**Countdown to Thanksgiving Timeline**

One–Two Weeks Ahead

* Make-ahead green bean casserole

Four Days Out

* Shop for staples and frozen turkey
* Prep pie dough and refrigerate
* Thaw turkey in fridge

Three Days Out

* Make butternut squash soup
* Make cranberry sauce

Two Days Out

* Make stuffing
* Prep centerpieces and place cards
* Set up tables

One Day Out

* Brine turkey (if needed)
* Last-minute shop
* Make pies

**Thanksgiving Day Schedule**

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| ***TIME*** | ***TURKEY PREP*** | ***OTHER PREP*** |
| 9 am | Prep turkey aromatics(onion, celery, herbs, etc.) | Peel potatoes and set aside in large pot, covered with water |
| 9:45 am | Pre-heat oven for turkey | Reheat soup in crockpot |
| 10 am | Roast turkey upside down at 425℉ for 1 hour | Set up craft/coloring station for kids |
| 11 am | Remove turkey from oven and reduce temp to 325͒͑℉. Turn turkey over, breast side up, and roast at 325℉ for two hours (based on 23-24 lb turkey; use thermometer to check final temp) | Prep coffee and tea stationsSet up beverage stationSet up appetizer table |
| 1 pm | Remove turkey from oven when thermometer registers 170–180℉ in thigh | Cook and mash potatoes |
| 1:15 | Prep gravy with turkey drippings | Reheat stuffing and sides in oven when turkey comes out to rest |
| 1:45 pm | Carve turkey | Heat frozen peas on stovetopPreheat gravy boat with hot water |
| 2 pm | Serve dinner | Run dishwasher during dinner! |
| After dinner |  | Clear platesBrew coffee and tea kettleArrange dessert buffet |