

YOUR COMPLETE THANKSGIVING PREP & COOKING SCHEDULE

Sunday

- If frozen, move turkey to refrigerator to thaw
- Make dough for pie crust

Monday

- Chop celery and onions for stuffing
- Chop and combine veggies for Broccoli Salad
- Prepare filling for Apple Pie

Tuesday

- Make Cranberry Relish (omit pecans)
- Mix simple dressing for Broccoli Salad (1 C. mayo, ¼ C. sugar, and 2 Tb. apple cider vinegar)
- Cook and crumble bacon for Broccoli Salad (keep all components separate)
- Assemble Duo Tater Bake (do not cook); assemble and store topping separately

Wednesday

- Prep and assemble Bacon-Wrapped Green Bean Bundles
- Assemble and bake Apple Pie
- Prep & brine turkey
- Set the table
- Tear bread for stuffing and leave it out in a bowl to dry overnight (mix occasionally so it will dry evenly)

Thursday (Thanksgiving Day)*

**This is based on a 2 pm dinner time and a 14-16 lb turkey. Adjust the timeline based on your own dinner schedule and turkey size.*

- 7:00 am – Start dinner roll recipe.
- 7:50 am – Complete 2nd step of dinner roll recipe per the instructions (2nd knead).
- 8:50 am – Fold dinner roll dough per recipe instructions.
- 9:20 am – Fold dinner roll dough per recipe instructions.
- 9:30 am – Make stuffing (use poultry seasoning in lieu of all the spices included in the recipe).
- 9:50 am – Complete the next step of the roll recipe (form the rolls). Cover lightly with tea towel and set aside to rise.
- 10:15 am – Remove turkey from brine, rinse, and pat dry. Rub with canola oil.
- 10:30 am – Preheat oven to 500 degrees and stuff the turkey with half the stuffing. Place the other half of the stuffing in a greased casserole in the fridge.
- 10:50 am – Put turkey in the oven. Also lightly brush the tops of the rolls with water and put them in the oven.
- 11:00 am – Remove rolls from oven. Invert them onto a pan, pull apart, and turn them right-side up again. Set aside.
- 11:20 am – Reduce oven temp to 350; cover turkey breast with aluminum foil if it starts to brown too much. **Get dressed and ready – you get a break!!!**
- 12:50 pm – Put un-stuffed stuffing in oven. Also put in Duo Tater Bake.
- 1:20 pm – Remove the bird (should be 155 degrees in the thickest part of the breast) and stuffing.
- 1:20 pm – Remove stuffing from turkey and mix it with the stuffing in the casserole dish.
- 1:30 pm – Place stuffing back in oven.
- 1:30 pm – Put rolls back in oven.
- 1:30 pm – Put bacon-wrapped green beans in oven.
- 1:45 pm – Mix together veggies, dried cranberries, bacon, sunflower seeds, and dressing for Broccoli Salad.
- 1:45/1:50 pm – Remove rolls from the oven. Put topping on Duo Tater Bake.
- 1:50 pm – Carve your turkey (or enlist someone to do it for you).
- 1:55 pm – Heat your gravy.
- 2:00 pm – Remove stuffing, Duo Tater Bake, and green beans from oven. Grab the cranberry relish from the fridge.
- 2:00 pm – Dinner time!
- 4:00 pm (or whenever you plan to have dessert) – Make whipped cream.

all
mom
does