THE HOLIDAY GALS · FREE PRINTABLE

# Thanksgiving Countdown

*Check each one off. Thanksgiving, done without the stress.*

| | | |
|---|---|---|
| **4 weeks out** | **Set the plan**<br>Pick your guest count, menu and who brings what. Order a fresh turkey, or plan where a frozen one will thaw. | ☐ |
| **3 weeks out** | **Check what you own**<br>Count chairs, plates, serving dishes and platters. Borrow or buy what is missing. Plan the table look. | ☐ |
| **2 weeks out** | **Shop for the pantry**<br>Buy canned, boxed and non-perishable items, drinks, foil, wrap and to-go containers. Confirm your guests. | ☐ |
| **1 week out** | **Make the lists**<br>Write the grocery list for fresh items and a cooking schedule. Clear fridge and freezer space. Order or buy the turkey. | ☐ |
| **5 days out** | **Start thawing**<br>A frozen turkey thaws in the fridge, about 24 hours for every 4 to 5 pounds. Put it on a tray on the bottom shelf. | ☐ |
| **3 days out** | **Fresh shopping**<br>Buy the fresh produce, dairy and bread. Make cranberry sauce and pie dough. Set the table or lay out the dishes. | ☐ |
| **2 days out** | **Bake and prep**<br>Bake pies. Chop vegetables, toast bread cubes and assemble casseroles to bake later. | ☐ |
| **The day before** | **Make ahead**<br>Make mashed potatoes, rolls or dressing as far as you can. Set drinks to chill. Set out serving dishes with notes on what goes in each. | ☐ |
| **Thanksgiving Day** | **Cook and enjoy**<br>Follow the day-of schedule on the next page. Take a breath, and let someone else carry dishes. | ☐ |

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# Thanksgiving Day Plan

*Count back from the time you sit down to eat.*

## Dinner is at _____ : _____

| | | |
|---|---|---|
| **Morning** | Turkey out of the fridge about an hour before it goes in. Heat the oven to 325°F. | ☐ |
| **Turkey in** | Use the roasting chart. Tuck wings, rub with butter and season. | ☐ |
| **2 hours before** | Start sides that bake at the same temperature. Set out drinks and appetizers. | ☐ |
| **1 hour before** | Peel and boil potatoes. Warm rolls. Put the pies where they can sit out. | ☐ |
| **Turkey done** | 165°F in the thickest part of the breast, thigh and wing. Rest it 20 to 30 minutes, which frees the oven for the sides. | ☐ |
| **30 minutes before** | Gravy, mashed potatoes and heat the make-ahead sides. Light candles. | ☐ |
| **Serve** | Carve, fill the dishes, say grace and sit down together. | ☐ |

## Turkey roasting chart

| | |
|---|---|
| **8 to 12 lb** | 2¾ to 3 hours |
| **12 to 14 lb** | 3 to 3¾ hours |
| **14 to 18 lb** | 3¾ to 4¼ hours |
| **18 to 20 lb** | 4¼ to 4½ hours |
| **20 to 24 lb** | 4½ to 5 hours |

Unstuffed, at 325°F. Always check 165°F with a thermometer.

## Leftovers

- Put food in the fridge within 2 hours.
- Use leftovers within 3 to 4 days.
- Reheat to 165°F.
- Have containers ready so guests can take plates home.

## Who is bringing what