



THANKSGIVING CHECKLIST

TWO WEEKS PRIOR

- Make a to do list (now check it off!).
- Plan the menu.
- Clean out your freezer.
- Make a list of make-ahead dishes. Highlight things! Go into an office supply happy coma.
- Assign dishes for guests to bring.
- Determine size of turkey needed.
- Create detailed grocery list.
 - ID shared ingredients for recipes.
 - What can be bought ahead of time?
- Create a deep-cleaning to-do list. Break it down into daily tasks.
- Take inventory of folding chairs, tables, etc.
- Make **candied nuts** for salad.
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ONE WEEK PRIOR

- Clean out your fridge.
- Grocery shop for non-perishable items.
- Take inventory of serving dishes, platters, etc.
- Figure out decorations and seating arrangements if that is your jam.
- If using a frozen turkey, figure out thawing time.
- Starting making ice if you don't want to buy it.
- Make dried bread cubes for stuffing.
- Make **cranberry sauce**.
- Purchase inexpensive containers for guests to take home leftovers.
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THANKSGIVING CHECKLIST

TWO DAYS PRIOR

- Deep clean floors.
- Shop for perishable groceries.
- Bring out ice buckets, trays, etc.
- Organize a kid zone for little guests.
- Start making/prepping the make ahead dishes.
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DAY BEFORE

- Put butter out at room temperature.
- Make desserts, rolls, and **mashed potatoes**.
- Deep clean bathrooms.
- Put away fragile items or tripping hazards for older guests.
- Peel and chop anything that can be prepped early.
- Order pizza for dinner. You'll need it.
- Set table, get out extra chairs.
- Make rolls, prep coffee pot.
- Chill drinks.
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THANKSGIVING DAY

- Wipe down bathroom surfaces.
- Tidy up floors (quick vac, dust mop)
- Eat a healthy breakfast.
- Put out empty garbage and recycling bins.
- Run the dishwasher after breakfast.
- Take **defrosted** turkey out 1-2 hours prior to cooking.
- Set out drinks, make coffee, put out condiments.
- Roast turkey.
- Dishes! Clean as you go.
- Make gravy while the turkey rests.
- Add dressing to salads, final touches on other dishes, etc.
- Gather, say grace, give thanks, be happy. Eat!
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