

Thanksgiving COOKING SCHEDULE

Before the Big Day

one week before:

- PLAN YOUR MENU AND CREATE A SHOPPING LIST.
- PURCHASE NON-PERISHABLE ITEMS AND ANY ITEMS THAT CAN BE FROZEN IN ADVANCE.

three days before:

- PURCHASE FRESH INGREDIENTS, INCLUDING VEGETABLES, FRUITS, AND HERBS.
- MAKE A PIE CRUST DOUGH AND STORE IT IN THE REFRIGERATOR.

two days before:

- PREPARE AND CHOP VEGETABLES FOR SIDE DISHES.
- THAW ANY FROZEN ITEMS IN THE REFRIGERATOR.

one day before:

- MAKE CRANBERRY SAUCE AND REFRIGERATE.
- PREPARE ANY MAKE-AHEAD DISHES, LIKE CASSEROLES, AND REFRIGERATE.



Thanksgiving Day

early morning

- PREPARE THE TURKEY AND LET IT COME TO ROOM TEMPERATURE.
- SET THE TABLE AND ARRANGE SERVING DISHES.

mid-morning

- START ROASTING THE TURKEY.
- PREPARE STUFFING AND BAKE.
- PREP APPETIZERS.

late morning

- PREPARE AND COOK SIDE DISHES.
- MAKE GRAVY.

early afternoon

- FINISH COOKING SIDE DISHES.
- WARM ROLLS OR BREAD.
- REHEAT ANY MAKE-AHEAD DISHES.

just before serving

- CARVE THE TURKEY.
- WARM GRAVY.
- SERVE THE MEAL.

after dinner

- ENJOY DESSERT AND COFFEE.
- BEGIN CLEANING UP AND STORING LEFTOVERS.
- RELAX AND ENJOY TIME WITH FAMILY AND FRIENDS.

Thanksgiving Cooking Schedule

one week before:

- Plan your menu and create a shopping list.
- Purchase non-perishable items and any items that can be frozen in advance.

three days before:

- Purchase fresh ingredients, including vegetables, fruits, and herbs.
- Make a pie crust dough and store it in the refrigerator.

two days before:

- Prepare and chop vegetables for side dishes.
- Thaw any frozen items in the refrigerator.

one day before:

- Make cranberry sauce and refrigerate.
- Prepare any make-ahead dishes, like casseroles, and refrigerate.

Thanksgiving Day

early morning

- Prepare the turkey and let it come to room temperature.
- Set the table and arrange serving dishes.

mid-morning

- Start roasting the turkey.
- Prepare stuffing and bake.
- Prep appetizers.

late morning

- Prepare and cook side dishes.
- Make gravy.

early afternoon

- Finish cooking side dishes.
- Warm rolls or bread.
- Reheat any make-ahead dishes.

just before serving

- Carve the turkey.
- Warm gravy.
- Serve the meal.

after dinner

- Enjoy dessert and coffee.
- Begin cleaning up and storing leftovers.
- Relax and enjoy time with family and friends.



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after dinner

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Thanksgiving COOKING SCHEDULE

BEFORE THE BIG DAY

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one day before:

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THANKSGIVING DAY

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