



# Gratitude and GOODNESS



## TIPS AND TRICKS FOR THE PERFECT HOLIDAY MEAL

### *Thanksgiving Prep Timeline*

Hosting Thanksgiving can be so much fun and rewarding. You get to have your loved ones in your home and feed them food that holds memories for everyone. The prep can be fun but can also be overwhelming. Here is a timeline of what you should be working to prep before Thanksgiving and when. The timeline will help to keep you on track so the day of cooking can go much smoother and you can enjoy the day with your family and friends.

#### One Month Out

- Create your guest list- who are you inviting and are they able to come
- What will each guest bring and are there any food allergies
- Make a rough draft of your Thanksgiving menu
- Buy or reserve the frozen turkey

#### Two Weeks Out

- Confirm the final Thanksgiving menu
- Print out or gather any necessary recipes in one place
- Go through each recipe and write out a grocery list- go through your pantry to see what you may already have and what is still needed
- Gather serving platters you will want to use as well as items needed for table decor

#### One Week Out

- Contact guests to see if they are still planning on coming
- Go grocery shopping during the week with your finalized grocery list
- Clean out your fridge to make space
- Start to thaw your frozen turkey during the week- allow 24 hours for every 4-5 pounds. Place a tray under the turkey as it thaws.

#### Two Days Before Thanksgiving

- Set out serving platters, grab a sticky note and label each platter with what dish it will hold
- Set the table
- Last minute grocery store runs
- Start making any dishes that can be made ahead of time- desserts, rolls, cranberry sauce, etc.

#### Day Before Thanksgiving

- Begin prepping any parts of dishes like chopping veggies, spice mixtures, etc.
- Prepare any recipes that can be made and just warmed the next day like stuffing or casseroles.
- Write out a schedule for the day with what time each recipe should be prepped and when it should go into the oven. Be sure to include the oven temp and cook time on your schedule for easy reference.

#### Thanksgiving Day

- Start your schedule of cooking
- Don't forget ice
- Let people help
- Enjoy your own meal



**Happy Holidays!**



Locally Made.  
Naturally Delicious.™

