

THANKSGIVING *Checklist*

2 Weeks Out

- ☐ Plan menu and who's bringing what.
- ☐ Check serving dishes and bakeware.
- ☐ Order or buy your turkey.
- ☐ Pick up special ingredients.
- ☐
- ☐

1 Week Out

- ☐ Make and freeze pie dough or rolls.
- ☐ Clean out the fridge.
- ☐ Check linens, candles, and table settings.
- ☐ Make or buy centerpiece.
- ☐
- ☐
- ☐

3-4 Days Out

- ☐ Thaw turkey (1 day per 4 lbs).
- ☐ Chop onions, celery, herbs.
- ☐ Make cranberry sauce.
- ☐ Bake breads or desserts that hold up.
- ☐ Make gravy base and refrigerate.
- ☐ _____
- ☐ _____

2 Days Out

- ☐ Set or lay out table.
- ☐ Prep casseroles to bake later.
- ☐ Make salad dressing, pie fillings, and compound butter.
- ☐ Peel, cook, and mash potatoes.
- ☐

1 Day Out

- ☐ Assemble stuffing and refrigerate.
- ☐ Chill drinks and wine.
- ☐ Check turkey thaw and brine if needed.
- ☐ Write a rough cooking schedule.
- ☐ Set out butter to soften overnight.
- ☐ Bake pies.

Notes

[illegible]

Thanksgiving Day

- ☐ Preheat oven early.
- ☐ Roast turkey.
- ☐ Bake or heat side dishes and rolls.
- ☐ Let someone else handle drinks.
- ☐ Enjoy the day!
- ☐