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## Guest List

<table>
<thead>
<tr>
<th>Name</th>
<th>RSVP</th>
<th>What They're Bringing</th>
<th>Dietary Restrictions</th>
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</tbody>
</table>
## Shopping List

### Produce

- [ ]
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### Meat & Seafood

- [ ]
- [ ]
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### Drinks

- [ ]
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### Pantry Staples

- [ ]
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### Frozen Foods

- [ ]
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### Eggs & Dairy

- [ ]
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### Other

- [ ]
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### Baked Goods

- [ ]
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- [ ]
# KITCHEN EQUIPMENT CHECKLIST

## TURKEY AND GRAVY
- ROASTING PAN
- ROASTING RACK
- KITCHEN TWINE
- BRINING BAGS
- TURKEY LIFTERS
- FLAVOR INJECTOR
- BULB BASTER
- BASTING BRUSH
- INSTANT-READ THERMOMETER
- CARVING BOARD
- CARVING KNIFE SET
- FLAT WHISK
- FAT SEPARATOR
- SKIMMING LADLE
- FINE-MESH SIEVE
- GRAVY BOAT

## SIDES & DESSERTS
- 9-BY-13-INCH BAKING DISH(ES)
- INSTANT POT™
- VEGETABLE PEELER
- COLANDER
- POTATO RICER OR MASHER
- SALAD SPINNER
- MANDOLINE
- BLENDER
- FOOD PROCESSOR
- ROLLING PIN
- PIE DISH
- PIE WEIGHTS
- DECORATIVE PIECRUST CUTTERS
- PASTRY BRUSH
- PIE SERVER
- WIRE RACKS

## OTHER
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
- ________________
YOUR PREP CALENDAR

The key to pulling off the perfect Thanksgiving feast is planning ahead.
Use our prep calendar to set yourself up for celebration success.

ONE WEEK AHEAD

☐ Figure out seating plan
☐ Wash and iron linens
☐ Polish silver and flatware
☐ Buy any tools or serving pieces you need
  (see page 6)
☐ Shop for pantry staples
☐ Buy wine
☐ Clean out your fridge and freezer

FOUR DAYS AHEAD

☐ Prepare the turkey brine, if using
  (but don’t add the turkey yet!)
☐ Defrost your turkey if it’s frozen
☐ Make your playlist

THREE DAYS AHEAD

☐ Clean the house
☐ Shop for perishable food
☐ Make homemade stock, if using

TWO DAYS AHEAD

☐ Make pastry for pies
☐ Make the cranberry sauce
☐ Assemble stuffing or casseroles

ONE DAY AHEAD

☐ Style your table
☐ Buy any last-minute groceries
☐ Pick up your fresh turkey, if using
☐ Brine the turkey
☐ Chop veggies for side dishes
☐ Bake pies
☐ Chill white wines
☐ Make a schedule for tomorrow
  (see next page)
# THANKSGIVING DAY SCHEDULE

Create your Thanksgiving Day game plan based on your unique menu and dinner time. You’ve got this!

<table>
<thead>
<tr>
<th>Time</th>
<th>Activities</th>
</tr>
</thead>
<tbody>
<tr>
<td>9:00AM</td>
<td>□ #</td>
</tr>
<tr>
<td>10:00AM</td>
<td>□ #</td>
</tr>
<tr>
<td>11:00AM</td>
<td>□ #</td>
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<tr>
<td>12:00PM</td>
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<td>1:00PM</td>
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<td>2:00PM</td>
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<td>3:00PM</td>
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<tr>
<td>4:00PM</td>
<td>□ #</td>
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<tr>
<td>5:00PM</td>
<td>□ #</td>
</tr>
<tr>
<td>6:00PM</td>
<td>□ #</td>
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</tbody>
</table>
HOW TO SET THE TABLE

CASUAL

- NAPKIN
- PLATE
- SALAD FORK
- DINNER FORK
- SOUP SPOON
- TEASPOON
- DINNER KNIFE
- TEASPOON
- SOUP SPOON
- WATER GLASS
- WINE GLASS

FORMAL

- PLACE CARD
- NAPKIN
- PLATE
- CHARGER
- SALAD PLATE
- DINNER PLATE
- SALAD FORK
- DINNER FORK
- SOUP SPOON
- TEASPOON
- DESSERT SPOON
- CAKE FORK
- WATER GLASS
- RED WINE GLASS
- WHITE WINE GLASS
- CUP & SAUCER

Add when ready to serve dessert
LET'S TALK TURKEY!

DEFROST THE BIRD

<table>
<thead>
<tr>
<th>SIZE</th>
<th>IN THE FRIDGE</th>
<th>IN COLD WATER</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 to 12 lb.</td>
<td>2 to 3 days</td>
<td>4 to 6 hours</td>
</tr>
<tr>
<td>12 to 16 lb.</td>
<td>3 to 4 days</td>
<td>6 to 8 hours</td>
</tr>
<tr>
<td>16 to 20 lb.</td>
<td>4 to 5 days</td>
<td>8 to 10 hours</td>
</tr>
<tr>
<td>20 to 24 lb.</td>
<td>5 to 6 days</td>
<td>10 to 12 hours</td>
</tr>
</tbody>
</table>

CHOOSE THE RIGHT ROASTER

<table>
<thead>
<tr>
<th>SIZE</th>
<th>ROASTER SIZES</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 to 12 lb.</td>
<td>14” x 10” x 2 3⁄4” high (small)</td>
</tr>
<tr>
<td>12 to 16 lb.</td>
<td>15 3⁄4” x 12” x 3” high (medium)</td>
</tr>
<tr>
<td>16 to 20 lb.</td>
<td>16” x 13” x 3” high (large)</td>
</tr>
<tr>
<td>20+ lb.</td>
<td>18” x 13” x 3” high (extra-large)</td>
</tr>
</tbody>
</table>

ROAST IT RIGHT

Roast the bird breast side down for the first 45 minutes at 400°F, then flip it breast side up and reduce the oven temperature to 325°F to finish cooking. Tent the breast with foil if it’s browning too quickly.

TEST FOR DONENESS

Insert an instant-read thermometer into the breast and the thigh. Begin testing for doneness about 30 minutes before the total roasting time is reached.

<table>
<thead>
<tr>
<th>BREAST</th>
<th>THIGH</th>
<th>STUFFING</th>
</tr>
</thead>
<tbody>
<tr>
<td>165°F</td>
<td>175°F</td>
<td>165°F</td>
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</table>

GIVE IT A REST!

Don’t forget to let the bird rest for 20 to 30 minutes before carving and serving!
HOW MUCH TO MAKE PER PERSON

HORS D'OEUVRES
4 to 6 bites

GRAVY
½ cup

ROLLS
1 to 2

TURKEY
1½ lb. bone-in turkey

SALAD
1½ cups

MASHED POTATOES
½ lb. potatoes

CRANBERRY SAUCE
1/3 cup

STUFFING
¾ cup

DESSERTS
2 small pieces of pie or cake

WINE
½ to 1 bottle
THE PERFECT PIE

LATTICE PIECRUST

1. Roll out a round of pie dough into a square about 12 inches in length.

2. Using a pastry wheel or a knife, cut the square into 16 strips, each about \( \frac{3}{4} \) inch wide. Lay 8 of the strips horizontally across the pie. Think of the top strip as number 1 and the bottom strip as number 8.

3. Fold strips 2, 4, 6 and 8 back onto themselves to your left. Lay a vertical strip down the center at a slight angle. Unfold the strips.

4. Fold strips 1, 3, 5 and 7 back onto themselves to your left. Lay a vertical strip to the right of the center strip. Unfold the strips.

5. Fold strips 1, 3, 5 and 7 back onto themselves to your right. Lay a vertical strip to the left of the center strip. Unfold the strips.

PIECRUST CUTTERS

For a pumpkin pie, use decorative piecrust cutters to create cutouts. After baking them on a baking sheet until golden, use them to decorate your finished pie.
GUEST CARD PRINTABLES
Print out the following pages on card stock and cut each page into quarters along the dotted lines.

Give each guest a card and ask them to share what they’re thankful for. You can also punch holes in the cards and tie them to your guests’ napkins with ribbon or twine.

Fold the cards in half and use them as decorative place cards.
I AM Thankful
FOR

1. ____________________________

2. ____________________________

3. ____________________________

I AM Thankful
FOR

1. ____________________________

2. ____________________________

3. ____________________________

I AM Thankful
FOR

1. ____________________________

2. ____________________________

3. ____________________________

I AM Thankful
FOR

1. ____________________________

2. ____________________________

3. ____________________________