list-style-type: none"> <li><input type="checkbox"/> Turn oven on to 450°F.</li> <li><input type="checkbox"/> Prepare stuffing. Do not cook.</li> <li><input type="checkbox"/> Remove turkey from packaging, dry with paper towels.</li> <li><input type="checkbox"/> Rub melted butter or olive oil on skin, add seasoning. Add stuffing if desired.</li> <li><input type="checkbox"/> Insert meat thermometer into thigh. Set temperature (165°F) and alarm.</li> <li><input type="checkbox"/> Turn oven temp down to 350°F as soon as you put the turkey in.</li> </ul>
2 - 3 hours before dinner		<ul style="list-style-type: none"> <li><input type="checkbox"/> Set out appetizers.</li> <li><input type="checkbox"/> Set out butter in butter dish to soften.</li> <li><input type="checkbox"/> If using canned cranberry sauce, open it, put it in a serving dish, cover, and refrigerate.</li> </ul>
1 - 2 hours before dinner		<ul style="list-style-type: none"> <li><input type="checkbox"/> Begin preparing side dishes.</li> <li><input type="checkbox"/> Allow for baking time for any casseroles. Remember that you have dressing to go into the oven 1 hour ahead of dinner, so allow for space.</li> <li><input type="checkbox"/> You can begin making your potatoes now and put them in the crock pot, or wait.</li> </ul>
1 hour before dinner		<ul style="list-style-type: none"> <li><input type="checkbox"/> Make potatoes.</li> <li><input type="checkbox"/> Check turkey to see if it has browned enough. If so, tent with foil.</li> <li><input type="checkbox"/> Put dressing in the oven.</li> </ul>
30 minutes before dinner (note: the exact time the		<ul style="list-style-type: none"> <li><input type="checkbox"/> Remove turkey from oven and place on cutting board</li> </ul>

turkey comes out of the oven depends on the meat thermometer.)		<p>for carving.</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Check dressing and casseroles.</li> <li><input type="checkbox"/> Bake rolls.</li> <li><input type="checkbox"/> Drain juices from turkey pan. Use a fat separator if you have one.</li> <li><input type="checkbox"/> Make gravy.</li> </ul>
Dinner time		<ul style="list-style-type: none"> <li><input type="checkbox"/> Once everything is out of the oven and it's turned off, pull out any pies or desserts that might taste better warmed and put them in the oven covered with foil.</li> <li><input type="checkbox"/> Serve dinner.</li> <li><input type="checkbox"/> Say thanks and enjoy!</li> </ul>

