

# Thanksgiving Cooking Schedule

## Menu

## Schedule

### MEAT

Brined Turkey

### ONE-TWO WEEKS BEFORE

- Make a menu.
- Make grocery list, dividing into 2 lists: highly perishable items (fresh bread, kale, and fresh herbs) and semi-perishable items (like cranberries, butter, sugar pumpkins, and potatoes).

### SIDES

Green Bean Casserole

Yogurt Mashed Potatoes

White Wine Gravy

Cranberry Walnut Stuffing

Cranberry Sauce

Make-Ahead Rolls

- Shop for semi-perishable items.

### MONDAY

- Shop for highly perishable items.
- Make cranberry sauce.
- Steam + puree pumpkin for pumpkin pie.

### DESSERT

Maple Pumpkin Pie +

Whipped Cream

### TUESDAY

- Make cream sauce for green bean casserole.
- Boil green beans for green bean casserole.
- Make pie crust.

### DRINKS

Red + White Wine

- Sauté veggies for stuffing.

### WEDNESDAY

- Brine turkey in fridge.
- Make dough for rolls.
- Bake pie. Store at room temperature.
- Cube bread for stuffing. Sit out overnight.

**Good eating  
requires a  
certain  
investment  
of time and  
effort.**

### THURSDAY (THE BIG DAY)

*First thing*

- Bake turkey.
- Assemble green bean casserole.

*Just before the meal*

- Bake green bean casserole.
- Bake stuffing.
- Bake rolls.
- Steam or boil potatoes.
- Make mashed potatoes.
- Make gravy.

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