

Thanksgiving

to do list

SIX WEEKS AHEAD

- Start planning.
- How many people to invite / look and feel of party.
- Start to invite guests and get a final headcount.
- Start planning your menu. Search for recipe ideas.
- Begin to choose specific recipes.
- Decide if you would like guests to bring anything.
- Think about festive decorations & table settings.

FIVE WEEKS AHEAD

- Once you have a final head count, finalize the main course.
- Finalize hors d'oeuvres, drinks & cocktails.
- Make a shopping list of all the ingredients you'll need.
- Make sure you have the proper cooking gear for each dish.
- Take note of any extra supplies you need, such as chairs, linens, place settings etc.
- Make sure to have serving dishes for all courses.
- Finalize any decorations. (This can always be done in advance. ie: centerpiece, candles, wreath, table or name settings, etc.)

FOUR WEEKS AHEAD

- Plan your cooking and shopping time schedule.
- Order or buy your turkey.
- Divide your shopping list by when you are going to buy the items.
- Get nonperishables, supplies or other materials first.
- Make a timed cooking plan. Plan out prep time and cooking time for each food item.
- Buy perishables a few days before you plan on cooking them.

THREE WEEKS AHEAD

- First shopping trip of non perishables.
- Make room for the things you'll be buying, if needed.

TWO WEEKS AHEAD

- Start meal prep / things that can be stored in the freezer.
- Gather, clean, press and prep table decorations.

FOUR DAYS AHEAD

- Prep your home and kitchen for the holiday.
- Clear out your fridge to make space for your fresh ingredients.
- Towards the end of the week defrost frozen turkey in fridge. You will need about five hours per pound.

DAY OR TWO BEFORE THANKSGIVING

- Buy your perishables and other ingredients.
- Clean, prep any ingredients and store in containers for easy of cooking.
- Prepare any side dishes that can be made ahead.
- Set the table, put out flowers, candles and other decorations.
- Clean bathrooms, put out fresh towels, refill soap & toilet paper.
- Defrost breads and any other prepared items that have been frozen.
- Brine your turkey overnight.

THANKSGIVING DAY

- Put the turkey in to roast.
- Chill wine and beer.
- Set up the bar for any other drinks you'll be making.
- Complete other side dishes and keep warm.
- Make the gravy while the turkey is resting.
- Reheat side dishes if needed.
- Enjoy your amazing meal with your family and friends!
- After dinner make coffee and tea, and enjoy any desserts.

A LITTLE GOES A LONG WAY - Tips on how to save & reduce waste.

- Use an evite service to invite guests.
- Choose local and seasonal ingredients
- Buy only the food you think will be consumed.
- Use washable dinnerware, cups, fabric napkins, & linens.
- Place a potted plant for centerpiece instead of cut flowers.
- Ask guests to carpool.
- Turn down thermostat.
- Cook other sides in the oven along with the turkey.
- Unplug any unused food warmers.
- Use washable tea towels, sponges for clean up over paper towels.
- Use washable storage containers for dinner prep and left overs.
- Compost food scraps.
- Recycle paper / bottles / cans / glass from party.

