# *The Thanksgiving* Prep Checklist

*A little planning ahead. A lot less happening at once.*

## TWO WEEKS BEFORE

- ☐ Plan the menu and assign dishes
- ☐ Check serving pieces, roasting pan, and bakeware
- ☐ Buy or order the turkey; stock pantry staples

## ONE WEEK BEFORE

- ☐ Clear refrigerator space
- ☐ Freeze pie dough or unbaked rolls
- ☐ Check linens and finish the grocery list

## 4–6 DAYS BEFORE

- ☐ Move frozen turkey to fridge (see guide below)
- ☐ Shop for fresh ingredients and extra butter

## THREE DAYS BEFORE

- ☐ Make cranberry sauce and gravy base
- ☐ Chop vegetables; prep dressings and herb butter

## TWO DAYS BEFORE

- ☐ Prepare make-ahead sides as recipes allow
- ☐ Label serving dishes and gather utensils

## THE DAY BEFORE

- ☐ Bake pies; refrigerate perishable desserts
- ☐ Set table, chill drinks, and plan oven schedule
- ☐ Keep stuffing bread and wet ingredients separate

## THANKSGIVING DAY

- ☐ Roast turkey; check 165°F in thickest parts
- ☐ Cook stuffing to 165°F; reheat sides thoroughly
- ☐ Warm rolls and finish gravy with drippings
- ☐ Rest and carve turkey; refrigerate leftovers within 2 hours

## TURKEY THAWING GUIDE

| 4–12 lb · 1–3 days | 12–16 lb · 3–4 days | 16–20 lb · 4–5 days | 20–24 lb 5–6 days |
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Thaw in the refrigerator on a rimmed tray: about 24 hours per 4–5 lb.

Once thawed, keep refrigerated and cook within 1–2 days.