



Thanksgiving

check list

3 Weeks Before

- _ Invite guests
- _ Plan menu
- _ List dishes that guests will bring
- _ Purchase any cooking equipment you may need: roasting pan, basting brush, meat thermometer, etc

2 Weeks Before

- _ Finalize menu
- _ Gather recipes
- _ Plan decor
- _ Make shopping list (Read recipes carefully)
- _ Purchase non perishables including paper goods, food containers, decorations, etc
- _ Purchase turkey if buying frozen

1 Week Before

- _ Purchase turkey if buying fresh
- _ Place unopened frozen turkey on a tray in fridge to thaw (Allow 24 hours of thawing for every 4 lbs & cook within 4 days of thawing)
- _ Take stock of ingredients you already have on hand
- _ Clean out fridge & freezer to make room for leftovers

Weekend Before

- _ Make sure you have enough seating, dinner ware, & utensils for each guest
- _ Iron tablecloths & linens
- _ Complete any big chores around the house
- _ Plan your "day of" cooking schedule

3 Days Before

- _ Purchase perishable goods
- _ Cook & cool turkey brine
- _ Place turkey in cooled brine
- _ Set up drink station

2 Days Before

- _ Clean house
- _ Complete decorations
- _ Make desserts
- _ Prep ingredients & garnishes

1 Day Before

- _ Remove turkey from brine, pat dry & place uncovered on tray in fridge
- _ Buy ice
- _ Set out serving dishes & utensils
- _ Set table
- _ Fill salt & pepper shakers

NOTES: _____

