



#### one month out:

- Create a guest list. Ask guests about any food allergies. If necessary, ask them to bring a dish.
- Invite your guests. Be sure to tell them what time you're eating.
- Confirm you have all the necessary cookware and serving dishes.
- Purchase a frozen turkey or reserve a fresh turkey.

#### two weeks out:

- Confirm your menu.
- Print out all recipes. Read through all the recipes and make any necessary notes.
- Make a grocery shopping list. Take note of items already in your pantry, and items that still need to be purchased.
- If you're planning on any special touches such as table decor, gather those items.
- Find the perfect playlist for your party.

#### one week out:

- Check-in with guests to make sure they are still coming.
- Go grocery shopping, and don't forget your grocery list! I like to screenshot the recipe ingredients on my phone just in case I need to peek at them while I'm shopping.





- Purchase some extra bags of ice for your drinks.
- Deep clean your house. Clean the things that haven't been cleaned in a while, but won't get dirty in the next week. Only leave last-minute tiding up for the day before. Make sure to hit your bathroom, living room, and any other areas your guests will be using.
- Begin cleaning out the refrigerator so there's enough room for Thanksgiving food. If you bought a frozen turkey, put it in the fridge to start thawing. Allow 24 hours of thawing time per 4 or 5 pounds of turkey, as the USDA advises. Place it on a tray to catch any liquid.

#### tuesday:

- Begin getting out serving platters and tableware. Label each serving platter or bowl with a sticky note to denote which dish will be served in it. Don't forget to find the proper serving utensils for each item on the menu.
- If possible, pre-set the table or buffet area.
- Final grocery trip for any last-minute items you forgot.
- Begin brining the turkey (can be done 1-3 days ahead of time).





• Start making some of the dishes that can be prepped ahead of time (i.e. cranberry sauce, pies, desserts, salad dressings, etc.).

#### wednesday:

- Set up your drink station. Get out any pitchers and glasses for water & cocktails. If you have a beverage tub you can set that out for any soda, wine, and beer you want to keep cold.
- Chill your drinks.
- Last-minute cleaning & tiding. Make sure your counters & tables are cleaned off.
- Wash and empty the dishwasher one more time before you go to bed.
- Clean and trim your vegetables.
- Start on any homemade doughs so they have time to proof.
- Begin prepping elements of the dish (i.e. chopping up veggies, measuring out spices, items for appetizers, etc.)
- Consider making stuffing or casseroles that can easily be reheated.
- Write out a game plan schedule for tomorrow. What time do things need to go in the oven, start reheating, etc.





# Thanksgiving (morning):

- Prepare the turkey for roasting.
- Get your turkey into the oven.
- Work on the side dishes (preparing/reheating as necessary).
  Remember to use a crockpot to warm dishes where possible.
- Prep any cocktails.

# Thanksgiving (hours before guests arrive):

- Take out the trash.
- Run the dishwasher one last time.
- Take premade foods out of the refrigerator and allow them to come to room temperature before reheating.
- Begin heating up side dishes in the oven and on the stove.
- Plate up your appetizers.
- Set your drink station up 30 minutes before your guests arrive. Always make sure you have a pitcher of water.
- Start some music.





# Thanksgiving (30 minutes before you're ready to eat):

- Carve the turkey. Make sure it has had time to rest.
- Make the gravy (if using turkey drippings).
- Finish re-heating any last-minute dishes.
- Clean up the kitchen as much as you can.
- Plate up all the dishes.

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