

Lifehacker's Thanksgiving Week Checklist

(go to file>make a copy so you can save/edit for yourself!)

Friday, Nov 17, 2023

- ☐ Finalize Menu
- ☐ Assign dishes to guests/check in to find out what they're bringing
- ☐ Order turkey if you haven't or any other ingredients that might require it
- ☐ Make your shopping list

Saturday/Sunday Nov 18-29. 2023

- ☐ Clean out fridge
- ☐ Check staples—flour, sugar, spices, garlic, butter, oil, baking soda, baking powder, tin foil, plastic wrap, Ziplocks and disinfectant spray.
- ☐ Wash dirty kitchen towels.
- ☐ Locate trivets, gravy boats, turkey lifters, basters and any other specialty equipment while you still have time to order a replacement if you can't find it or it's broken.

Monday, Nov 20, 2023

- ☐ Get all your grocery store shopping done
- ☐ If you're going to defrost your turkey instead of get it defrosted on Wednesday, pick it up now
- ☐ Wash and dry all serving dishes and utensils and store them on the kitchen table. Use sticky notes to label what each is for.

Wednesday, Nov 22, 2023

- ☐ Pick up defrosted turkey first thing if you haven't yet
- ☐ Start prep of the turkey, remove giblets/neck and bring/salt/inject before putting in fridge
- ☐ Review recipes
- ☐ Pull out any items that need to be room temp (eggs/butter)
- ☐ Preheat oven for sweet potatoes
- ☐ Start cranberry sauce on burner #1
- ☐ Make stock for stuffing on burner #2
- ☐ Put sweet potatoes in oven
- ☐ Prep for stuffing, pies and casseroles (cut all vegetables)
- ☐ Store items you won't need until tomorrow in tupperware and label, place in fridge.
- ☐ Saute anything for stuffing on burner #3
- ☐ Saute anything for casseroles on burner #4
- ☐ Finish stuffing/casseroles and let it come to room temperature before storing in fridge.
- ☐ Finish cranberries and store
- ☐ Make pie crusts.
- ☐ Finish sweet potatoes and store.
- ☐ Finish pies
- ☐ Prep ahead any apps you can
- ☐ Set alarm for tomorrow morning and backup alarm

Thursday, Nov 23, 2023

(fill in times and rearrange as necessary, this is just a guide)

- ☐ _____ pull turkey and stuffing out
- ☐ _____ turn the oven to turkey cooking temperature.
- ☐ _____ Stuff, truss and season the turkey
- ☐ _____ Put turkey in the oven
- ☐ _____ Peel potatoes and put in water on burner #1
- ☐ _____ Prep the salad and dressing and store in fridge
- ☐ _____ Finish apps
- ☐ _____ Make roux for gravy (burner #2) and stock (burner #3) and put into tupperware for later
- ☐ _____ Whip/mash potatoes, cover pan and put aside
- ☐ _____ Set hourly alerts to baste
- ☐ _____ Clean up and prep for guests
- ☐ _____ Start monitoring turkey temp
- ☐ _____ Clear kitchen and place all serving tools out
- ☐ _____ Remove cranberry sauce from fridge
- ☐ _____ Remove turkey (if done) and allow to rest
- ☐ _____ Reshuffle oven racks to top and middle and turn to 350F
- ☐ _____ Pour drippings into fat separator
- ☐ _____ Put first set of side trays into oven, potatoes on top, veg on bottom
- ☐ _____ Deglaze pan, add roux. Scrape into saucepan with drippings from fat separator and keep on low.
- ☐ _____ Make any steamed or sauteed vegetables on stovetop
- ☐ _____ Dress the salad
- ☐ _____ Have guests move dishes to table
- ☐ _____ Move stuffing in bird to serving dish
- ☐ _____ Carve ½ the bird and plate
- ☐ _____ Have guests move heated sides and turkey to table
- ☐ _____ Pour gravy into boat and sit down to eat

After dinner

- ☐ Bring all platters with food still on them into kitchen, tell everyone else to sit for 10 minutes
- ☐ Put leftovers into vacuum bags/tupperware/Ziplock bags
- ☐ Put out sponges, dishsoap and towels.
- ☐ Put out compost bin
- ☐ Put a stockpot on the stove, put all bones into it, fill with water and turn on stove for stock.

- ☐ Ask one guest to collect all linens
- ☐ Put out pan for silverware
- ☐ Ask another guest to collect plates, scrape into compost and stack them
- ☐ Put on music for guests washing dishes
- ☐ CTFO