



# THANKSGIVING CHECKLIST



## MONDAY

- Create the cranberry sauce or chutney.
- Make and roll out pie crusts.
- Prepare the base for your stuffing or dressing.
- Prepare the vegetables that will be used for side dishes.
- Create homemade soups, stocks, and broths.
- Make compound butter.
- Assemble casseroles.

## TUESDAY

- Make the fillings for your pies.
- Bake pie crusts that need to be pre-baked.
- Brine the turkey.
- Chop and prepare the vegetables to be used in the various dishes.
- Prepare any garnishes or toppings you plan to use.
- Get your tableware, dishes, and decorations ready.
- Make homemade croutons for salads or stuffing.

## WEDNESDAY

- Make your gravy the night before.
- Prepare the stuffing up to the point just before baking.
- Peel and chop potatoes for mashed potatoes.
- Wash and chop the individual components of salads.
- Label your dishes and organize them in the refrigerator.
- Clean and organize the kitchen.

# THURSDAY: THE BIG DAY

## MORNING

- Take the turkey out of the refrigerator to bring it to room temperature.
- Preheat the oven as per your turkey cooking instructions.
- Roast the turkey in the preheated oven.

## AFTERNOON

- Bake all of the pies that require baking.
- Make or reheat the gravy while the turkey rests.
- Cook any pre-prepared and remaining side dishes.
- If you have bread or rolls, warm them in the oven.

## JUST BEFORE DINNER

- Assemble and dress the salad.
- Warm plates in the oven for a few minutes before serving.
- Bring out all the prepared dishes, carve the turkey, and invite everyone to the table.

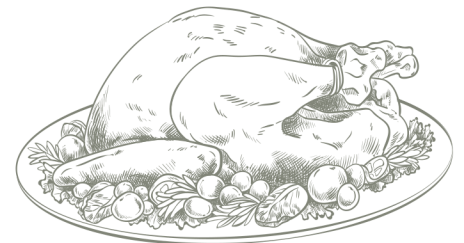
## AFTER DINNER

- Serve your pre-made desserts or finish any last-minute dessert preparations.
- Once everything is served, take a moment to relax, enjoy the meal, and give thanks.



Give thanks not just on Thanksgiving Day, but every day of your life. Appreciate and never take for granted all that you have.

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