# Thanksgiving Planner



# Thanksgiving Planner

## 2 WEEKS BEFORE

### TO-DO LIST

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

### NOTES

### TIPS

- When menu planning, ask guests to bring some of the dishes. This will make your job easier.
- Gather the recipes you'll need. 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.

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# Thanksgiving Menu Planner

| APPETIZER | WHO IS BRINGING IT |
| --- | --- |
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| | |
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| | |
| | |
| | |

| MAIN DISH | WHO IS BRINGING IT |
| --- | --- |
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| | |
| | |
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| | |
| | |

| CASSEROLES | WHO IS BRINGING IT |
| --- | --- |
| | |
| | |
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| | |
| | |

| SALADS | WHO IS BRINGING IT |
| --- | --- |
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| | |
| | |

| SIDE DISHES | WHO IS BRINGING IT |
| --- | --- |
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| | |
| | |
| | |

| BEVERAGES | WHO IS BRINGING IT |
| --- | --- |
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| | |
| | |

| DESSERTS | WHO IS BRINGING IT |
| --- | --- |
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| | |
| | |
| | |

| CONDIMENTS/OTHER | WHO IS BRINGING IT |
| --- | --- |
| | |
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| | |
| | |

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# Thanksgiving Shopping List

## PRODUCE

## MEAT/DELI

## DAIRY/FROZEN

## DRY/CANNED GOODS

## HOUSEHOLD

## OTHER

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# Thanksgiving Planner

## 1 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
- [ ] make a seating plan
- [ ] _____
- [ ] _____
- [ ] _____

### 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. Set a reminder in your phone on the day you need to put the turkey in the fridge.

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# HOW MUCH TURKEY

AVERAGE EATERS: 1 LB OF TURKEY PER PERSON

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

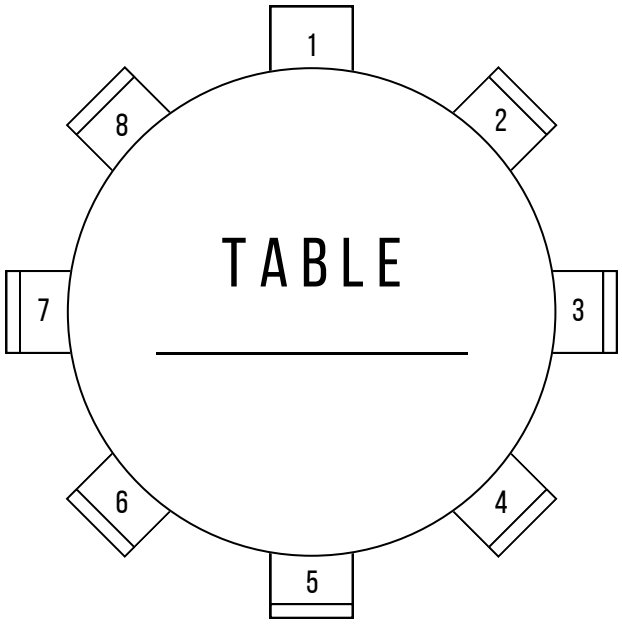
WANT LEFTOVERS: 1 1/2 LBS OF TURKEY PER PERSON

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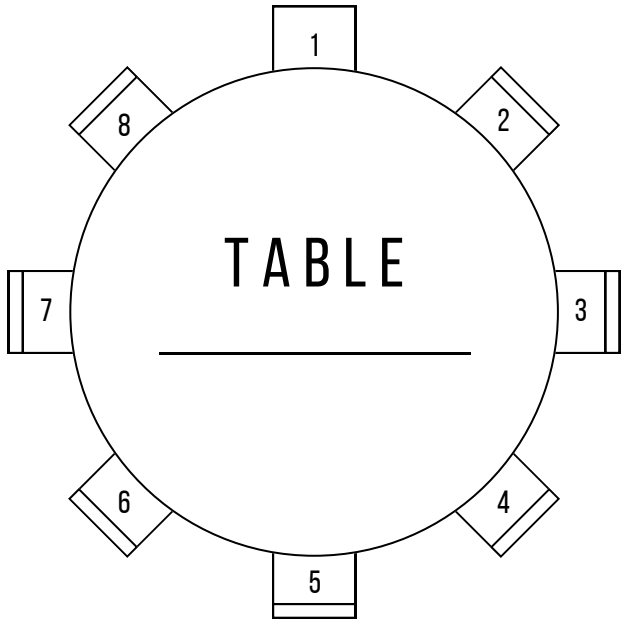
| _____ | X | _____ | = | _____ |
|---|---|---|---|---|
| NUMBER OF PEOPLE | | LBS PER PERSON | | HOW MUCH TURKEY TO BUY |

# Thanksgiving Planner

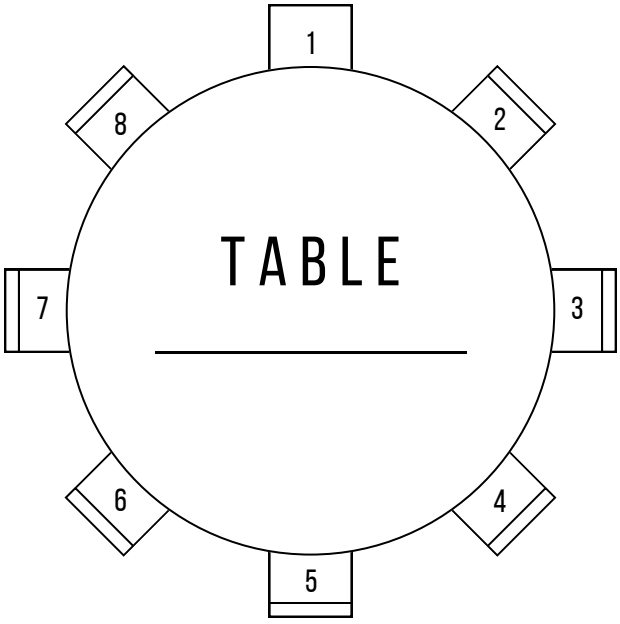
## SEATING PLAN



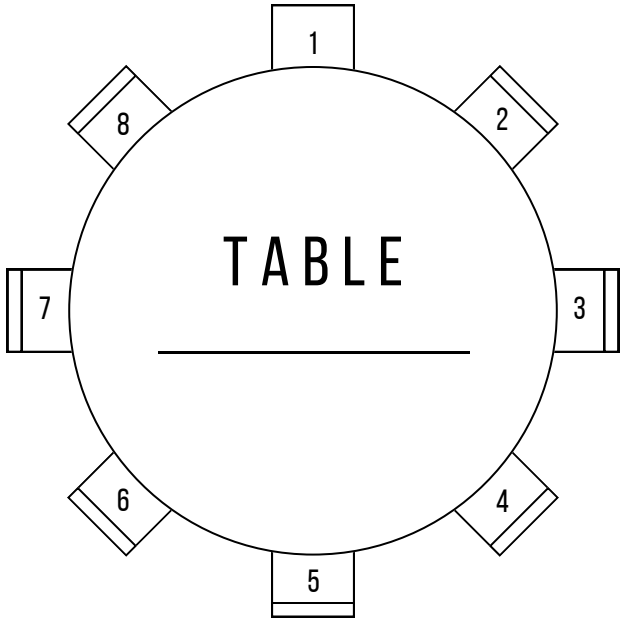

1 _____ 5 _____
2 _____ 6 _____
3 _____ 7 _____
4 _____ 8 _____




1 _____ 5 _____
2 _____ 6 _____
3 _____ 7 _____
4 _____ 8 _____




1 _____ 5 _____
2 _____ 6 _____
3 _____ 7 _____
4 _____ 8 _____

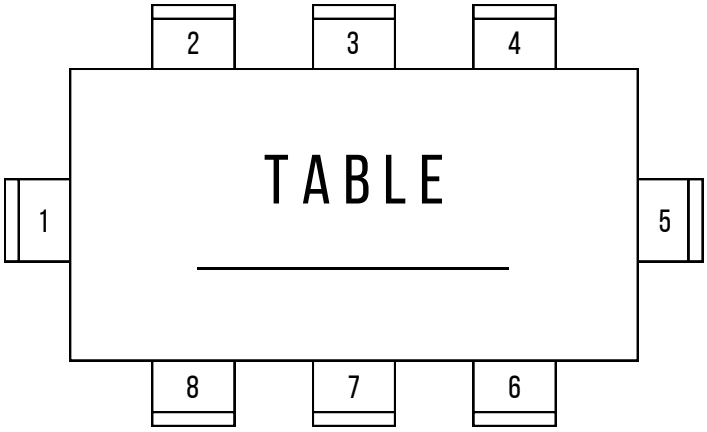



1 _____ 5 _____
2 _____ 6 _____
3 _____ 7 _____
4 _____ 8 _____

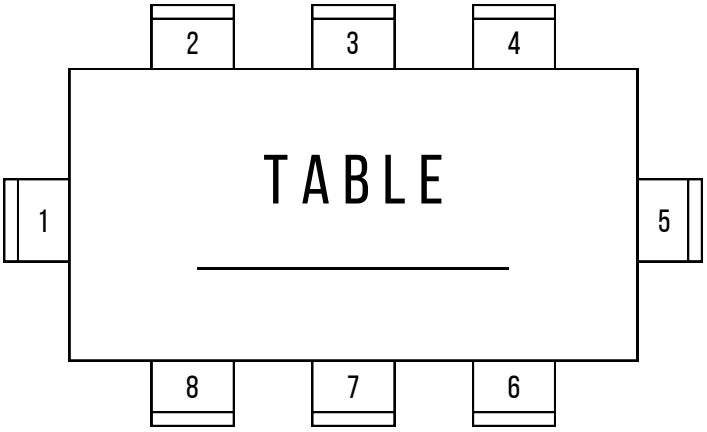
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# Thanksgiving Planner

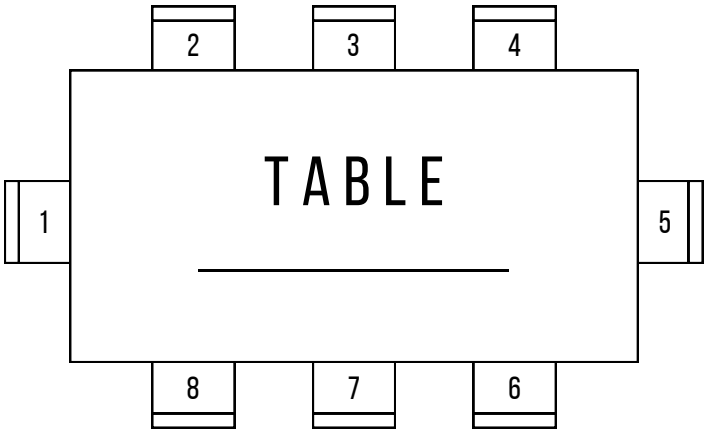
## SEATING PLAN



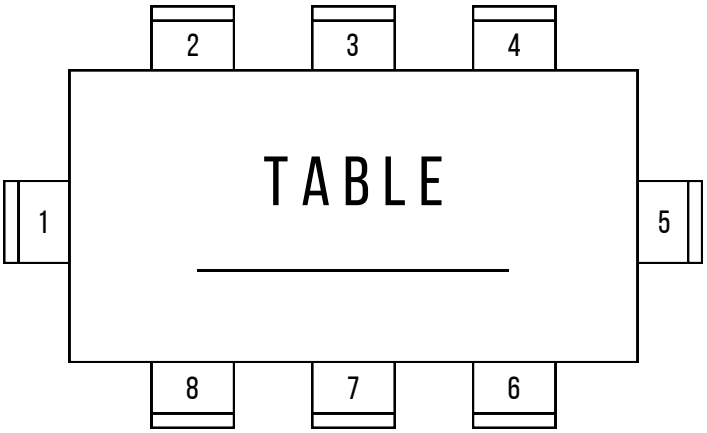

1 5
2 6
3 7
4 8




1 5
2 6
3 7
4 8




1 5
2 6
3 7
4 8




1 5
2 6
3 7
4 8

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# Thanksgiving Planner

## 3 DAYS BEFORE

### TO-DO LIST

- [ ] deep clean the house
- [ ] arrange furniture to best fit the guests
- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

### NOTES

### 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.

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# Thanksgiving Planner

## 2 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
- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

### 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 of resting time. Count backward from when you want to eat and that is when you should put the turkey in the oven. Write it on the Thanksgiving Day planner sheet.

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# 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. |

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# Thanksgiving Planner

## 1 DAY BEFORE

### TO-DO LIST

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

### 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.
- Store veggies in ziptop plastic bags in fridge.
- Bake the pies and store at room temp or in fridge according to recipe instructions.

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# 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 the turkey cooking time chart by weight.
- Some of your slow cooker dishes may take the longest to cook, so get them started early.

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