

A still life composition featuring several pumpkins in various colors (yellow, orange, and white) and dried flowers (white baby's breath, yellow-orange petals, and a brown seed head) scattered on a light-colored, textured burlap fabric background. The pumpkins are of different sizes and shapes, some whole and some cut. The dried flowers are delicate and add a rustic, natural feel to the scene.

HAPPY
Thanksgiving

A Thanksgiving timeline ensures your day is a stress-free and delicious!

LAUREN-LANE.COM

TO DO LIST

ONE STEP AT A TIME. YOU'LL GET THERE



- 2 weeks before
- 1 week before
- 5 days before
- 3 days before
- 1 day before
- THANKSGIVING DAY!

TO DO LIST

ONE STEP AT A TIME. YOU'LL GET THERE



2 weeks before

- Spend one evening preparing for the week of Thanksgiving, and I promise will help you in the long run!
- Decide on your Thanksgiving menu and make your grocery list (if you're only cooking for a few, [check out this menu](#) I created for a small Thanksgiving dinner:)

TIPS:

- Determine how much food you will need to prepare for each person: I plan about 1.25 lb of (raw) turkey per adult.
- Do your shopping at least a week in advance: Stores often sell out of essential ingredients like poultry seasoning, etc.

When properly stored, most of the things you need for Thanksgiving will last for a week! You may need to make a quick trip back for things like fresh herbs for your turkey, but the grocery store is a crazy place right before Thanksgiving, and you don't want the stress of finding all the ingredients at the last minute.

- Pick up disposable containers to share your leftovers!

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1 week before

- Fridge Clean Out** - Starting the week with an organized fridge feels great. And this way you can make space for all of the yummy holiday foods AND the leftovers!
- Set out Serving Plates** – Pull out and wash serving plates for EVERYTHING you plan to cook. I then make a sticky note about what's going on in each dish. These stickies help ensure that I have a plate for everything and know which dish needs to be served on each one!
- Iron the Napkins** if using cloth! (or do what I do and DON'T iron them and add a napkin ring;)
- Set the Table** – Now, it doesn't need to be fancy, but you DO need to have a clear surface. Heehee. I like to keep it simple, so there is lots of room for all the platters. But candles and a few little touches are a must, so be sure you have plenty. Check out this [article for some of my tips.](#)
- Make & Freeze the Gravy** – Or add it to your grocery list, Remember many grocery stores have amazing homemade gravy, so don't feel like you HAVE to make it.
- Make & Freeze Pies** – [Here's how](#) to make them ahead and freeze. Again, I know that life can get super busy! So, if you don't have time to make a pie or just don't want to, just buy one! (I do!)

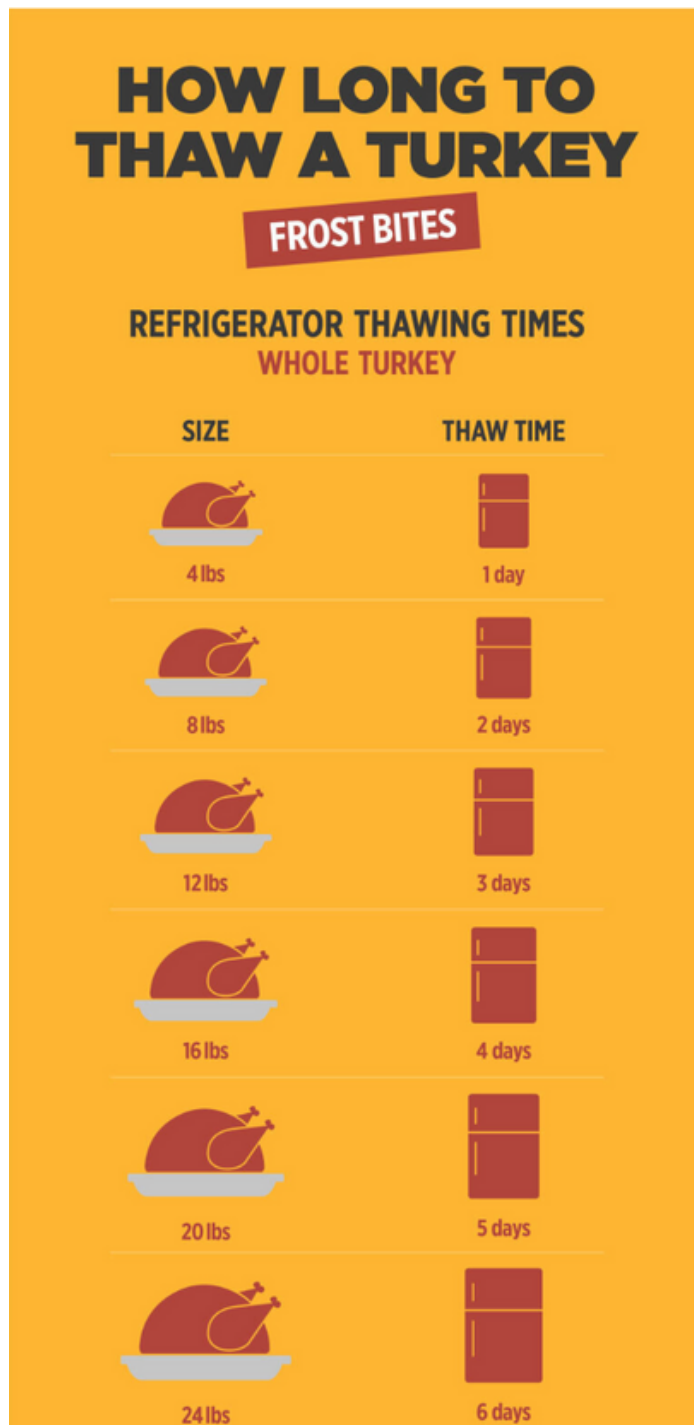
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□ 5 days before

- Thaw the Turkey! (One day of thawing for every 4 lbs of turkey).



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3 days before

It's time to sort the sides!

- Make Mashed Potatoes cover and refrigerate.
- Make the Sweet Potatoes, cover and refrigerate.
- Make the Southern Green Beans, cover and refrigerate.
- Prep the Stuffing.
- Make Cranberries.
- If making Brussel sprouts (or any other roasted veggies), wash, chop and wrap in damp paper towels so they are ready for roasting!
- Wash and chop veggies for salads, and other dishes. Put in baggies in your fridge, ready to go!

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1 day before

- Brine your turkey or turkey breast - Click here for the WHY and HOW of Brining.
- Make a Holiday Sangria - Check out my Holiday Sangria for the perfect Thanksgiving sangria! And this Butter Pecan Old Fashion will become a tradition for sure.
- Set out what you're wearing.
- Pick a Thanksgiving playlist. Here is one I love.

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Thanksgiving Day

- Roast or Deep Fry the Turkey - While the bird is resting, move on to baking your stuffing and roasting your vegetables or heating the casseroles. I have put my husband in charge of deep frying the Turkey. It takes it off my plate and gets other involved in the cooking process. And it's delish! I do insert a Thermapro just to be sure it's cooked perfectly:)
- NOTE: You don't need to serve roasted vegetables piping hot out of the oven; they taste JUST as good at room temperature.
- Assemble and bake the stuffing. This can be done in a slow cooker to save space.
- Bake or Reheat the Casseroles and Pies.
- Heat the Gravy. If the Gravy is hot, it makes alllll the other dishes the right temperature. Also, consider warming your gravy boat with hot water or a warming drawer to help it stay warm on the table.
- Now turn on your holiday playlist, pour some wine, ring that dinner bell and ENJOY!

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□ Afterwards

- It's tradition in our family that whoever didn't do the cooking gets the honor of cleaning up. And i kinda love it!
- Leftovers, when kept in the fridge, will last you up to the next five days - if they're not all eaten up before then. Or make this leftover Thanksgiving dinner [frittata](#) for brunch the next day! Or check out these recipes for [The Perfect Thanksgiving Turkey & Leftover Recipes](#).

I hope you find this helpful. And if you have other tips I should add or any typos I should correct, please send them along.

I'm wishing you love all season long. xx, Lauren