

The Thanksgiving Hosting Game Plan

PART ONE • Get Ahead Before Thanksgiving Week

Make the decisions early. Buy what you can early. Give Future You fewer things to figure out.

1 • Make the Dang Menu

- Write the full menu: mains, sides, desserts, appetizers & drinks
- Confirm who has the turkey / ham / signature dishes
- Decide what YOU are making
- Ask people to tell you ASAP if plans change
- Delegate the dishes other people are bringing
- Make the grocery list only after dishes are assigned

2 • Shop the Kitchen First

- Check the pantry
- Cross off ingredients already on hand
- Check the refrigerator
- Separate the final list into perishables & nonperishables
- Check the freezer
- Make a note of anything you need to use up first

3 • Starting November 1

- Add nonperishables to regular grocery trips
- Spread Thanksgiving costs across the month
- Pick up canned goods, broth & baking staples
- Skip random 'maybe we'll need it' purchases - follow the menu

4 • Gather the Stuff That Makes Life Easier

- Sturdy disposable plates
- Foil, bags & food wrap
- Nice paper napkins
- Cheap take-home containers for leftovers
- Plasticware that can survive the ham
- Save clean butter / sour cream / ice cream tubs if that's your style
- Disposable casserole pans: big / medium / small

5 • Thanksgiving Week

- Buy produce, dairy & other perishables
- Check drinks & ice
- Recheck the menu for anything forgotten
- Check appetizer ingredients
- Confirm delegated dishes
- Make sure refrigerator space is ready

THE TURKEY, BABYCAKES.

*Refrigerator thawing: about 24 hours for every 4-5 pounds.
A 15-pound Thanksgiving turkey should be in the refrigerator by **MONDAY**.*

My turkey weighs: _____ lb. Into the fridge: _____

My Thanksgiving Notes

Signature dishes / who's bringing what:

Things I still need to buy:

Plan now. Enjoy your people later. xo, Jane