

THANKSGIVING PLANNER

ONE DAY BEFORE

TO-DO LIST

- put baking dishes, recipes and non-perishables on counter
- purchase last minute and forgotten items
- make pies
- clean and cut veggies
- final cleanup of house
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NOTES

TIPS

- Take each Thanksgiving recipe and put it on the counter with the accompanying baking dish/pot/pan and any non-perishable ingredients. Everything will be ready for tomorrow!
- Pulling ingredients ahead of time will let you know if you forgot anything.
- Bake the pies and store at room temp or in fridge according to recipe instructions.
- Store veggies in ziptop plastic bags in fridge.