Thanksgiving Countdown Timeline

Check off each step. Food-safety times follow general USDA guidance.

2 TO 3 WEEKS BEFORE

- ☐ Set the guest list and menu
- ☐ Ask guests what they'll bring
- ☐ Order or buy a frozen turkey

1 WEEK BEFORE

- ☐ Buy pantry items, drinks and paper goods
- ☐ Check you have a roasting pan and a meat thermometer
- ☐ Plan oven time for every dish

THAW DAY (SEE YOUR TURKEY'S SIZE)

- ☐ Move the frozen turkey to the fridge on a tray
- ☐ About 1 day of fridge thawing for every 4 to 5 lb

2 DAYS BEFORE

- ☐ Buy fresh produce
- ☐ Make cranberry sauce and pie dough
- ☐ Clear fridge space

1 DAY BEFORE

- ☐ Bake pies
- ☐ Chop vegetables and prep stuffing bread
- ☐ Set the table

THANKSGIVING MORNING

- ☐ Roast the turkey (325°F oven)
- ☐ Check it reaches 165°F in the thickest part of the thigh, wing and breast
- ☐ Rest 20 to 30 minutes before carving

LAST HOUR

- ☐ Bake sides while the turkey rests
- ☐ Make gravy from the drippings
- ☐ Warm the rolls

AFTER DINNER

- ☐ Refrigerate leftovers within 2 hours
- ☐ Eat leftovers within 3 to 4 days

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