

# THANKSGIVING TIMELINE

## 2 WEEKS TO 10 DAYS AHEAD

**Order your turkey**

**Firm up your guest list**

*Double check grocery list*

**Buy everything EXCEPT fresh produce/herbs that won't keep (just throw your cranberries in the freezer!)**

*Prep and press linens*

*Double check your serving pieces and utensils against your menu*

## 1 WEEK AHEAD

**Double check your grocery AND to do list (trust me, something always slips through the cracks)**

*Clean out your refrigerator*

## 3 DAYS AHEAD

**Pull all pieces you're using for serving. Write each entree on a 3x5 card and assign them to the serving pieces - then stack 'em and cover with a clean sheet (to keep dust-free)**

*Purchase any last minute/fresh items (green beans, parsley, etc)*

*If you're using a frozen bird, start thawing today!*

## 2 DAYS BEFORE

**Make desserts! Get your pies made in stored in fridge!**

*Make the Cranberry Sauce. Cool + cover in plastic wrap + put in fridge*

## THE DAY BEFORE

**Pick up turkey**

*Chop and prep all veggies, then store in fridge*

**Set the table**

**DOUBLE CHECK EVERYTHING**

## MORNING OF

**Prep stuffing/casseroles**

*Get your bird in the oven*

*Make the stock for the gravy*

**Prep potatoes and place in large pot of cold water**

*Prep any veggies you're roasting*

**Put butter, salt + pepper on table**

*Clean as you go!*

## 1 HOUR BEFORE

**Cook stuffing/casseroles and make mashed potatoes (place in crockpot once done to keep warm), then finish cooking remaining sides**

*Carve the turkey*

**Make the gravy**

*Heat the rolls*

*Put out cranberries*

*Whip the cream*

*now eat!*