

THANKSGIVING PLANNER

TWO WEEKS BEFORE

TO-DO LIST

- finalize menu
- gather/print recipes
- write shopping list
- purchase decorations
- stock up on household goods
- purchase kitchenware
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NOTES

TIPS

- When menu planning, ask guests to bring some of the dishes. This will make your job easier.
- Gather and recipes. Place them with your Thanksgiving planner.
- Purchase household goods like toilet paper, paper towels, napkins, kleenex, dish soap, and hand soap.
- Purchase additional kitchenware needed such as platters, bowls, spoons, slow cookers, and pitchers.

THANKSGIVING MENU PLANNER

APPETIZERS

APPETIZER	WHO IS BRINGING IT
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

MAIN DISHES

DISH	WHO IS BRINGING IT
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

CASSEROLES

CASSEROLE	WHO IS BRINGING IT
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

SALADS

SALAD	WHO IS BRINGING IT
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

ADDITIONAL SIDES

SIDE DISH	WHO IS BRINGING IT
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

BEVERAGES

BEVERAGE	WHO IS BRINGING IT
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

DESSERTS

DESSERT	WHO IS BRINGING IT
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

CONDIMENTS/OTHER

CONDIMENT/OTHER	WHO IS BRINGING IT
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

THANKSGIVING PLANNER

ONE WEEK BEFORE

TO-DO LIST

clean out the fridge/
freezer/pantry

shop for non-
perishables

purchase a turkey

note when to start
thawing the turkey

NOTES

TIPS

- Clean out the fridge/freezer/pantry to make space and see what items are missing or expired.
- Buy about 1 lb of turkey per person unless you want leftovers or are big eaters then increase to 1 1/2 lbs.
- Allow at least 24 hours of thawing time for every 4 lbs of turkey. Make a note in the planner on the day you need to put the turkey in the fridge.

THANKSGIVING PLANNER

THREE DAYS BEFORE

TO-DO LIST

NOTES

- deep clean the house
- arrange furniture to best fit the guests
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-
-
-
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TIPS

- Last minute tidying will still need to be done but the majority of cleaning can be done in advance.
- Set up extra tables and chairs after cleaning. If you don't have folding tables and chairs, borrow them from friends or relatives.

THANKSGIVING PLANNER

TWO DAYS BEFORE

TO-DO LIST

NOTES

<input type="checkbox"/>	grocery shopping
<input type="checkbox"/>	set the table(s)
<input type="checkbox"/>	figure out how long it will take to roast the turkey and when to put it in the oven
<input type="checkbox"/>	-----
<input type="checkbox"/>	-----
<input type="checkbox"/>	-----
<input type="checkbox"/>	-----

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TIPS

- Grocery stores are super busy! Go early in the morning or late at night to avoid the biggest crowds.
- Look at the turkey cooking times chart by weight. Figure out the roasting time and add about 15 minutes resting time. Count backward from when you want to eat and that is when to put the turkey in the oven. Write it on the Thanksgiving Day planner sheet.

TURKEY COOKING TIMES

FRESH OR THAWED TURKEY
OVEN TEMP 325° F

WEIGHT	COOK TIME UNSTUFFED	COOK TIME STUFFED
6-7 lbs	2-2½ hrs.	2¼-2¾ hrs.
7-10 lbs.	2½-3 hrs.	2¾-3½ hrs.
10-18 lbs.	3-3½ hrs.	3¾-4½ hrs.
18-22 lbs.	3½-4 hrs.	4½-5 hrs.
22-24 lbs.	4-4½ hrs.	5-5½ hrs.
24-30 lbs.	4½-5 hrs.	5½-6¼ hrs.

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.

THANKSGIVING PLANNER

THANKSGIVING DAY

TO-DO LIST

- preheat oven for turkey
- start slow cooker dishes
- put turkey in the oven
- prepare side dishes
- fill trays and platters
- make the gravy
- reheat side dishes
- carve the turkey

NOTES

put turkey in oven at ----
(time)
cook turkey at 325°F for
---- hours

TIPS

- Preheat the oven so that it is ready. Start the turkey with enough time to fully cook. Check turkey cooking time chart by weight.
- Some of your slow cooker dishes may take the longest to cook so get them started early.