

Thankesyi
Beforethe Big Day
one week before:
$\square$ PIAN YOUR MENU AND CREATE A SHOPPiNG LiST.
$\square$ PURCHASE NON-PERISHABLE iTEMS AND ANY iTEMS THAT
can be frozen in advance.
three days before:
$\square$ PuRchase fresh ingredients, including vegetables, fruits, and herbs.
$\square$ MAKE A Pie crust dough and store it in the refrigerator.
two days before:
$\square$ PREPARE AND CHOP VEGEABLES FOR SIDE DISHES.
$\square$ THAW ANY FROZEN TEMS in THE REERRGERATOR.
one day before:
$\square$ MAKE CRANBERRY SAUCE AND REfRigerate.
$\square$ PREPARE ANY MAKE-AHEAD DISHES, LiKE CASSEROLES, AND REFRiGERATE.


Thanksgiving Day early morning
$\square$ Prepare the turkey and let it come to room temperature. $\square$ SET THE TABLE AND ARRANGE SERVING DiSheS.
mid-morning
$\square$ START ROASTING THE TURKEY.
$\square$ PREPARE STUFFiNG AND BAKE.
$\square$ PREP APPETIZERS.
late morning
$\square$ PREPARE AND COOK SIDE DISHES.
$\square$ MAKE GRAVY.
early afternoon
$\square$ FiNiSH COOKiNG SiDE DiSHES.
$\square$ WARM ROLLS OR BREAD.
$\square$ REHEAT ANY MAKE-AHEAD DISHES.
just before serving
$\square$ CARVE THE TURKEY.

- WARM GRAVY.
- SERVE THE MEAL.
after dinner
$\square$ enjoy dessert and coffee.
$\square$ Begin cleaning up and storing leftovers.
$\square$ Relax and enjoy time with family and friends.
hanksgiving Cookng Schedule
one week before:
$\square$ Plan your menu and create a shopping list.
$\square$ Purchase non-perishable terms and any terms that can be frozen in advance.
three days before:
$\square$ Purchase fresh ingredients, including vegetables, fruits. and herbs.
$\square$ Make a pile crustdough and store in in the refrigerator.
two days before:
$\square$ Prepare and chop vegetables for side dishes.
$\square$ Thaw any frozen items in the refrigerator.
one day before:
$\square$ Make cranberry sauce and refrigerate.
$\square$ Prepare any make-ahead dishes. Ike casseroles, and refrigerate.


Thanksgiving Day
early morning
$\square$ Preparetheturkey and letitcometo room temperature.
$\square$ Sethetable and arrange serung dishes.
mid -morning
$\square$ Start roasting the turkey.
$\square$ Prepare stuffing and bake.
$\square$ Prep appetizers.
late morning
$\square$ Prepare and cook side dishes.
$\square$ Make gravy.
early afternoon
$\square$ Finish cooking side dishes.

- Warm rolls or bread.
$\square$ Reheat any make-ahead dishes.
just before serving
$\square$ Carve the turkey.
$\square$ Warm gravy.
$\square$ Serve the meal.
apter dinner
$\square$ Enjoy dessertand coffee.
$\square$ Begin cleaning up and storing leftovers.
$\square$ Relax and enjoy time with family and friends.

Tharlesgiving cooking schedule

Before the Big Day
one week before:
$\square$ PLAN YOUR MENU AND CREATE A SHOPPING LIST.
$\square$ PURCHASE NON-PERISHABLE ITEMS AND ANY ITEMS THAT
CAN BE FROZEN IN ADUANCE.
threedays before:
PURCHASE FRESH INGREDIENTS, INCLUDING UEGETABLES, FRUITS, AND HERBS.
$\square$ MAKE A PIE CRUST DOUGH AND STORE IT IN THE REFRIGERATOR.
two days before:
$\square$ PREPARE AND CHOP UEGETABLES FOR SIDE DISHES.
$\square$ THAW ANY FROZEN ITEMS IN THE REFRIGERATOR.
oneday before:
$\square$ MAKE CRANBERRY SAUCE AND REFRIGERATE.
$\square$ PREPARE ANY MAKE-AHEAD DISHES, LIKE CASSEROLES, AND REFRIGERATE.


Thanksgiving Day
early morning
PREPARE THE TURKEY AND LET IT COME TO ROOM TEMPERATURE.
$\square$ SET THE TABLE AND ARRANGE SERUING DISHES.
mid-marningSTART ROASTING THE TURKEY.PREPARE STUFFING AND BAKE.PREP APPETIZERS.
late morningPREPARE AND COOK SIDE DISHES.MAKE GRAUY.
early afternoon
FINISH COOKING SIDE DISHES.WARM ROLLS OR BREAD.REHEAT ANY MAKE-AHEAD DISHES.
just beforesserwingCARUE THE TURKEY.WARM GRAUY.SERUE THE MEAL.
after dinnerENJOY DESSERT AND COFFEE.BEGIN CLEANING UP AND STORING LEFTOUERS.RELAX AND ENJOY TIME WITH FAMLY Y AND FRIENDS.

BEFORE THE BIG DAY
one week before:
$\square$ PLAN YOUR MENU AND CREATE A SHOPPING LIST.
$\square$ PURCHASE NON-PERISHABLE ITEMS AND ANY
ITEMS THAT CAN BE FROZEN IN ADVANCE.
three clays before:
PURCHASE FRESH INGREDIENTS, INCLUDING VEGETABLES, FRUITTS, AND HERBS.
MAKE A PIE CRUST DOUGH AND STORE IT IN THE REFRIGERATOR.
two days before:
$\square$ PREPARE AND CHOP VEGETABLES FOR SIDE DISHES.
$\square$ THAW ANY FROZEN ITEMS IN THE REFRIGERATOR.
one day before:
$\square$ MAKE CRANBERRY SAUCE AND REFRIGERATE.
$\square$ PREPARE ANY MAKE-AHEAD DISHES, LIKE CASSEROLES, AND REFRIGERATE.


$-2 y$
Pres
$y$


THANKSGIVING DAY early morning
$\square$ PREPARE THE TURKEY AND LET IT COME TO ROOM TEMPERATURE.SET THE TABLE AND ARRANGE SERVING DISHES.
mid-morningSTART ROASTING THE TURKEY.PREPARE STUFFING AND BAKE.PREP APPETIZERS.
late morning
$\square$ PREPARE AND COOK SIDE DISHES.
$\square$ MAKE GRAVY.
early afternoon
$\square$ FINISH COOKING SIDE DISHES.
$\square$ WARM ROLLS OR BREAD.
$\square$ REHEAT ANY MAKE-AHEAD DISHES.
just before serving
$\square$ CARVE THE TURKEY.WARM GRAVY.SERVE THE MEAL.
after olinner
$\square E N J O Y$ DESSERT AND COFFEE.
$\square$ BEGIN CLEANING UP AND STORING LEFTOVERS.
$\square$ RELAX AND ENJOY TIME WITH FAMILY AND FRIENDS.

