



Thanksgiving

NOVEMBER
24



PLANNING

C O U N T D O W N

Basics

FIRST WEEK OF NOVEMBER

**Choose
time of day:**
Brunch, Lunch
or Dinner?



Plan for number of:

- Tables
- Chairs
- Tablecloths
- Napkins
- Plates
- Glasses (cocktails, wine, water, kids)
- Silverware
- Decor



Menu & Shopping List

Write it down!

- Choose meal format:
- Cocktails, appetizers, meal, dessert.
- Choose **recipes** and create shopping list.

Basics: Buy/rent/borrow.

Appetizers:

Fall soups served in small cups are the perfect make-ahead dish.

TURKEY TIPS

- **Fresh:** Place order 2 days before Thanksgiving
- **Frozen:** Buy and bring home, put in freezer
- **Brining:** Allow time to defrost and soak

Starch:

- Rolls, breads – Frozen breads can be defrosted and baked on Thanksgiving Day
- Homemade rolls like these **Hawaiian Sweet Rolls** are best baked on the day dough is made



Side dishes

Got a cast iron pan? Roast veggies in the oven in the pan when the turkey comes out and is resting.

Green beans are an elegant and easy side dish. Serve with garlic, shallots and top with toasted nuts. You can prepare all of these ahead of time.



*Cold dishes, like this **Homemade Cranberry Sauce** can be prepared ahead and kept in fridge until ready to serve.*

Desserts:

Allow 2 desserts per 5 people.

QUICK TIP

Serve both **showstopping** or something **simple**, or both!



Drinks:

- Wine – 4 glasses to a bottle
- Champagne – 6 glasses to a bottle
- **Signature drink** – make a big batch
- **Non-alcoholic options**



QUICK TIP

Give new dishes a trial run before the big day, or choose tried-and-true recipes

2 WEEKS BEFORE

Make Pie Dough, Stock & Soup

Make and freeze pie dough:

wrap disks tightly in plastic wrap and thaw in the refrigerator overnight before you're ready to use them — most pies can be made the day before Thanksgiving.

Homemade gravy: Make stock for gravy and freeze.

Soup:

This can be made ahead; stir in all ingredients except for cream, which can be added at the last minute when you reheat.



1 WEEK BEFORE

Shop for Non-Perishables & Table Prep

Shop: pantry and frozen items like flour, sugar, spices, nuts, dried fruits, store-bought stocks, canned pumpkin, frozen breads.

Table: Set table with plates, napkins and glassware.

Serving dishes: Set out serving dishes you'll use and place on table.



3 DAYS BEFORE

Defrost Turkey & Buy Perishable Ingredients

Shop: Buy perishables like vegetables, dairy, fresh fruits, and additional meats.

Turkey: Thaw in coldest part of the fridge and set pan underneath turkey to catch any drips.

Brine: Thaw turkey before brining and start brining 24-48 hours before cooking time begins.



2 DAYS BEFORE

Assemble/Prep Veggies & Make Sides Ahead

Cold Sides: Can make fresh cranberry salad, or savory green or pasta salad (no dressing), cover and refrigerate.

Hot Sides: Cut up fresh veggies for side dishes/casseroles, cover and refrigerate.

Set Up: Take out all prepared frozen items including stock, rolls and pie crusts.



1 DAY BEFORE

Make Desserts & More Side Dish Prep

Pie: Make pies and desserts. Store covered in fridge.

Sides: (Cover all and refrigerate)

- Sauté onions, shallots or garlic
- Put sliced butter, jam, toppings and garnishes (chopped herbs or chives for soup) in small serving bowls, cover and refrigerate

- Make salad dressing, cover and refrigerate
- Make gravy with homemade stock, cover and refrigerate
- Make bread pudding/stuffing/casseroles, cover and refrigerate
- Toast nuts if any dishes contain them (no refrigeration needed)

Breads: Make dough and cover with plastic. Store unbaked in fridge



YIPPEE!!!

Thanksgiving

DAY

IT'S GO TIME!

Turkey: Allow 4 hours for this process. For a 13-15 lb turkey, preheat oven in the morning to 450°F and cook turkey for 30 minutes. Reduce temperature to 350°F. Bake until the thickest part of bird has reached 162°F, about 2 1/2 to 3 hours.



Turkey tip: Many digital probe thermometers (with long metal wires) have temperature alarm settings. If using these, stick probe in thickest part of bird at beginning of roasting and place thermometer outside oven. Set alarm and wait for signal.

While the Turkey is Cooking...

Bread: Set rolls out on counter to get to room temperature before baking unless otherwise specified. Bake when temperature is turned down for turkey. Reheat in oven right before serving.

Soup: Put soup in dutch oven on low and let cook/warm an hour before serving – if frozen, make sure you allow enough time to defrost and warm. Stir in creams at the last minute.

Gravy: Add cream to prepared stock and season. Keep on low or warm in microwave right before serving.

Cocktail: If making fizzy cocktail, assemble all liquid ingredients and pour in fizzy liquid right before serving.

Extras: Set out prepared toppings and garnishes.



Don't skip this step!

When turkey is done, let it rest out of the oven for 20-25 minutes. Make a tent over the bird by taking a large piece of foil, folding it in half long ways and putting it over the turkey as a "hat" – this lets the bird rest so its juices can redistribute.



Serving time tip: While turkey is resting, it's a great time to re-heat your casserole in the microwave, on the stove top, or roast veggies in the oven. Use your crock pot to keep side dishes like mashed potatoes or green beans warm. Once sides are hot and ready, you can put them in a pan on the stove and cover to keep warm. Cold salads can be taken right from the fridge to the plate.

After the meal:

Brew coffee to serve with dessert, offer cream and sugar.



Set out
desserts
and serve!



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