

Subject: Hosting Thanksgiving? Here's What You Need to Know

Body:

Hi %FIRST NAME%,

Thanksgiving is only 3 days away... are you ready to rumble!? 💡💥🦃

If you're hosting Thanksgiving this year, you're probably sitting there, *ever so patiently* waiting to get to the meat of this email – wondering what else you could POSSIBLY know to make your turkey-day celebration as perfect as possible.

Well, let me break it to you, **it's never going to be perfect**. In fact, there will be at least a *few* things that go wrong.

But that's okay!

There's always a way to get back on track and learn from your mistakes. If hosting Thanksgiving has taught me anything, it's to *roll with the punches*.

That's why we're here, as your glimmer of wisdom in a sea of endless recipes, to-do lists, and grocery store trips to help you AVOID [typical turkey-day woes](#) – *especially* if you're a first-timer!

Let's start with the most high-maintenance diva: **the turkey**.

- Give yourself 3-4 days to allow your 12 lb turkey to thaw in the fridge. The bigger the turkey, the longer it'll take.
- Invest in a good meat thermometer – I wouldn't recommend cooking a turkey without it. Your turkey will be done when the breast meat reads 160°F
- Don't sure how to carve a turkey? Check out our step-by-step instructions found in [this post](#)!

What about the gravy?

- Use equal parts of cornstarch and water to make a slurry for your gravy. This will ensure your gravy doesn't come out too thin. Be sure to mix it into gravy slowly, stirring on medium heat until it comes to a low boil.
- The secret to flavorful gravy is twofold—pan drippings and SALT. It's best to start with the right ingredients from the beginning, but you can rescue less-than-stellar gravy with this simple trick!

Make the best stuffing by...

- Adding a little bit of broth at a time. Let the stuffing soak up the broth before adding more. You don't want to end up with soggy stuffing! About 1 cup for every 4 cups of stuffing mix should do the trick.

And the mashed potatoes?

- Don't over-whip or mash your potatoes. Otherwise, they'll get gummy. We recommend using Yukon Gold or Russet potatoes for the best consistency!

We know that amid Thanksgiving Day preparations, stress and emotions can run high. But in *no* way does that mean a few slip-ups here and there are going to ruin the evening!

As long as you can keep your cool and get a little creative, *no one else will be the wiser*.

✨ We wish you a wonderful Thanksgiving filled with love, gratitude, and minimal stress. ✨

You've got this!

xoxo,

The LWSL & Co. Team

P.S. If you liked these tips, there is more where that came from. Our FREE webinar, **How to Organize Your Holiday Season**, will show you how to create simple systems NOW that will save your sanity later. Including **5 ultra-practical strategies** to take charge of your holidays to feel calmer and happier, **genius tips for setting your holiday budget** and ACTUALLY sticking to it, and **how to get clear about what matters most to you** so you'll have a road map to guide you through the holiday season. **Claim your spot** now!