

## THANKSGIVING CHECKLIST

Two Weeks Prior	One Week Prior	Two Days Prior	Day Before	Day Of
<ul style="list-style-type: none"> <li>○ Make a to do list (now check it off!).</li> <li>○ Plan the menu.</li> <li>○ Clean out your freezer.</li> <li>○ Identify dishes that can be made ahead of time (desserts, mashed potatoes, cranberry sauce, etc.). Highlight them. Go into an office supply happy coma.</li> <li>○ Assign dishes, drinks, etc., to guests. Delegate. No need to do this all yourself. Don't fall on your sword.</li> <li>○ Determine the size of turkey you need. Place order if necessary.</li> <li>○ Create a detailed grocery list of every ingredient you'll need for each recipe.               <ul style="list-style-type: none"> <li>○ Identify which ingredients can be shared amongst recipes.</li> <li>○ What can you purchase ahead of time?</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>○ Clean out your fridge. It's about to get stuffed.</li> <li>○ Grocery shop for non-perishable items.</li> <li>○ Take inventory of serving dishes, platters, etc., that you may need.</li> <li>○ Figure out decorations and seating arrangements if that is your jam (it isn't mine!).</li> <li>○ If your turkey is frozen, figure out the thawing time.</li> <li>○ Start making ice if you don't want to buy it.</li> <li>○ Make dried bread cubes for stuffing.</li> <li>○ Make cranberries.</li> <li>○ Purchase inexpensive containers for guests to take home leftovers.</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> </ul>	<ul style="list-style-type: none"> <li>○ Deep clean floors.</li> <li>○ Shop for perishable/fresh groceries.</li> <li>○ Bring out ice buckets, coolers, serving dishes, platters, etc.</li> <li>○ Organize a kid zone in a safe part of the house (i.e., no breakables). Select a few movies, crafts, etc.</li> <li>○ Start making/prepping the make ahead dishes.</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> </ul>	<ul style="list-style-type: none"> <li>○ Put butter out to come to room temperature.</li> <li>○ Make desserts, rolls, mashed potatoes, etc.</li> <li>○ Deep clean bathrooms.</li> <li>○ Put away items that you're worried about breaking, or are tripping hazards for older guests (area rugs, etc.).</li> <li>○ Peel and chop anything that can be prepped early. Chopped potatoes can be kept in cold water in the fridge.</li> <li>○ Order pizza or have a simple dinner like eggs.</li> <li>○ Set tables, get out extra chairs, etc. Fill salt and pepper shakers.</li> <li>○ Make rolls</li> <li>○ Prep the coffee pot for the next day.</li> <li>○ Chill drinks.</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> <li>○ _____</li> </ul>	<ul style="list-style-type: none"> <li>○ Wipe down bathroom surfaces.</li> <li>○ Tidy up floors (quick vacuum, dust mop, etc.)</li> <li>○ Eat a healthy breakfast.</li> <li>○ Put clean/empty bins out for garbage and recycling. If you keep them out of the kitchen, people may not spend as much time in your way.</li> <li>○ Run the dishwasher after breakfast. Clean as you go for the rest of the day.</li> <li>○ Take defrosted turkey out 1-2 hours prior to cooking.</li> <li>○ Set out drinks, make coffee, put out condiments.</li> <li>○ Roast turkey               <ul style="list-style-type: none"> <li>○ Let other prepared dishes come to room temperature.</li> <li>○ Dishes. Clean as you go!</li> <li>○ Make gravy while the turkey rests.</li> </ul> </li> </ul>

