CUISINE AT HOME

holiday planner

THANKSGIVING

GUIDE

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YUMMMM,

menu planning!

drinks & cocktails	appetizers

main course	side dishes	

salads	breads

desserts		& don't forget...

INVITE YOUR DEAREST

family & friends

Name	Rsvp	Dish to share	Diet Restrictions?
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		
	Y N		

MAKE YOUR

shopping list

produce :

eggs & dairy :

drinks :

frozen items :

meat & seafood :

pantry items :

other items :

HOLIDAY

prep calendar

3-4 Weeks Before:

- ○ INVITE FRIENDS / FAMILY
- ○ PLAN THE MENU, INCLUDING TURKEY METHOD
- ○ EVALUATE OVEN / STOVE SPACE ACC. TO MENU
- ○ DISTRIBUTE THANKSGIVING RESPONSIBILITIES
- ○ _____
- ○ _____

2 weeks before:

- ○ PLAN TABLE SETTINGS & DECORATIONS
- ○ FINALIZE GUEST LIST & MENU, INCLUDING WHO'S BRINGING WHAT
- ○ PLAN GROCERY LISTS (STAPLES TO BUY NOW & THINGS TO BUY WEEK-OF)
- ○ GROCERY SHOP FOR STAPLES THAT WILL LAST UNTIL THANKSGIVING DAY
- ○ MATCH MENU TO SERVING DISHES
- ○ CHECK KITCHEN EQUIPMENT
- ○ CLEAN OUT FRIDGE / FREEZER
- ○ _____
- ○ _____
- ○ _____

1 week Before:

- ○ PUT OUT THANKSGIVING DECORATIONS
- ○ TAKE INVENTORY OF WHAT YOU HAVE: FOOD, DRINKS, DECORATIONS, SUPPLIES FOR OVERNIGHT GUESTS, ETC.
- ○ _____

Monday Before Thanksgiving:

- ○ GO GROCERY SHOPPING
- ○ BEGIN TO THAW TURKEY IF FROZEN
- ○ PLAN FOR LEFTOVERS
- ○ PLAN ACTIVITIES
- ○ PREPARE PARTY FAVORS
- ○ MAKE & FREEZE SOUP FOR WEDNESDAY NIGHT GUESTS
- ○ _____
- ○ _____

2 Days Before:

- ○ PREP MAKE-AHEAD APPETIZERS & DISHES
- ○ SET UP THE BAR
- ○ GRAB ANY LAST-MINUTE GROCERIES, DRINKS & ICE
- ○ _____
- ○ _____
- ○ _____
- ○ _____

1 Day Before:

- ○ BAKE MAKE-AHEAD DESSERTS, CASSEROLES, & ROLLS
- ○ DO AS MUCH VEGETABLE PREP AS POSSIBLE
- ○ SET THE TABLE & CHILL DRINKS
- ○ _____
- ○ _____
- ○ _____

THANKSGIVING

day-of schedule

4 hours before

- RECRUIT HELP
- COOK THE TURKEY
- _____
- _____

3 hours before

- PREP THE POTATOES (PEEL & PUT IN A POT WITH ENOUGH WATER TO COVER, LET SIT AT ROOM TEMPERATURE)
- _____
- _____
- _____
- _____
- _____
- _____

1-2 hours before

- BAKE MAKE-AHEAD DISHES
- BAKE ROLLS & DESSERTS
- PREP & PLATE APPETIZERS
- SET UP COCKTAILS
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____

30 minutes before

- CLEAN UP
- TAKE CHILL OFF PRE-MADE FOODS THAT WILL BE SERVED AT ROOM TEMPERATURE
- _____
- _____
- _____
- _____
- _____
- _____

à la minute

- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____

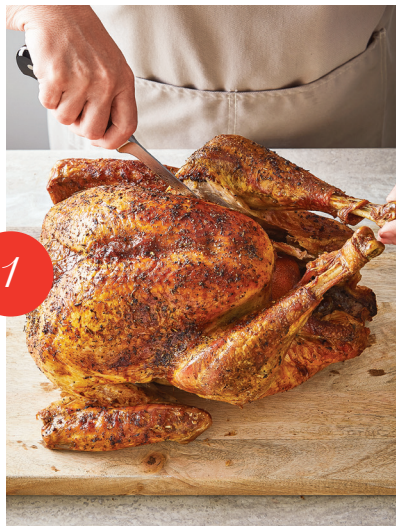
FOOD

prep list

	Name of Dish	Oven Temp	Cook Time	Make ahead?
SNACKS, DRINKS & STARTERS				
TURKEY & SIDES				
DESSERTS				

GUIDE TO

turkey carving



1

Cut through the skin and meat where the leg-thighs connect to the body, then down and through the hip joints to remove the leg-thighs.

2

Separate the legs and thighs by finding the joints that connect them, then simply cut through the joints with your knife.

3

If you want to make things even easier for your guests, remove the thigh bones, too. Just cut down both sides, and pull them out.

4

Find the wing joints, then simply cut through them with your knife. (Some people prefer to remove the wings after removing the breast.)

5

Cut down the middle of the turkey, following the sides of the breastbone, then pull and cut the breast meat away from the rib bones.

6

For tenderness, slice the breast meat against the grain. And for impressive presentation, slice them into 1/2-inch-thick slices.

OUR BEST

turkey tips

1. Defrost It

SIZE	REFRIGERATE	IN COLD WATER
8 – 12 lb.	2 – 3 days	4 – 6 hours
12 – 16 lb	3 – 4 days	6 – 8 hours
16 – 20 lb.	4 – 5 days	8 – 10 hours
20 – 24 lb.	5 – 6 days	10 – 12 hours

2. Get the Roaster

BIRD WEIGHT	ROASTER SIZE
10 – 12 lb.	14" x 10" x 2¾" high (small)
12 – 16 lb	15¾" x 12" x 3" high (med)
16 – 20 lb.	16" x 13" x 3" high (large)
20+ lb.	18" x 13" x 3" high (x-large)

3. Cooking It

BIRD WEIGHT	COOK TIME
10 – 12 lb.	2½ – 3 hours
12 – 14 lb	2¾ – 3½ hours
14 – 16 lb	3 – 3¾ hours
16 – 18 lb.	3½ – 4½ hours
20+ lb.	3¾ – 4½ hours

4. Test the Temp

INSERT AN INSTANT-READ THERMOMETER INTO THE BREAST AND THE THIGH. BEGIN TESTING FOR DONENESS ABOUT 30 MINUTES BEFORE THE TOTAL ROASTING TIME IS REACHED.

BREAST
165° F

THIGH
165° F

STUFFING
165° F

Let the bird rest for 20 to 30 minutes before carving (see page 9) & serving!

HOW TO MAKE

the perfect plate

The Dish

hors d'oeuvres	4 TO 6 BITES
turkey	1½ LB BONE-IN
mashed potatoes	½ LB
gravy	½ CUP
stuffing	¾ CUP
rolls	1 TO 2
salad	1½ CUPS
cranberry sauce	⅓ CUP
desserts	2 SMALL PIECES OF PIE OR CAKE
wine	½ TO 1 BOTTLE