

SippnSunshine Thanksgiving Timeline

One of the things we love most about the holidays, is entertaining. To some, all the cooking, baking and decorating can seem overwhelming, so we've put together a Thanksgiving timeline to help you get the turkey and all the fixings on the table without stress.

2 - 3 WEEKS BEFORE:

- Create the guest list - find out if anyone is vegetarian or vegan, do they have food allergies; nuts, dairy, lactose intolerant, etc.
- Create the menu - turkey, stuffing, mashed potatoes, gravy, green bean casserole, cranberry sauce, creamed corn, dinner rolls, pumpkin and apple pie, pumpkin cookies for the kids.

1 WEEK BEFORE:

- Clean out the refrigerator and freezer, start making extra ice
- Order pies, cookies & dinner rolls from your favorite bakery
- Inventory cooking items; a roaster, gravy boat, meat thermometer, carving knife, pie plates, etc. Borrow or buy needed items.
- Inventory entertaining items; cocktail & dessert plates & napkins, cork screw, wine glasses, ice bucket, extra trash bags, etc.
- Create a music playlist
- Clean the house and prepare guest room for overnight visitors, extra toiletries, toilet paper, clean bath towels & sheets
- Grocery shop - *see grocery list below

GROCERY LIST:

- Turkey, place in fridge to defrost at least 3 days before
 - Stuffing; bread, celery, onions, butter, sage & poultry seasoning
 - Gravy; flour
 - Mashed Potatoes; potatoes, milk & butter
 - Green Bean Casserole; green beans, crispy onions, cream of mushroom soup
 - Cranberry Sauce; Cranberries
 - Rolls; butter
 - Creamed Corn Casserole; 4 cans of creamed corn + 1 bag of frozen small corn, eggs, sugar & milk
 - Pies; pumpkin, apple & pecan + cookies for kids
 - Appetizers / munchies; cheese & crackers, veggie platter, nuts, etc.
 - Wine, beer, sodas, champagne
 - Barley to make turkey soup on Friday with the leftovers
- If you're having overnight guests:
- Breakfast foods; eggs, bacon, sausage, toast, butter, jam, cinnamon rolls, orange juice, coffee, tea, cream & sugar. Cereal & milk for kids.

2 DAYS BEFORE, TUESDAY:

- Set your table, buy or create a centerpiece, use unscented candles and add extra chairs if needed
- Make sure you have enough serving dishes, platters and utensils for each menu item
- Chill beverages
- Pick up dinner rolls, cookies and pies from the bakery or make your own desserts

1 DAY BEFORE, WEDNESDAY:

- Assemble green bean casserole and refrigerate, but don't bake or add crispy onion topping until Thursday
- Peel and cube potatoes placing in a large pot of cold water as you cut to prevent discoloration, keep covered overnight with cold water
- Prepare veggies for appetizer tray, keep refrigerated until ready to serve
- Prepare stuffing, cube bread, add butter, celery, onions & seasonings, cover with cling wrap until ready to use
- Make cranberry sauce or chill the canned stuff
- Clean and freshen the guest bathroom, extra toilet paper, scented candle, hand soap, paper hand towels & fresh flowers or bud vase

THANKSGIVING, THURSDAY:

- 5 - 6 hours before dinner - remove giblets and rinse turkey, pat dry, set in roasting pan to get to room temperature
- Cook giblets in medium space pan with water to use for gravy
- 4 - 5 hours before dinner - preheat oven, stuff turkey and put in the oven
- 3 hours before dinner - set up bar and appetizer area
- 2 hours before dinner - remove all prepared dishes & pies from the refrigerator to get to room temperature
- 1.5 hours before dinner - boil peeled and cubed potatoes, mash, put in crock pot, on low heat to keep warm
- 1 hour before dinner - check turkey temperature, remove from oven if done, cook green bean casserole and other side dishes
- 30 minutes before dinner - make gravy, place cranberry sauce on the table, fill water glasses, enlist help to carve the turkey
- 15 minutes before dinner - cook or warm the rolls (watch closely so they don't burn) and place side dishes on the table with serving utensils
- Serve dinner and give thanks
- Serve dessert, relax and enjoy the rest of day

*Tip 1 - set timers on your phone for each step so you don't forget what to do when

*Tip 2 - set up a card table in the corner of the room as a dessert table. Guests can enjoy dessert at their leisure, when they are no longer stuffed from dinner.

If we forgot anything, or if you have a tip we didn't mention, please let us know in the comment section below.

HAVE A WONDERFUL, STRESS FREE THANKSGIVING!