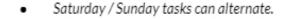


Thanksgiving Dinner Planning Guide



Divide work among family & friends.

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SATURDAY

Prep, "close off" rooms that you don't live in daily.

Review each recipe for ingredients.

Grocery shopping.

Make 5-min. Herb Rub.

SUNDAY

Cube/toast bread for stuffing.

Assign staged areas for beverages, desserts, etc.

Verify who's making what and when you'll eat.

MONDAY

Pick up any last minute items at the store, then get the heck out of there!

Set aside serving items.

Figure out where to put overnight guests.

TUESDAY

Make Cranberry Sauce.

Make pie crusts.

Prep ingredients for stuffing.

Prep beverage items (simple syrups, etc.).

WEDNESDAY

Prep the bird.

Peel potatoes, cover in salted H20.

Set table as much as possible the night before.

Prep apps.

Make pies.

SHOWTIME!

Get that bird in the oven!

Cook/mash potatoes.

Make stuffing.

Pull bird from oven/rest/carve.

Heat sides while turkey rests.

Make gravy.

Enjoy meal.

Divide leftovers.

FRIDAY

Beautiful dinner. Now, relax! You've earned it.

TIP Figure out when you want to eat dinner and how long it will take the turkey to cook/rest before carving. Walk your timeline back for your start time and add 1 extra hr. for the unexpected.





Standard Prep & Serving Suggestions

How much is enough?

- Turkey 9 oz. of turkey per person.
- Gravy 1/3 cup per person.
- Mashed Potatoes A 5 lb. bag of potatoes will serve 10 - 12 people.
- Stuffing 3/4 cup per person.
- Cranberry Sauce 1/4 cup per person.
- Sweet Potatoes A 5 lb. bag will serve 10 - 12 people.
- Vegetables/Sides 1/2 cup serving per side, per person.
- Pie 2 3 different pies will serve
 10 12 people (avg. for a 9-inch pie)

What's the standard for thawing & roasting a turkey?

- Thaw frozen turkeys for every 5 lbs. you'll need one day in the refrigerator to thaw. A 15 lb. turkey will need three full days on avg.
- Roast at 350° F. for 13 minutes/lb. (unstuffed)
 or 15 minutes/lb. (stuffed). Turkey is ready when it
 reaches an internal temperature of 165° F in the thigh.
- Baste every 40 minutes for perfectly crisp skin.

What size turkey should I get?

Plan on 9 oz. of turkey per person. If preparing a boneless turkey breast, stick with the 9 oz. measurement. If preparing a whole, bone-in turkey, increase the average weight to 1½ lbs. per person. It will average out to 9 oz. once the bones are removed.