

# *Preparing for Thanksgiving Checklist*



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# *Monday*

## *Cleaning*

Clean out your refrigerator, get rid of any leftovers and bottles of condiments that are nearing their expiration. Once it is emptied out, wipe down the shelves with a damp rag or wipes.

Clean up kitchen clutter, removing extra items from your countertops etc. You are going to need the extra room.

Clean up clutter in areas guests will see such as living room and dining room.

## *Food Preparation*

Finish up the last of your Thanksgiving grocery shopping. You are not going to want to have to visit the stores later this week.

You may need to begin defrosting your turkey depending on its size. Place the frozen turkey in the fridge — be sure your refrigerator temperature is set at 40 °F or below. You'll need to allow about 24 hours for each 4 to 5 pounds of frozen turkey you plan to thaw in the fridge.

Make your mashed potatoes before Thursday and freeze them for Thanksgiving



## *Tuesday*

### *Cleaning*

Clean your high traffic areas well, especially the ones guests will see. Give your living room, dining room and kitchen a good cleaning. Dust, vacuum, wipe down windows and light switches.

Scrub your bathroom well, especially your sink, toilet and floor.

### *Food Preparation*

Make your salad dressings and dips ahead of time. A great dip for Thanksgiving is my Pumpkin Pie dip. Lay it out before guests arrive so that they can have a light snack while the dinner is being prepared.

#### *Recipe: Pumpkin Pie Dip*

Cut up your onions, carrots, celery that you need for your stuffing and begin cooking it. Make your fruit pies or pie crusts now. Pies do better when they can sit for a bit and the flavors can meld together so make them today and put them in the fridge for Thursday.

#### *Recipe: Apple Pie from Scratch*

# *Wednesday*

## *Cleaning*

Continue to keep the house picked up and spot clean as necessary.

## *Food Preparation*

Finish making stuffing.

Make sure that turkey is defrosting.

Make any non-fruit pies or desserts.

Prep any dishes that can be reheated such as stuffing, potatoes if you didn't freeze them earlier this week, any casseroles, cranberry sauce and rolls.

## *Quick Tip!*

Plan on at least 1lb of turkey per person but if you want leftovers then buy more.



# *Thanksgiving Day*

## *Cleaning*

Do one last pick up of your house before guests arrive.

Wipe down bathroom counters and toilet.

## *Food Preparation*

Prepare Turkey

Warm up any prepared sides

Relax and Enjoy the Day!

## Thanksgiving Guest List

Name \_\_\_\_\_

## Food Allergy?

[illegible]

# Thanksgiving Meal Plan

## Main Dish

- ☐ Turkey
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Dessert

- ☐ Apple Pie
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Side Dishes

- ☐ Stuffing
- ☐ Potatoes
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Beverages

- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Condiments

- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Other

- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_



# Thanksgiving Shopping List

## Main Dish

- ☐ Turkey
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Dessert

- ☐ Apple Pie
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Side Dishes

- ☐ Stuffing
- ☐ Potatoes
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Beverages

- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Condiments

- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Cleaning Supplies

- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_