

2021 THANKSGIVING PREP

SUNDAY

- organize, make your list, get prepared
- set the table
- put together the seasoned cheese and pretzel snack mix
- make the pudding pie
- prep the make ahead mashed potatoes

MONDAY

- grocery shop
- buy wine and alcohol
- prepare the stuffing, chill until ready to bake
- make white wine pan gravy
- prepare the scalloped potatoes
- prep the parker house rolls, chill until ready to bake

TUESDAY

- prepare the cinnamon whiskey cocktail
- prepare the cranberry thyme smash
- bake the chai pumpkin latte cupcakes
- prepare the cranberry sauce

WEDNESDAY

- prep the french toast for the morning
- make the stuffed shells, chill until ready to bake
- prep the brie
- prep the goat cheese
- final grocery trip for last-minute items

THURSDAY MORNING

- remove the turkey from the fridge and start prepping
- bake the french toast
- begin roasting the turkey
- make the goat cheese stuffed bacon wrapped dates

THURSDAY AFTERNOON

- begin baking off the sweet potato casserole, stuffed shells, scalloped potatoes, and stuffing
- start warming the mashed potatoes in the oven or slow cooker
- cook the spaghetti squash in the instant pot or on the stove
- toss the harvest salad together, this can sit in the fridge for up to 6 hours, but add the avocado before serving or omit

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BEFORE GUESTS ARRIVE

- bake off the brie
- bake off the goat cheese
- set out snack mix
- set out the cocktails

BEFORE DINNER

- remove the turkey and let it rest, then carve
- warm the gravy
- bake off the rolls
- set out the sides
- serve up the turkey, gravy, and all the sides!

Enjoy the night with family and friends. You deserve it!

Shopping List

To Do List

— HALF-BAKED —
H A R V E S T