

Thanksgiving Countdown

3 Weeks Out

- Make your menu.
- Set a budget.
- Once you have a list of all your ingredients, walk-through your pantry before making a grocery list.
- Get the family involved, and pull out your beautiful Thanksgiving decorations.

2 Weeks Out

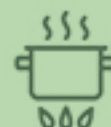
- Buy your turkey, plan for thawing time!
- Head to the wine and liquor store to avoid your favorite drinks being out of stock!
- Make sure you have enough plates, silverware, and seats for guests to eat.

1 Week Out

- Go grocery shopping, but only for items you can freeze or store in your pantry
- Finish household cleaning and decorating.
- Create both an oven schedule and a prep schedule so that you can time your dishes perfectly!



Start Cooking!



Monday

- Go grocery shopping for all your fresh foods.
- Set the table for guests.
- Set out and label all your serving dishes with each recipe they will hold.

Tuesday

- Prep all the veggies, and store them.
- Cook anything you can like soup, stocks, blanch veggies, etc.

Wednesday

- Make all your deserts.
- Spot clean your house making it stage ready for your guests.

Thursday

- Stick to your oven and prep schedule you planned out earlier and the cooking will be easy!
- Take a breath, pat yourself on the back, and enjoy your day!