

THANKSGIVING WEEK PREP SCHEDULE

4 DAYS BEFORE

- Finalize menu
- Make detailed grocery list
- Shop for non-perishables, drinks, and décor
- Clean fridge & pantry space for ingredients

3 DAYS BEFORE

- Begin thawing frozen turkey (in fridge)
- Wash & chop veggies (store in airtight containers)
- Prepare pie crusts or dough (refrigerate/freeze)
- Double-check serving dishes, utensils, tableware

2 DAYS BEFORE

- Make casseroles or sides that can be reheated
- Prepare cranberry sauce & gravy base
- Bake breads/rolls if freezing or refrigerating
- Set up extra tables/chairs if needed

1 DAY BEFORE

- Bake pies and desserts
- Assemble stuffing (keep refrigerated until baking)
- Brine or season turkey (if recipe requires)
- Set the table (plates, napkins, decorations)
- Chill drinks
- Prep appetizers/snacks

THANKSGIVING DAY

- Roast turkey (allow resting before carving)
- Reheat casseroles, sides, and rolls
- Make mashed potatoes & final gravy
- Arrange appetizers and snacks
- Light candles / play music / welcome guests
- Serve meal & enjoy!