

# Turkey Day Prep Checklist

## 7 DAYS AHEAD

- Menu Plan* - It is time to narrow down all of the great dishes you have seen and focus on the ones you plan to make on the big Turkey Day!
- Make a Grocery List* - Make a detailed list of the items you will need to prepare your dishes. Do not forget fresh herbs and spices! This is a good time to get new ones to ensure the best flavor in your dishes! Make sure and include various sizes of Ziploc bags and plastic containers for leftovers.

## 6 DAYS AHEAD

- Grocery Shop* - Now is when you need to get to the store to ensure the best selection of turkeys, produce and baking items. Don't forget to get any paper items you will need if you are hosting a crowd (ie toilet paper and paper towels!)
- Make Ice* - If you'll be serving a large crowd, start storing ice in Ziploc bags now or go get a few bags and store in your freezer!

## 5 DAYS AHEAD

- Table Decor* - Now is the perfect time to pull out all of your harvest/turkey decorations. I also snip long woody limbs to use as centerpieces. Get the children involved to make place cards and even a menu on a large chalkboard. If you do not have a tablecloth then just get a large piece of muslin fabric with a contrasting fabric for the runner. Use small gourds and pumpkins as the centerpiece. Use your creativity and what you have on hand.
- Busy Bag* - Gather together crayons, scissors, glue sticks, coloring sheets, drawing paper and even some printable coloring pages. Place all of these items in a bag and keep it close so you can keep the little people busy on Turkey Day.

## 4 DAYS AHEAD

- Make Cold Salads* - Jello salads, cranberry sauce and other cold salads can be made up to four days ahead. If your salad contains fresh fruit or vegetables, wait until the day before to prepare them.
- Prepare Appetizers/Dips/Cranberry Sauce* - Take some time to make the appetizers or dips that you will be serving. Also take a moment to make homemade cranberry sauce. Store your cranberry sauce in a mason jar till T-day.

### 3 DAYS AHEAD

- Prepare Beverages* - Fill the refrigerator or cooler with bottled waters and drinks. If you are serving lemonade this is a great time to prepare.
- Prep vegetable and peel potatoes* - This is a great time to chop all of your onions, celery, and even prep the potatoes. Store the vegetables in Ziploc bags and label.
- Prepare the homemade pie crusts now and refrigerate till Day 2.*
- Tidy up the house* - Make sure the bathrooms are clean and stocked!
- Thaw Turkey* - Follow your turkey's thawing instructions

### 2 DAYS AHEAD

- Decorate and Set Table* - Set the table now! Plus layout all of your baking pans and serving pieces. This way you can visually see what you have left to do on T-Day!
- Prepare Stuffing and Refrigerate*
- Prepare Desserts and Pies*
- Make an oven/stovetop timeline* - I find this really helpful in keeping me on track of when and what I am to cook the next day. Helps to alleviate stress.

### TURKEY DAY

- Prep Turkey and Start Cooking*
- Begin your oven/stovetop timeline*
- Set out appetizers*
- Set out activity kits for the kids*
- Relax! You have this Turkey Day under control!*
- Enjoy the day with family and friends*