



Thanksgiving

CHECKLIST

EARLY NOVEMBER...

- Create guest list
- Plan menu
- Decide which dishes you will assign to others
- Take inventory of pantry/fridge
- Make a shopping list
- Start shopping for non-perishables
- Order/buy turkey
- Decide tablescape/decorations

2-3 WEEKS BEFORE...

- Organize your kitchen
- Confirm table/chair count
- Decide which plates, silverware, glassware to use
- Buy any paper goods you will need
- Start shopping for rest of your grocery list
- Start preparing dishes that you can make in advance

1 WEEK BEFORE...

- Clean out your fridge/freezer
- Clean your home
- Prepare room for overnight guests
- Purchase containers for leftovers
- Continue to prepare dishes/ingredients that can be made in advance

5 DAYS BEFORE...

- Start thawing your turkey in the fridge
- Shop for the rest of perishable items
- Plan activities for kids attending

2-3 DAYS BEFORE...

- Continue to prepare dishes/ingredients that can be made in advance
- Clean, chop and prep vegetables
- Measure and store ingredients
- Defrost any frozen items in the fridge
- Spot clean rooms as needed
- Put up decorations

1 DAY BEFORE...

- Season turkey
- Set the table
- Pull out platters and serving dishes
- Set up dessert/coffee area
- Chill beverages
- Make desserts
- Shop for any last-minute items
- Run the dishwasher

THANKSGIVING DAY...

- Remove turkey from fridge 1 to 2 hours before putting in oven
- Prepare remaining dishes
- Make bread/dinner rolls
- Warm up side dishes
- Enjoy dinner
- Prepare coffee/tea
- Warm up dessert
- Put away leftovers
- Clean up kitchen

HAPPY
Thanksgiving