

Thanksgiving Planning Guide:

Day Before

Turkey and main course prep

- ☐ Brine or season the turkey. For crisp skin, refrigerate it uncovered overnight.
- ☐ Chop vegetables for stuffing, salads, and sides. Store in labeled containers.
- ☐ Delegate tasks now so tomorrow runs smoothly.

Baking list

- ☐ Bake pies today so the oven is free tomorrow. Cool completely, then cover.
- ☐ Bake cornbread or rolls today. Cool, wrap in foil, and keep at room temperature.
- ☐ If you're serving a cake, bake it today. Cool completely, then cover tightly.

Table and décor

- ☐ Set the table today if you can.
- ☐ If not, stack place settings in labeled bundles so it goes down quickly tomorrow.
- ☐ Arrange vases with the stems you prepped. Refresh flowers and greenery with clean water.

Final Touches

- ☐ Double-check chilled beverages and ice.
- ☐ Assemble a cheese or charcuterie board. Cover and refrigerate.
- ☐ Lay out serving utensils next to each platter and label with a sticky note for the dish
- ☐ Create a mini drying station for hand-washed glasses. A simple rack on a towel works.
- ☐ Set a second trash and recycling station where guests gather to avoid a kitchen bottleneck.
- ☐ Use a sheet pan as a tray to move water glasses or condiments in one trip.
- ☐ Park a cooler with [gel packs](#) near the bar if fridge space is tight.
- ☐ Set out a small basket near the door for lost-and-found items like chargers, sunglasses, or kids' treasures.

