

# Fresh Fork Market Thanksgiving Checklist

## AT LEAST TWO WEEKS BEFORE:

- \_\_\_ Finalize guest list, finalize menu.
- \_\_\_ Start eating down your fridge and freezer- make some room!
- \_\_\_ Pre-make anything that can be frozen-- pie crusts, soups, stock and casseroles.

## THE WEEK BEFORE:

- \_\_\_ Make your Oven Schedule for the day of (10-2pm: Turkey, 2-3: casseroles & biscuits...)
- \_\_\_ Make “prep lists” for each recipe.
- \_\_\_ Make One Master Shopping List (buy all non-perishables early)
- \_\_\_ Make menus (or dish cards for buffet) and name cards.
- \_\_\_ Give the fridge a good cleaning and figure out where you’re bringing the turkey.
- \_\_\_ Make a list of who is helping you and what they’re doing (“Tim is on drinks, Stacy is helping prep veggies, Mom & Dad are watching the kids while we cook.”)

## SUNDAY:

- \_\_\_ Clean House & bathrooms.
- \_\_\_ Do Laundry (including linens for table & napkins).
- \_\_\_ Take inventory of table settings, serving ware and utensils; clean or polish as needed.
- \_\_\_ Take inventory of kitchen tools: sharpen knives, locate baster and thermometer.
- \_\_\_ Finalize your “centerpiece” ideas if you’re making one.
- \_\_\_ Check in again with everyone who is bringing something.

## MONDAY:

- \_\_\_ Go shopping for alcohol/drinks for guests (don’t forget ice.)
- \_\_\_ Buy any extra serving ware you need, candles or decorations, and take home containers.
- \_\_\_ Use Master Shopping List to buy extra perishables you need.
- \_\_\_ Make a playlist or pick some music.

## TUESDAY:

- \_\_\_ Prep all vegetables and put in labeled bags or containers (i.e. place cauliflower florets in “SOUP” bag).
- \_\_\_ Make brine, and drop turkey in it to chill when you pick it up.

## WEDNESDAY:

- \_\_\_ Cook as much as you can. Most dishes can be prepared up until baking and refrigerated: pie crusts, stuffing ingredients (don’t add stock yet), soups, sides, breads, casseroles.
- \_\_\_ Make pumpkin pie purée from sugar pumpkin.
- \_\_\_ Finish the day by setting the table while you enjoy a nice glass of wine to relax after all that cooking.

## THURSDAY:

- \_\_\_ Have a good cup of coffee and a morning walk.
- \_\_\_ Have someone else who is not helping in the kitchen to do a last round of tidying and checking in on the counters and bathrooms.
- \_\_\_ Dry off turkey, allow to come to room temp.
- \_\_\_ Fire turkey, wrap tightly in foil to rest; make gravy.
- \_\_\_ Fire casseroles and sides.