

Thanksgiving Checklist

Make sure to use this checklist to plan out your most organized and smooth Thanksgiving Dinner yet!

2-3 weeks before

- Plan your menu.
- Invite your guests and give food assignments.
- Make sure you have enough serving dishes, place settings, silverware, glassware, etc.
- Consider finding a turkey roaster to buy or borrow.
- Determine the size of turkey you will need for your guest list and then jot down your "price point" so that you can watch for sales prices.
- For the kids:** Determine the crafts or activities to help with decor, table settings and more. Make a list of items you will need.

1-2 weeks before

- Write out your complete list of ingredients needed for the recipes you are making.
- Gather items on your list you may already have at home to avoid duplicates and save money.
- Write out your shopping list from the remaining ingredients.
- Look for coupons on items you plan to buy.
- Begin to purchase the non-perishable items as they go on sale.
- Clean off a shelf/section in your pantry to put all gathered and purchased foods for Thanksgiving.
- For the kids:** Begin purchasing the craft/activity items or find around your home.

Week of Thanksgiving

- Clean out a spot in the fridge for prepared dishes and for the turkey to start thawing.
- Thaw the turkey in the fridge.
- Call and confirm with your guests and double check food assignments.
- For the kids:** Let the kids start diving into their learning and craft activities.

Two days before

- Make your "serve chilled" foods and store in the fridge (like cranberry sauce).
- Double check your needed items shopping list so that you don't overlook something.
- Complete the final shopping for the rest of the foods, including your fresh items.

The day before

- Tidy your home by spending 20 minutes in each room. Take a break between each room so it isn't so daunting.
- Prepare many of your foods like pies, other baked goods, and brine for the turkey, prepare the salad, prepare the homemade salad dressings, cut up all veggies (except potatoes as they go brown quickly) but carrots, celery, onions, etc.
- Calculate the exact time you will need to start your turkey (e.g., 5 or 6 am).
- For the kids:** Let them help decorate or display their learning and craft activities.

Thanksgiving Day

- Cook the turkey.
- While the turkey is cooking, cut and peel potatoes and then place in water in the fridge.
- Decorate and set the table.
- Prepare the final foods and casseroles.
- Chill the beverages.
- Finish the mashed potatoes.
- After the turkey has been pulled out, while it is setting, prepare the gravy and the whipping cream.
- Carve the turkey.
- For the kids:** Let them help decorate, demonstrate the things they learned and or crafts they made.

 **HAPPY**
THANKSGIVING