

THE STEP-BY-STEP GUIDE TO HOSTING A HIGH STYLE, LOW BUDGET THANKSGIVING *timeline*

SATURDAY/SUNDAY:

*Clean out kitchen cabinets and fridge
Do grocery shopping
Defrost frozen turkey in fridge*

MONDAY:

*Inventory servingware and dinnerware
Clean non-essential rooms/areas in house*

TUESDAY:

*Deep clean bathroom(s)
Deep clean kitchen
Make cranberry sauce (store in fridge)
Make cornbread (store in Ziploc bag)
Make gravy (store in fridge)
Roast sweet potatoes (store in fridge)*

WEDNESDAY:

*Make cornbread dressing (deliver to whoever will be cooking it)
Make whipped sweet potatoes (deliver to whoever will be cooking it)
Make black bottom cupcakes (store in airtight container)
Make pies
Make carrot cupcakes (store in airtight container)
Make cream cheese frosting (store in fridge)
Make savory pecans
Prep green beans and mushrooms (store in Ziploc bag in fridge)
Dry brine turkey (store uncovered in fridge)*

THURSDAY:

*Prep turkey for roasting while oven warms up
Put turkey in oven
Peel and dice potatoes and make mashed potatoes in crock pot
Set table/dessert/buffet areas
Clean floors
Wipe down bathroom and set up for guests
Clean main areas
Shower, change, and do hair/make-up
Baste turkey, turn up oven, and return to oven
Prep roasted corn and green beans for cooking
Remove turkey, heat oven for vegetables, and let turkey rest
Make up appetizers and serve
Reheat gravy and cranberry sauce
Cook vegetables
Check mashed potatoes
Dishes in dishwasher (run a load!)
Wipe down kitchen
Carve turkey (arrange on a platter and cover with foil)
Frost cupcakes
Set up buffet/dessert area
ENJOY*