

- OUR ULTIMATE - Thanksgiving Planning Checklist

You can pull off a Thanksgiving feast without a hitch—it's all about being prepared. From stocking your pantry to roasting the turkey, every Thanksgiving to-do is made easier with our handy guide.

Early November

- Invite guests.
- Plan menu.
- Make shopping list.
- Clean out refrigerator, freezer, and pantry.
- Order turkey, desserts, and/or flowers.
- Take inventory of kitchen tools and purchase or borrow any kitchenware you don't own:
 - Meat thermometer
 - Heavy-duty roasting pan with rack
 - Baking dishes
 - Serveware, flatware
 - Dishes, glasses
 - Basting brush
 - Fat separator, cheesecloth
 - Wire whisk
 - Sharpened knife
 - Food storage containers
 - Extra oven mitts



Pantry Staples for Fall:

- Chicken or vegetable stock
- Canned pumpkin
- Sage
- Thyme
- Cinnamon
- Corn starch
- Flour
- Vegetable oil and shortening

One Week Before


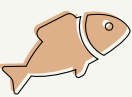


- Clean the house and decorate with wreaths, centerpieces, and tablecloths.
- Get extra tables or chairs, if necessary.
- Purchase foods that will keep for a week, such as frozen desserts and hearty vegetables.

Tip! Keep these serving suggestions (per person) in mind when shopping:

- Appetizer – 5 pieces
- Mashed potato – 6 oz.
- Gravy – ½ cups
- Cheese – 2 to 3 oz.
- Side dishes – 4 oz.
- Pie – 1 pie per 6 people
- Turkey – 1 to 1 ½ lbs.
- Soup – 1 ½ cup
- Beverages – 2 to 3 per person

- Begin to thaw turkey if frozen by placing it in the fridge. Allow for one day of defrosting for every 4-5 pounds; it will take 5-6 days for a 20 pound turkey to thaw. *Note: You can also thaw the turkey by submerging it in cold water. This is a faster method, and requires only 30 minutes per pound.*
- Stock your bar area with wine and other beverages, see suggested pairings below:

Wine Pairing Suggestions

| | | | | | | |
|---|---|---|---|--|---|---|
|  |  |  |  |  |  |  |
| WHITES Chardonnay Marsanne Viognier | REDS Tempranillo Cabernet Sauvignon Malbec | WHITES Chardonnay Marsanne Sauvignon Blanc | WHITES Gewürztraminer Moscato Chardonnay | WHITES Chardonnay Roussanne Sauvignon Blanc | WHITES Sauvignon Blanc Pinot Grigio Albarino | WHITES Moscato, Riesling Gewürztraminer |
| SPARKLING Sparkling Wine Champagne Prosecco | DESSERT Sherry Port Ice Wine | SPARKLING Sparkling Wine Prosecco Champagne | SPARKLING Sparkling Wine Champagne Cava | SPARKLING Champagne Prosecco Cava | SPARKLING Champagne Prosecco Cava | SPARKLING Champagne Prosecco Cava |
| REDS Pinot Noir Gamay St. Laurent Tempranillo | | REDS St. Laurent Gamay Pinot Noir | REDS Pinot Noir Merlot Malbec | REDS Zinfandel Merlot Cabernet Sauvignon | REDS St. Laurent Pinot Noir Merlot | DESSERT Sherry Port Ice Wine |
| | | | DESSERT Late Harvest Ice Wine Sherry | DESSERT Late Harvest Ice Wine Port | | |

A Few Days Before

- Buy fresh foods including vegetables, meats, cheeses, breads, and desserts.
- Prep appetizers, cranberry sauce, and side dishes that can be stored for a few days.
- Get final guest count and let guests know what they can bring.
- Polish silver and iron table linens.
- Create cooking schedule based on your menu.

Tip! Keep these measurement conversions close by when you start to bake and prep:

Measurement Conversions

1 tablespoon = 3 teaspoons

1/4 cup = 4 tablespoons

1/2 cup = 8 tablespoons

1 cup = 16 tablespoons

1 pint = 2 cups

1 gallon = 4 quarts

8 ounces = 1 cup

1 pound = 16 ounces

The Day Before

- Buy dessert, fresh breads, seafood, and other perishable items. If you ordered a fresh turkey, pastries, or flowers, pick them up now.
- Defrost frozen pie dough, dinner rolls, and other frozen foods.
- Peel, chop, and prep vegetables and side dishes.
- Chill wine and beverages.
- Stage the table or buffet with serving bowls. Place labels in front of each one to ensure there are enough for each side dish.
- Set the table with linens and dinnerware. Top with a centerpiece and tabletop décor.



Tip!

When setting the table, place labels in front of each place setting. This helps family members and guests know exactly where to place food items when serving.

Thanksgiving Morning

- Prepare your turkey:
 - Remove from refrigerator and let stand at room temperature for at least one hour.
 - Remove the giblets. Either roast them to make a stock for the gravy, or toss them.
 - Preheat the oven. You can use a steady temperature of 350-375°F, or you can roast at a higher temperature to begin for half an hour, and then lower to 350-375°F for the remainder of the time.
 - Rinse turkey with water, and then pat dry with paper towels.
 - Place on a rack in the roasting pan. The rack will help to ensure even cooking.
 - Fill with stuffing (or cook the stuffing separately). If you choose not to cook the stuffing in the turkey, you can fill the cavity with lemons, apples, onions, carrots, celery, garlic, and herbs.
 - Rub with butter or high-heat oil (not olive oil) and sprinkle with salt, pepper, and spices.
 - Roast the turkey, basting with pan juices every hour except for the last hour.

Tip! Depending on whether you stuff the turkey or not, the cooking time will vary. Follow our table below for approximate cooking times at 375°F based on weight. *Note: Oven cooking times vary.*

| <i>Turkey Weight</i> | <i>Cooking Time (Stuffed)</i> | <i>Cooking Time (Unstuffed)</i> |
|----------------------|-------------------------------|---------------------------------|
| 5 - 10 lbs. | 3 to 3 ½ hours | 2 ½ to 3 hours |
| 10 - 15 lbs. | 3 ½ to 4 hours | 3 to 3 ½ hours |
| 15 - 20 lbs. | 4 to 5 hours | 3 ½ to 4 hours |
| 20 - 25 lbs. | 5 to 5 ½ hours | 4 to 4 ½ hours |
| 25 + lbs. | 5 ½ to 6 hours or more | 4 ½ to 5 hours or more |

- Turkey is done cooking when internal temperature is 165°F (175°F for the thigh).
- Allow to sit for 30 minutes so that juices reabsorb before carving.
- Finish prepping and cooking side dishes, gravy, and desserts.
- Start the coffee maker, call everyone to the table, and enjoy!