



Consider it done.

Thanksgiving Printable Checklist

2 Weeks Before Thanksgiving:

- ◇ Decide on your menu and create a shopping list, separating the list into non-perishables and perishables such as bread, dairy products, and fresh fruits and vegetables.
- ◇ Purchase your turkey while there is still a large selection available at your local supermarket.

1 Week Before Thanksgiving:

- ◇ Shop for all nonperishable items on your list.
- ◇ Move your frozen turkey to the refrigerator to start thawing. Allow a full day for every 4 pounds of turkey to thaw.
- ◇ Baking pies for dessert? You can make the dough, lay in pie plates, and freeze until you need.

2 Days Before Thanksgiving:

- ◇ Cut and cube bread and set cubes out to create stale bread for home-made stuffing.
- ◇ Prep your serving ware, flatware, napkins, and tablecloths.
- ◇ Put up any holiday decorations and prepare the table centerpiece.



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1 Day Before Thanksgiving:

- ◇ Thaw frozen pie dough and make pies.
- ◇ Assemble side dishes for baking; refrigerate them to cook the day of or go ahead and bake and reheat Thanksgiving day.
- ◇ Set the Thanksgiving table.

Thanksgiving Day:

- ◇ Remove the turkey from the refrigerator and allow to sit for 1 hour.
- ◇ Preheat the oven and stuff the turkey.
- ◇ Cook the turkey, setting a timer to baste it every half hour.
- ◇ Peel potatoes and make mashed potatoes; they can be reheated close to dinner time.
- ◇ Check turkey temperature in the thickest part (usually the thigh). Remove when temperature reaches 165 degrees. Let turkey sit for 30 minutes.
- ◇ Make gravy and reheat sides or cook any last-minute vegetables.
- ◇ Cook stuffing until it reaches 165 degrees.
- ◇ Prepare to greet guests and invite them to the table.