

Thanksgiving Planning Guide:

Two Weeks Before

Pantry staples checklist

- | | |
|--|---|
| ☐ Flour: all-purpose; bread or self-rising if baking | ☐ Stock or broth: turkey, chicken, beef, vegetable |
| ☐ Sugar: granulated, brown, powdered | ☐ Honey or maple syrup |
| ☐ Baking powder and baking soda | ☐ Mustard: Dijon, whole grain |
| ☐ Yeast | ☐ Soy sauce or tamari |
| ☐ Kosher salt and sea salt | ☐ Pasta, rice, or grains |
| ☐ Black pepper | ☐ Coffee and tea |
| ☐ Olive oil and a neutral high-heat oil | ☐ Foil, parchment, plastic wrap, resealable bags |
| ☐ Vinegars: red wine, apple cider, white wine, balsamic | |

Kitchen and tool checklist

- | | |
|---|---|
| ☐ Roasting pan and rack | ☐ Mixing bowls and measuring cups |
| ☐ Meat thermometer | ☐ Extra dish towels and oven mitts |
| ☐ Serving platters and bowls | ☐ Order disposable <u>take-home containers</u> for a leftovers station |
| ☐ Carving knife and fork | |
| ☐ Baking dishes and pie plates | |

Linens to do

- ☐ Send out for cleaning
- ☐ Count tablecloths and napkins. Note sizes and any repairs.
- ☐ Send linens to the cleaner and ask for a firm return date.
- ☐ If you're short, order replacements now or add to your rental order.
- ☐ Check runners and placemats for stains and spot-treat as needed.

Rentals

If you're hosting a larger group, consider renting tables, chairs, or tabletop items. Rentals make cleanup easy and can cost less than buying extra pieces you may not use again.

