

# Preparing for Thanksgiving Dinner

## *2-3 weeks before*

- Plan your menu by reviewing recipes you already love or testing new recipes
- Make a guest list
- Send invitations by email or mail
- Clean out freezer to make room
- Buy the turkey and store in freezer

## *1-2 weeks before*

- Go through recipes and write down all needed ingredients and equipment
- Create cooking and cleaning schedules
- Make shopping list
- Begin purchasing non-perishable items
- Clean out your freezer and pantry to make room
- Delegate side dishes and dessert to guests

## *1 week before*

- Match your menu to serving/ cooking dishes
- Make room in fridge and pantry for ingredients and prepared dishes
- Buy or create your table's centerpiece
- Start defrosting your turkey in the fridge

## *1-2 days before*

- Buy remaining shopping list items
- Start making "serve-chilled" food and preparing ingredients (peel potatoes, cut and rinse veggies, etc.)
- Check with guests who are bringing food to make sure everything is in order
- Prepare make-ahead dishes the night before or sooner
- Set the table
- Clean, clean and clean
- Decorate other areas of your home with festive fall décor

## *Thanksgiving Day*

- Wake up early - eat a good breakfast so your stomach won't be growling while you cook
- Start preparing all your dishes according to your cooking schedule
- Add final touches to your entertaining/ dining spaces
- Do dishes as you go so the sink is cleared for the post-dinner dish load
- Welcome guests and have fun!