

Thanksgiving Schedule/Checklist

Approx. 2 days Before

- Take turkey out of freezer and begin thawing in the refrigerator.

Note: This actually depends on the size of your turkey. Allow 1 day for every 5 lbs of turkey.

1 Day Before

- Put turkey in brine 24 hours before you plan to cook.
- Turn turkey in brine after 12 hours
- Assemble sweet potato casserole WITHOUT marshmallows, cover and put in fridge
- Assemble green bean casserole WITHOUT french fried onions, cover and put in fridge
- Boil eggs and place in fridge

Approx. 3 hours before

Note: This depends on turkey size. Allow 15 minutes of cooking time for each pound of turkey

- Remove turkey from brine and rinse
- Spread herb butter under turkey skin
- Place turkey in oven and begin baking. Don't forget the foil hat!
- Take out rolls to thaw/rise

2 Hours Before

- Make deviled eggs and place in fridge
- Peel and boil potatoes
- Remove pie from freezer and allow to thaw

30-45 Minutes Before

- Remove turkey from oven and let rest
- Remove green bean casserole and sweet potato casserole from fridge; add marshmallows/french fried onions
- Place green bean casserole, sweet potato casserole, and rolls in the oven to cook
- On the stovetop, make the stuffing and gravy

10 Minutes Before

- Open and plate the cranberry jelly
- Set the table
- Pat yourself on the back -- You did it!