

Thanksgiving 2011

Thursday

- Invite guests
- Make meal plan
- Make grocery list
- Do a quick fridge clean out
- Grocery shop
- Set out dishware
 - Enough flatware?
 - What pieces for each dish

Friday

- Season turkey
- Make and crumble cornbread; set out to dry
- Make cranberry sauce
- Make yeast rolls
- Make compound butter
- After cornbread has dried out, make dressing
- Make pumpkin pie
- Make pecan pie cups
- Order in dinner

Saturday TURKEY DAY

- Set table well ahead of time
- Vacuum
- Follow hourly time-line and make sure to enjoy time with guests! (this timeline was a rough estimate to help keep myself on track and not forget to do things. It didn't go exactly minute for minute, but it was close and helped!)
 - 11:00 Remove turkey from fridge, rinse off salt, pat dry, stuff with aromatics
 - 11:45 corn into crockpot
 - 11:45 Turkey in oven, breast side down
 - 12:30 Reduce oven temp, flip turkey to breast side up
 - 2:30 Guests start to arrive
 - 2:30 Mushrooms into oven
 - 3:00 Dressing, carrots, potatoes out of fridge
 - 3:00 Mushrooms out of oven, apps out
 - 3:30 Remove turkey from oven; cover with foil
 - 3:30 Dressing and carrots into oven, bring potatoes to a boil
 - 3:45 Start green beans, rolls into oven to warm
 - 3:50 Mash potatoes
 - 4:00 Start gravy
 - 4:00 have someone else take dressing, carrots, and rolls out of oven, set on table
 - 4:15 Carve turkey
 - 4:30 Eat!
 - 5:30 Dessert!