

THANKSGIVING PLANNER

ONE WEEK BEFORE

TO-DO LIST

- plan menu
- gather/print recipes
- write shopping list
- shop for non-perishables
- purchase a turkey
- note when to start thawing the turkey
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NOTES

TIPS

- Gather and print recipes. Place them with your Thanksgiving planner.
- 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 MENU PLANNER

APPETIZERS

MAIN DISHES

CASSEROLES

SALADS

ADDITIONAL SIDES

BEVERAGES

DESSERTS

CONDIMENTS/OTHER

KITCHEN CONVERSIONS

CUPS	TBSP	TSP	FL OZ
1 cup	16 tbsp	48 tsp	8 oz
3/4 cup	12 tbsp	36 tsp	6 oz
2/3 cup	10.67 tbsp	32 tsp	5 1/3 oz
1/2 cup	8 tbsp	24 tsp	4 oz
1/3 cup	5.33 tbsp	16 tsp	2 2/3 oz
1/4 cup	4 tbsp	12 tsp	2 oz
1/8 cup	2 tbsp	6 tsp	1 oz
-	1 tbsp	3 tsp	1/2 oz

GALLONS	QUARTS	PINTS	CUPS	FL OZ
1 gallon	4 quarts	8 pints	16 cups	128 oz
1/2 gallon	2 quarts	4 pints	8 cups	64 oz
-	1 quart	2 pints	4 cups	32 oz
-	-	1 pint	2 cups	16 oz

HOW MUCH TURKEY

AVERAGE EATERS: 1 LB OF TURKEY PER PERSON

BIG EATERS: 1 1/4 LBS OF TURKEY PER PERSON

WANT LEFTOVERS: 1 1/2 LBS OF TURKEY PER PERSON

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$$\begin{array}{ccc} \underline{\hspace{2cm}} & \times & \underline{\hspace{2cm}} & = & \underline{\hspace{2cm}} \\ \text{NUMBER OF PEOPLE} & & \text{LBS PER PERSON} & & \text{HOW MUCH} \\ & & & & \text{TURKEY TO BUY} \end{array}$$

THANKSGIVING PLANNER

TWO DAYS BEFORE

TO-DO LIST

- grocery shopping
- set the table(s)
- figure out how long it will take to roast the turkey and when to put it in the oven
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NOTES

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

NOTES

<input type="checkbox"/> put baking dishes, recipes and non-perishables on counter
<input type="checkbox"/> purchase last minute and forgotten items
<input type="checkbox"/> make pies
<input type="checkbox"/> clean and cut veggies
<input type="checkbox"/> -----
<input type="checkbox"/> -----
<input type="checkbox"/> -----
<input type="checkbox"/> -----

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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.