

Epic Thanksgiving Checklist

Month Before

- Finalize your guest list
- Plan the menu
- Pick up any unique tools you might need (baster, basting brush, meat thermometer, extra large roasting pan)

3 Weeks Before Thanksgiving

- Create a shopping list based on your menu plan
- Order or purchase your turkey
- Plan your drinks (buy early to beat the rush and to save your energy!)
- Decide what you can make ahead and freeze

2 Weeks Before Thanksgiving

- Make space in your freezer
- Also, make some space in your fridge
- Make and freeze any items you can such as pies, rolls, and broth
- Take inventory of tableware, silverware, platters, etc. to see what you will need
- Order flowers if you're planning a centerpiece, have them delivered the Wednesday before Thanksgiving Day

1 Week Before Thanksgiving

- Clean out your fridge to make room for the dishes you'll be preparing over the next few days
- Shop for shelf-stable items such as flour, canned pumpkin, canned cranberries, paper plates (if using), etc.
- Create your seating plan if necessary
- Identify and schedule tasks and recipes to be made leading up to Turkey Day!!
- Pick up your turkey, remember you'll need time for thawing

Four Days Before Thanksgiving

- Thaw turkey in the coldest part of your fridge with a pan underneath in case it drips (never thaw your turkey outside the fridge)
- Polish the silverware if necessary
- Iron tablecloth and napkins if necessary
- Buy perishable items on your list

Two Days Before Thanksgiving

- Make pie crusts and cranberry sauce and keep in fridge
- Brine or marinate your turkey

One Day Before Thanksgiving

- Casseroles can be made the day before
- Prep stuffing, toppings, and salads
- Prepare soups if making
- Finish making pies and desserts today
- Set up any extra eating areas or buffet tables for buffet-style dinners

Thanksgiving Day

- Take a deep breath
- Preheat your oven and start the turkey
- Chill beverages
- Prepare side dishes while turkey is roasting
- Make the gravy while the turkey is resting

After the Big Thanksgiving Meal

- Save any turkey meat for leftovers
- Store all leftovers (sometimes I make "meals" using meal prepst containers, so my guys have grab-and-go lunches)
- Don't forget to enjoy friends and family! We love playing word games, board games, corn hole, watching a family movie, and of course napping!