

# THANKSGIVING

## PLANNING GUIDE

### TWO WEEKS BEFORE

- Clean out your fridge(s), freezer and pantry.
- Get your head count settled.
- Start making lists.
- Assign food dishes to guests.

### ONE WEEK BEFORE

- Buy your turkey! Turkeys need time to thaw!
- Buy canned goods and other dry ingredients.
- Make a week of Thanksgiving plan for cooking and a timeline for the day of Thanksgiving. When will you need the stove vs. the oven? Who will be cooking what? When should drinks be chilling?

### THREE-FOUR DAYS BEFORE

- Clean up the house.
- Take that Turkey out of the freezer!
- Buy produce.
- Make sides that will refrigerate/freeze and thaw well.

### ONE-TWO DAYS BEFORE

- Make your desserts.
- Make sides that have not been prepared yet.
- Lay out serving dishes.

### THANKSGIVING DAY

- Cook the rest of your dishes!
- Cook the turkey! The star of the show!
- ENJOY.
- Save the dishes for tomorrow!

