

week of

Thanksgiving Prep

- sunday** - move turkey from freezer into fridge to thaw
- monday** - grocery shop for any items you still need
- make cranberry sauce
- clean out oven
- tuesday** - make pie dough, wrap and chill in fridge
- label all serving dishes and serveware
- make sure you have all the tools you need
- weds** - make pies and let them chill in fridge
- make green bean casserole (minus topping) + chill
- make sweet potato casserole + chill
- if brining turkey, make brine + put brined turkey in fridge overnight
- chill drinks
- set table
- thursday** - make mashed potatoes first thing. once made, transfer to slow cooker to keep warm.
- make rolls
- remove turkey from fridge, slather with butter, olive oil and seasonings; determine baking time (usually 3-4 hours) and bake
- 1/2 hour before turkey comes out, prepare the stuffing
- once turkey comes out, bake the stuffing. cover turkey with foil to keep warm and rest.
- once stuffing is done, cover with foil.
- bake pre-made green bean casserole and sweet potato casserole with their toppings for about 30 minutes, until done.
- while casseroles are warming up, make the gravy.
- transfer the mashed potatoes to a serving dish (and if using my mashed potato recipe, top with crispies)
- carve the turkey and set on a platter
- lay out all the prepared dishes, and keep warm with foil until you are ready to eat.