

# ❧ Thanksgiving Prep Checklist ❧

## Two Weeks Before

- Get a headcount for number of guests who will be eating Thanksgiving dinner
- Plan the menu
- Delegate any dinner or dessert items to guests
- Gather your recipes for the items you will be making
- Make a grocery list (*or two -- one for non-perishables, one for fresh grocery items*)

## The Week Before

- Shop for non-perishable groceries (*canned items, etc.*)
- Place your order for a fresh turkey from the store (*if you will be doing fresh*) OR buy your frozen turkey (so it has time to thaw)
- Plan a table setting
  - (*Will you be doing disposable plates and buffet/potluck style dinner, or a more formal sit-down with glass dishes? Make sure you have enough dishware and it's ready to go.*)
- Plan decorations and buy or make them

## Tuesday or Wednesday Before

- Shop for fresh grocery items
- Prep food items like veggies and desserts
  - (*think slicing carrots and celery, making pie dough and putting it in the fridge or freezer, prepping bread or dinner rolls, let bread or cornbread for stuffing dry out so that it will be "stale" and ready to be made into stuffing*)
- Make side-items or desserts that can be kept and reheated
- Decorate your house!

## Thanksgiving Day

- Set the table and put out other last minute decorations
- Bake the turkey
- Chill the wine
- Make your gravy, mashed potatoes, stuffing, and other day-of items
- Set out appetizers and drinks
- Enjoy dinner with family and friends!!!
- Remember to give thanks for all the blessings in your life!!!