## Thanksgiving Planning Guide: *Thanksgiving Morning*

<u>Simple</u>	<u>breakfast</u>	<u>ideas</u>

	Put your slow cooker oatmeal on the night before so it's ready when the house wakes up.
	Everyone can help themselves while you focus on the main meal.
	Make-ahead pancake batter or sheet-pan pancakes are also good options with minimal
	mess.
Coffee	and tea station
	Set it up the night before with mugs, spoons, sugars, honey, milk, and decaf. In the morning,
	switch it on.
	Add a thermos of hot water and a selection of teas so guests can serve themselves.

## Oven schedule (see attached Oven Gameplan)

**Tip:** For a calmer kitchen and spot-on timing, keep a blank copy of this schedule on the counter and pencil in your dishes as you go. Example of timing is as follows-

- 9:00 am: Turkey in the oven
- 11:30 am: Potatoes or stuffing into warming oven
- 12:00 pm: Rolls or bread bake while turkey rests
- 12:30 pm: Rewarm sides; finish gravy on the stovetop
- 1:00 pm: Carve turkey and serve