



Thanksgiving Checklist

4 Weeks Ahead of Thanksgiving

- ___ Make your guest list.
- ___ Create a Thanksgiving menu and a detailed shopping list
- ___ If guests will be bringing a dish, confirm what it is they are bringing and keep a list.

3 Weeks Ahead of Thanksgiving

- ___ Plan your dining space; i.e. tables, chairs.
- ___ Decide on your tablescape (linens, plates, decor)
- ___ Note and purchase any items you need for the seating and dining arrangements.

2 Weeks Ahead of Thanksgiving

- ___ Shop for any non-perishable items on your list.
- ___ Make room in your fridge and freezer for all the food prep you'll be doing. Throw away old food and leftovers that you will not be using soon.
- ___ Cook anything that is freezable and that you have the space for.

1 Week Ahead of Thanksgiving

- ___ Buy your frozen turkey now. Check local ads to get the best deal.
- ___ Review recipes and prepare cooking schedule.

4 Days Ahead of Thanksgiving

- ___ Clean your house.
- ___ Decorate your house.
- ___ Begin defrosting your frozen turkey. Frozen turkeys can take longer than you think to thaw.

2 Days Ahead of Thanksgiving

- ___ Buy your perishables.
- ___ Clean veggies and then refrigerate.
- ___ Chill your beverages.
- ___ Take out anything out of the freezer you made ahead so that it can defrost.

The Day Before Thanksgiving

- ___ Prep food that can be made ahead.
- ___ Chop and peel all your veggies.
- ___ Do last minute spot cleaning of areas in your house that guests will frequent.
- ___ Set and decorate your table.

Thanksgiving Day

- ___ Put turkey in the oven according to cook time. *Set your alarm if you need to get up early to do this!
- ___ Set out appetizers / snacks.
- ___ Make all other dishes, rolls, and gravy.
- ___ Enjoy your dinner and give thanks!

