



Thanksgiving Dinner

Work-Ahead Strategy Guide

Sunday

1. Do your shopping (see list below).
2. If you have a 20-lb. bird, put it in the fridge now. You'll need an extra day for a 25-lb. bird.
3. Make the green bean casserole and store in the freezer.

Monday Nothing to do!

Tuesday

1. Move the green bean casserole from the freezer to the fridge.
2. Make the cranberry sauce (or do it tomorrow!).

Wednesday

1. Peel potatoes and put them in plenty of water for a pre-soak. Keep in the fridge.
2. Sauté the ground pork and vegetables for the stuffing.
3. go to bed early so that you can get up in enough time for the bird to be done by the time you want to eat!

Thursday

1. BREATHE. Everything will be okay. 7 hours before the meal (less if you have a smaller bird) remove bird from fridge and prepare as instructed (see recipe).
2. Finish the stuffing and mix together. Reserve enough stuffing for the bird; just before you stuff the cavity, heat the stuffing through in the microwave for 2 minutes in a covered, microwave-safe glass dish. Refrigerate the rest in a casserole.
3. Preheat the oven and finish preparing and roasting the bird as directed.
4. During the last hour of roasting, start making the mashed potatoes and turkey stock. Take the refrigerated stuffing and green bean casserole out of the fridge.
5. Have your partner or kids set the table while you make the topping for the green bean casserole. Remove the foil & plastic wrap, top with breadcrumb mixture, & re-foil.
6. Remove the fully-cooked bird from the oven; cover with foil and rest for at least 1/2h.
7. Bake the reserved stuffing and green bean casserole as directed.
8. Make the gravy.
9. Carve the turkey and arrange on a platter. Make it pretty.
10. Set out all food buffet-style and let your guests serve themselves.
11. Enjoy your fantastic meal. You should be proud. Drink some wine. You deserve it.