## One Month Before

The month before is all about big-picture planning:
Decide what you will cook:
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Select what you are going to outsource
Choose who you are going to invite
Determine when and where the dinner will be held.
Send invitations and requests to guests

## Two Weeks Before

Now it's time to make your lists:
Create grocery shopping list
Determine list of needed kitchen tools
Confirm guests and who is bringing different side dishes
Plan and put up Thanksgiving decorations
Make a list of house cleaning tasks/chores

## One Week Before

The week before is all about getting things done ahead of time. The more you can do this week, the less you'll have to worry about on the big day. Here are a few things you can do the week before:

## Buy the turkey

Chop veggies
Get your table ready (make sure you have enough place settings)
Delegate cleaning chores for after the meal
Make and freeze the pie dough (or the entire pie)
Make and freeze homemade stock
Make and freeze the homemade rolls
Take inventory - do you have enough toilet paper, napkins, dishes, etc for everyone?
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## Three Days Before

A few days before the big meal is when you prepare for all the festivities that are about to happen:

Thaw the turkey
Go shopping for anything you might have missed

Make the perishable recipes (like dips and veggie platters)
Make the cranberry sauce
Buy the drinks
Plan activities
Clean the house

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## The Day Before

It's almost time! Here are the things you can do the day before Thanksgiving to get ready for it:

## Set the table

Thaw the homemade rolls
Finish any last-minute baking
Cook sides that can be reheated the day of
Peel the potatoes for mashed potatoes and keep them covered in water overnight
Complete all the food prep
Organize the cooking schedule for the next day
Put the wine and beer in the fridge
Get plenty of sleep

## On Thanksgiving Day

Today is the big day! It's all about spending time with friends and family. Here's what to do on Thanksgiving Day:

Pre-heat the oven and get the turkey cooking
Make the mashed potatoes
Cook the side dishes first that can be served at room temperature
Make the gravy and the stuffing after the turkey is done
Reheat/cook any hot side dishes
Put the food into serving dishes
Carve the turkey
Rewarm the desserts in the oven

## The Day After Thanksgiving

Clean up and put away everything from the big day
Make notes of what you want to do differently next year

