· THANKSGIVING ·
PLANNER

Two Weeks Before

- Plan a menu. Select dishes that are well rounded and delicious.
- Decide what kind of turkey to serve. If you want a fresh or heritage bird, order it now and arrange for delivery or pickup the Wednesday before Thanksgiving.

One Week Before

- Get organized by making lots of lists. Make a grocery list and arrange the ingredients by their location in the store. If you are shopping at multiple store, make a list for each store.
- Plan the table setting. Make sure the napkins and tablecloths are clean.
- Make a seating chart, if desired, and place cards.
- Prepare your kitchen. Clean out the pantry and fridge to make room for groceries and dishes.
- Clean your house. If desired, decorate.
- Make a cooking plan. Figure out what dishes need to go in the oven and at what temperature.

The Monday Before

- Purchase all nonperishable groceries.
- If frozen, defrost the turkey.
- Set the table and arrange the centerpiece. Place the candles in the votive holders or candelabra.
- Figure out how you will be serving the meal. Write the name of each dish on a post-it and place inside the serving vessel.
- Clean wine glasses.

The Tuesday Before

- Make pie dough.
- Make the cranberry sauce.
- Cut the bread for stuffing into cubes.

The Wednesday Before

- Chop vegetables. Place in bowls, cover with plastic bags, and refrigerate.
- Finish the pies.
- Peel the potatoes. Store in a bowl of water in the fridge.
- Depending on the appetizers you are serving, prep or make them.
- If you are cooking a fresh turkey, pick it up from the market.
- Shop for remaining groceries (salad greens, bread, seafood).
- Prepare any side dished that can be made ahead.

Thanksgiving Day

- Remove the turkey from the fridge in the morning, so it has time to come to room temperature.
- Make the stuffing.
- For dinner at 5 p.m., put the turkey in the oven at noon.
- Reheat the cranberry sauce.
- Make the mashed potatoes.
- Make the appetizers.
- Chill the wine and cocktails.
- Have a fabulous time!