



# Thanksgiving CHECKLIST

## 4 WEEKS

- CHOOSE GUEST LIST
- SEND INVITATIONS
- DECIDE IF GUESTS WILL BRING DISHES (POTLUCK)
- PLAN MENU

## 2-3 WEEKS

- BUY TURKEY (THEY SELL OUT QUICKLY) AND FREEZE
- WRITE LIST OF EXTRA COOKING TOOLS, UTENSILS, SERVING DISHES IF NEEDED
- PLAN SEATING, BUY OR RENT EXTRA TABLES OR CHAIRS IF NEEDED
- DECORATE, ORDER FLOWERS OR MAKE CENTERPIECE ETC.

## 1 WEEK

- CALCULATE THAW TIME NEEDED FOR TURKEY WEIGHT AND SET REMINDER
- EMPTY OUT REFRIGERATOR TO PREPARE FOR PREPPING FOOD
- BUY BOTTLED, PRE-MADE DRINKS AND FREEZE EXTRA ICE
- PREPARE MAKE AHEAD FOOD SUCH AS PIE CRUSTS, MARINADES, ETC. TO FREEZE
- WRITE GROCERY LISTS, ONE NON-PERISHABLE ITEMS AND ONE FRESH ITEMS
- BUY NON-PERISHABLE GROCERIES AND START CLEANING

## 1 DAY

- SET THE TABLE
- MAKE BREAD DOUGHS AND REFRIGERATE
- PREP FOODS SUCH AS CHOPPING, PEELING, AND TOASTING
- PREP SIDES OR VEGETABLES THAT CAN BE PREPPED AND REHEATED
- LAST MINUTE CLEANING BEFORE GUESTS ARRIVE

## THANKSGIVING DAY

- GET UP EARLY
  - BRING TURKEY TO ROOM TEMP, 1-2 HOURS BEFORE BAKING
  - CHILL DRINKS
  - FINISH COOKING SIDES, BREADS, PREPARING SALADS, DESSERTS, ETC.
  - UTILIZE SLOW COOKERS OR BUFFET WARMERS TO KEEP FOOD WARM
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