



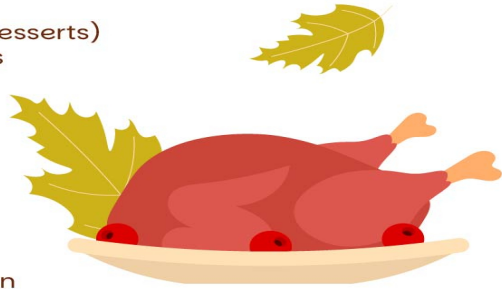
Thanksgiving Prep Checklist

1-2 Weeks Before

- Plan the menu (main dishes, sides, desserts, drinks)
- Make guest list and confirm RSVPs
- Delegate dishes (ask guests to bring sides/desserts)
- Check cookware, serving dishes, and utensils
- Order or purchase turkey (fresh or frozen)
- Plan table setting & decorations

1 Week Before

- Shop for non-perishable ingredients
- Buy beverages (water, soda, wine, cider)
- Clean and organize fridge & freezer
- Make pie crusts or desserts that can be frozen
- Prepare guest rooms or sleeping areas



3-4 Days Before

- Begin thawing turkey (in fridge: 1 day per 4 lbs)
- Chop and prep vegetables (store in airtight containers)
- Bake or prep breads/rolls ahead of time
- Double-check place settings & decorations

1-2 Days Before

- Make casseroles & side dishes that can be reheated
- Prepare stuffing, cranberry sauce, and gravy base
- Set the table (plates, silverware, napkins, centerpieces)
- Chill beverages
- Bake pies and desserts

Thanksgiving Day

- Roast turkey (allow resting time before carving)
- Warm sides and rolls
- Finish gravy and mashed potatoes
- Set out appetizers/snacks
- Light candles / set music / turn on parade or football
- Serve meal & enjoy!
- Pack leftovers for guests