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.

two weeks out

Thanksgiving Prep

food prep

- gather recipes online or from cookbooks, pinterest, or saved social media posts
- as needed, assign out recipes and/or discuss menu with guests (preferences, dietary restrictions, etc.)
- this is a great week to test any recipes you haven't made yet
- print out recipes and put into a folder
- go through each recipe to create a master grocery list/order (double check what inventory you already have)
- if placing an online order, get your substitution preferences set
- don't forget drinks and appetizer ingredients as well
- try to get all your grocery shopping done by the Friday before Thanksgiving. the weekend before and the few days before are always hectic at the stores and a lot of stuff sells out.
- prep anything that can be chilled a week ahead of time (I always make my pie dough and cranberry sauce early - they keep great in the fridge. some desserts like cookies also freeze well.)

kitchen

- clean out oven
- clean out pantry, fridge, and freezer
- restock pantry baking essentials like sugar, flour, etc.
- double check non-food items you may need to restock like aluminum foil, plastic wrap, ziploc bags, tupperware, etc.
- get out serving dishes and label what you'll be using for each recipe
- read through all your recipes to make sure you have the right equipment you'll need for each
- locate tools you'll need like meat thermometer, roasting pan, carving knives, etc.
- if you'll be sending leftovers home with guests, buy tupperware or tins they can use to take food home

table & home

- plan out table setting plates and utensils
- get out napkins and tablecloths (wash if needed) and any other table decor
- figure out seating (extra chairs/tables if needed)
- figure out drinkware, dessertware, serving tools, etc.
- make sure you're stocked up on basics like dish towels, trash bags, paper towels, hand soap, dish soap, dishwasher tabs, etc.