

Thanksgiving Planning Checklist

3 Weeks Out

- Finalize guest list — extend invitations
- Fresh or frozen turkey? Order fresh turkey now, buy frozen turkey early if you want a specific size
- Decide on menu — select recipes
- Consider number of guests
- Plan for any dietary restrictions
- If potluck, ask guests and assign dishes

2 Weeks Out

- Purchase disposable items: paper plates, cups, napkins and storage containers to send home leftovers with guests
- Stock up on kitchen staples: butter, flour, sugar, nuts
- Shop for non-perishables: drinks, canned goods
- Make sure kitchen appliances and tools are in working order pull out the roaster oven, mixer, food processor and slow cooker
- Bake and freeze bread, rolls and pie crusts — these store perfectly in the freezer well in advance
- Order or DIY centerpieces for the table

1 Week Out

- If you haven't already, buy a frozen turkey
- Check how long it will take to defrost the turkey — large turkeys take longer to thaw
- Purchase perishable ingredients: cranberries, carrots, celery, sweet potatoes, potatoes, onions

Monday

- Defrost frozen turkey, pick up fresh turkey
- Prepare cranberry sauce or relish

Tuesday

- Brine turkey — try a dry brine
- Iron table linens and napkins
- Take out platters, serving dishes and silver — clean and polish
- Create Thanksgiving Day timeline — plan when each dish needs to go in the oven, slow cooker, roaster oven or stovetop
- Move frozen pie crust from freezer to refrigerator

Wednesday

- Bake pies and store in cool location
- Prep ahead for dishes — chop onions, celery and other vegetables
- Sauté vegetables for stuffing
- Spot clean
- Chill wine

Thanksgiving Day

- Post Thanksgiving Day timeline in a visible location so it is easy to reference throughout the day
- Stuff the turkey or place stuffing in an oven-proof bowl to reheat. After cooking, transfer to slow cooker crock to keep warm.
- Bake rolls or bread after turkey, if cooking in oven
- Relax, you got this! Planning ahead pays off so you can enjoy time with family and friends.