Thanksgiving checklist

Countdown from 2 weeks out. Tick as you go.

2 weeks before

- [ ] Final guest count and allergies
- [ ] Menu written, recipes picked
- [ ] Buy the frozen turkey and pantry items
- [ ] Order a fresh turkey or pie if buying

1 week before

- [ ] Count plates, glasses, chairs, serving dishes
- [ ] Clear fridge space for the turkey
- [ ] Deep clean guest bathroom and entry
- [ ] Make and freeze pie crust or rolls

Thawing day

- [ ] Turkey in the fridge: 24 hours per 4 to 5 lb / 1.8 to 2.3 kg (USDA)
- [ ] Tray under it to catch drips
- [ ] Write the day it must go in here: ____

3 days before

- [ ] Buy fresh produce and dairy
- [ ] Make cranberry sauce
- [ ] Wash and iron the tablecloth

2 days before

- [ ] Make pies and casseroles to reheat
- [ ] Chop onions, celery, carrots
- [ ] Quick tidy: living room, guest bathroom

Day before

- [ ] Set the table
- [ ] Bread cubed for stuffing
- [ ] Empty the dishwasher and trash
- [ ] Plan the oven schedule hour by hour

Thanksgiving Day

- [ ] Turkey in the oven at: ____
- [ ] Side dishes reheat while turkey rests
- [ ] Drinks and ice ready
- [ ] Leftover containers out