



# Thanksgiving Prep Timeline

Number 1 Tip: Accept help when offered.

## One Month Before

- Plan recipes to use for dinner
- Test any new recipes you want to use on Thanksgiving

## 2-3 Weeks Before

- Invite guests and assign any sides you'd like them to bring
- Make a shopping list

## 2 Weeks Before

- Shop for food that will keep in freezer (don't forget the turkey), disposable plates and utensils (if using)

## 1 Week Before

- Make a final guest list
- Clean fridge and house
- Calculate what time to put the turkey in oven based on what time you'd like to eat (don't forget to allow the turkey time to rest after cooking).

## Week of Thanksgiving

### *Sunday/Monday*

- Start defrosting the turkey in the fridge (it defrosts at about 4 lbs/day)

### *Tuesday*

- Shop for perishable food
- Prep side dishes that will keep in the fridge and can easily be put in oven on Thursday (stuffing, casseroles, or cranberry sauce)

### *Wednesday*

- Bake rolls, pies, and other desserts for Thursday.
- Clean kitchen and any other last minute tidying up
- Set table for Thanksgiving meal (if able)

### *Thursday*

- Put turkey in oven first
- Set table for dinner (if not done on Wednesday)
- Prepare other side dishes
- Bake casseroles, sweet potatoes, and other sides while turkey rests
- Make gravy with turkey drippings
- Enjoy dinner