

# Thanksgiving Planner

from actually-i-can.com

## Task

### NOW

Choose a menu.

If you are ordering a fresh turkey, do it now. If you are buying a frozen turkey, you may still have time, but due to supply chain issues, you might want to get it now if you have freezer space.

If you are ordering fresh flowers for the table, do it now.

Purchase all non-perishables ASAP so you don't run into issues with shortages.

### ONE WEEK BEFORE THANKSGIVING

If using a frozen turkey, take it out of the freezer and put it into the fridge. The rule of thumb is one day for each 4 pounds, so a 12-pound turkey needs to be in the fridge by Monday.

Compose a shopping list, and purchase most remaining items. Wait until closer to Thanksgiving for salad greens, fresh bread, or seafood.

Begin cleaning and decorating for the holiday.

### TWO DAYS BEFORE THANKSGIVING

Make sure you have serving pieces, plates, glassware, silverware, napkins, etc. enough for the meal. If not, borrow or buy some.

Make cranberry sauce or relish, so it has time to sit.

### ONE DAY BEFORE THANKSGIVING

Pick up any fresh things at the market (salad greens, seafood, fresh turkey, pies, flowers).

Bake pies or other desserts.

Make any dishes ahead that you can, or at least get them assembled and ready to go. (Green bean casserole, for example.)

## Task

ONE DAY BEFORE THANKSGIVING, cont'd  
Set the table tonight if possible.

Write a list of everything you are making so that you don't forget any dishes.

### THANKSGIVING DAY

Take the turkey out of the fridge two hours before you start cooking so it can come up to room temp.

Preheat the oven.

Turn on some music that makes you happy.

Assemble your stuffing or dressing, if not already done.

Put your turkey in the oven, allowing enough time for whatever temps/method you use.

Chill any wine, beer or cider.

Get coffee maker ready to go, if serving coffee with dessert.

Assemble and/or cook any sides that need to be made.

Make whipped cream for any desserts, if that's on your list, and put it in the fridge.

Check the temperature of your turkey at the thigh, making sure not to rest the thermometer against a bone. When it reads 180F, take the turkey out and let it rest for 30 minutes before carving to let the juices settle.

Make gravy and heat sides while the turkey rests. Don't forget the rolls, if you have them.

Check your list to be sure everything is out.

Start the coffee maker.

*Enjoy your holiday!*

Remember to accept any help offered for making the meal or cleaning up afterwards!