



Thanksgiving 2023

Make-Ahead Guide

It's possible to pull-off a great Thanksgiving by planning ahead and pacing yourself. Most Thanksgiving dishes can be made ahead of time and stored in the refrigerator. Follow my recipes for instructions on what to do to make prep easy. It's important to just take it one day at a time. This calendar will help you visualize the process.

November 6-10: Print recipes and shopping list, plan shopping trip, clean out your fridge, shop, organize your groceries and take a rest.










November 13-17: Read and review recipes, make cranberry relish, prep and freeze dinner rolls, prep stuffing kit, prep pie pastry.

November 20-22: Prep sweet potato casserole, mashed potatoes, make and bake pies, prep Turkey on the evening of the 22nd.

Thanksgiving Day: Roast turkey, defrost and bake rolls, assemble stuffing in the crockpot, heat mashed potatoes, heat and top sweet potato casserole, sautee green beans, make gravy, make fresh whipped cream for pies.



November 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
5	6 Print Recipes and Shopping List	7 Plan a shopping trip this week	8 Clean out your fridge and clear off your counters before you shop	9 Plan an easy dinner for Shopping Day Take your time while shopping. Pack a snack.	10 Organize your groceries. Take a rest.	11
12	13 Read and review your recipes.	14  Prepare Cranberry Relish	15  Prepare and Freeze Dinner Rolls	16  Begin defrosting your Turkey. Prep Stuffing	17  Prepare Pie Pastry	18
19	20  Prepare Sweet Potato Casserole	21  Prepare Mashed Potatoes	22  Bake Pies	23  Thanksgiving Day	24  Start Bone Broth	25
26	27	28	29	30		