

Thanksgiving Planner



Thanksgiving Checklist

3-4 weeks ahead

- Invite guests (ask them to bring a dish to share)
- Choose a meal time
- Start menu planning (pull out favorite recipes, search Pinterest)
- Think about table decor (centerpiece, place cards, table linens)
- Think through seating. Kids' table? Extra chairs needed?
- Activities for the kids?
- Background music?
- Add seasonal decor to areas of the house guests will visit (candle in the bathroom)
- Make sure there is freezer space for pre-made food & turkey

1 week ahead

- Make sure there is extra refrigerator space
- Clean the house
- Create a timeline for prepping and cooking (work backward from meal time)
- Decide which appliances will be used for each dish (oven, stovetop, microwave, instant pot, slow cooker, grill, etc.)
- Think through cookware/bakeware/serving dishes needed for each item, pull out and label. Designate serving utensil for each dish.
- Grocery shop for non-perishable items
- Take turkey out of freezer to thaw in fridge

2 weeks ahead

- Decide on a menu
- Print copies of recipes (or save them all in one place)
- Make a grocery list from the recipes (don't forget about coffee, tea, creamer, butter, salt, pepper, and any other staple goods needed for the big day)
- Divide the grocery list into two shopping trips: non-perishable shopping that can be done a week in advance, and perishable shopping just before Thanksgiving
- Think about items that can be made ahead (gravy, pie, mashed potatoes). Food Network has a list of dishes you can make and freeze before your Thanksgiving feast (www.foodnetwork.com/thanksgiving/thanksgiving-how-tos/freeze-your-feast-the-ultimate-make-ahead-thanksgiving)
- Buy turkey
- Think about a plan for leftovers (single-use containers on hand to send leftovers home with your guests?)
- Decide on table decor
- Launder table linens if needed
- Think through tableware needed and add any necessary paper goods to grocery list

3-4 days ahead

- Grocery shop for perishable items
- Wash and chop vegetables

2 days ahead

- Spot clean floor
- Clear clutter
- Arrange tables and chairs as needed
- Set the table
- Read through cooking timeline in preparation for the big day
- Scan recipes to make sure all ingredients have been purchased

Day Before Thanksgiving

- Clean bathrooms
- Brine the turkey
- Buy ice if needed

Thanksgiving Guest List



Name	Bringing/Notes	Adults	Kids

Thanksgiving Ideas

Food, Decor, Activities



Idea	Source

Thanksgiving Menu



Appetizers

_____	_____
_____	_____

Soup/Salad

_____	_____
_____	_____

Main Dishes

_____	_____
_____	_____

Side Dishes

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Desserts

_____	_____
_____	_____

Beverages

_____	_____
_____	_____

Thanksgiving Menu Planner



Food Item	Cooking Appliance Needed	Make Ahead

Traditional Thanksgiving Menu Ideas



Appetizers

stuffed mushrooms
baked brie

Soup/Salad

butternut squash soup
kale salad

Main Dishes

roast turkey

Side Dishes

stuffing
mashed potatoes
gravy
green beans

corn
sweet potatoes
cranberry sauce
dinner rolls

Desserts

pumpkin pie
pecan pie

Beverages

coffee
tea

apple cider
wine

sparkling water
punch

Thanksgiving with Kids



- | | |
|--------------------------|---------------------------------|
| <input type="checkbox"/> | Table & Chairs |
| <input type="checkbox"/> | Table Cover |
| <input type="checkbox"/> | Table Decor |
| <input type="checkbox"/> | Plates, Utensils, Cups, Napkins |
| <input type="checkbox"/> | Special food items |
| <input type="checkbox"/> | Activity |

Simple Ideas for Kids

- Use kraft paper or white paper roll as a table cover and provide crayons or colored pencils.
- Provide short chenille stems and pony beads in autumn colors for them to make rings, bracelets, or any creation they want.
- Play a simple how-to-draw tutorial on YouTube and provide a stack of paper, pencils, and crayons for them to practice drawing a turkey, a pumpkin or a fall tree.
- Alternatively: print out step-by-step how-to-draw instruction sheets (www.easydrawingguides.com) for a turkey or cornucopia and display the pages on a wall. Give each child a clipboard, paper, and pencil to work on their own drawing.
- Give the kids a job. Have blank folded place cards ready for them to decorate with a small leaf or pumpkin drawing, and provide a list of names for them to copy onto the cards with Sharpie for older kids. Provide younger kids with crayons in fall colors to color the place cards any way they like, and fill in the names yourself when they are finished.

Thanksgiving Grocery List

Non-perishable Shopping



Canned/Jarred Goods

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

Bread/Bakery

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

Dry/Baking Goods

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

Beverages/Snacks

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

Paper Goods

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

Frozen Foods

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

Meat/Dairy

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

Thanksgiving Grocery List

Perishable Shopping/Last-minute Items



Produce

<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	

Meat/Dairy

<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	

Other

<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	

Canned/Jarred Goods

<input type="checkbox"/>	
<input type="checkbox"/>	

Bread/Bakery

<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	

Dry/Baking Goods

<input type="checkbox"/>	
<input type="checkbox"/>	

Beverages/Snacks

<input type="checkbox"/>	
<input type="checkbox"/>	

Frozen Foods

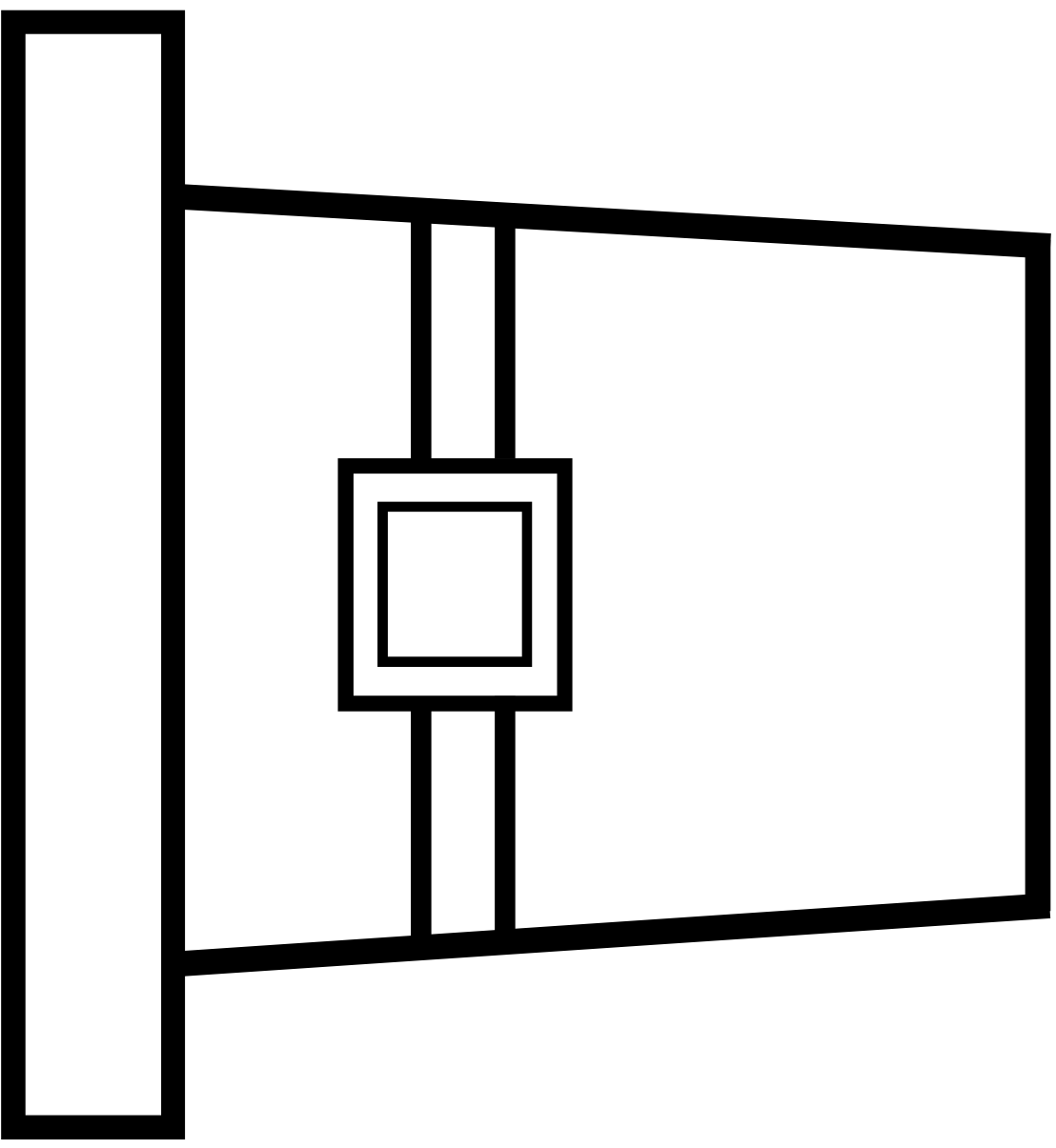
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	

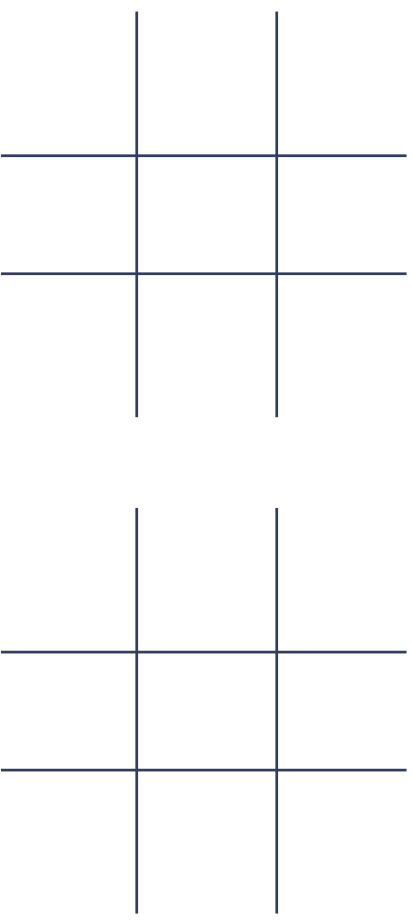
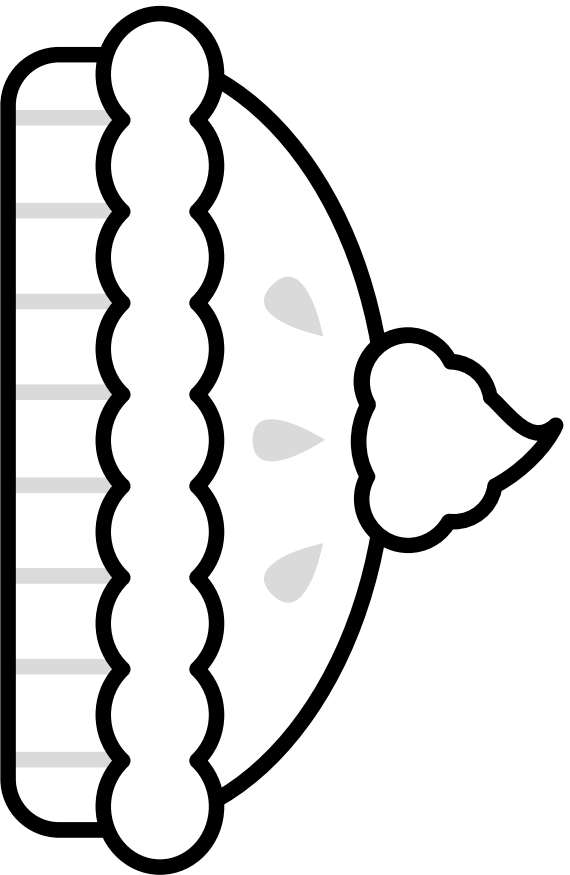
Paper Goods

<input type="checkbox"/>	
<input type="checkbox"/>	

THANKSGIVING

How many words can you make
using the letters found in
THANKSGIVING

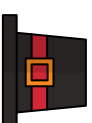




THANKSGIVING

K T H V X Y A M S L
 O I Z A L E I K A W
 N X W L R R K Y J L
 E O A P G V A W U X
 A F V L U D E F A U
 B C I E S M K S P Y
 J P O R M N P N T J
 M V U R A B R K C B
 L H N H N O E D I K
 T I T P C L T R S N

PILGRIM
 THANKFUL
 CORN
 PUMPKIN
 FALL
 HARVEST
 NOVEMBER
 YAMS
 ACORN
 THURSDAY



Thanksgiving Jokes

Why did the turkey cross the road twice?
 To prove he wasn't chicken!

If April showers bring May flowers, what do
 May flowers bring?
 Pilgrims!

My family told me to stop telling
 Thanksgiving jokes...
 ...but I told them I couldn't quit "cold turkey"

Knock knock. (Who's there?)
 Norma Lee. (Norma Lee who?)
 Norma Lee I don't eat this much!

Why did the turkey play the drums in his
 band?
 Because he already had drumsticks!

NAME: _____

My thankful list...



Thanksgiving Recipe Step-by-Step Example



Here is an example of how to work through a recipe and break down it down to create a step-by-step timeline. I used the "Healthy Green Bean Casserole" recipe from Gimme Some Oven (www.gimmesomeoven.com)

- Label your recipe step by step so that you can quickly refer to a specific step in the process.
- Starting from the final step, work back through the recipe to estimate the time it will take for each step, until you arrive at the time you should begin cooking.

INSTRUCTIONS

- Step 1** Preheat oven. Heat oven to 375°F.
Heat a large stockpot of water over high-heat until boiling. Meanwhile, trim and cut the green beans. Then add the beans to the boiling water and cook for 3-5 minutes*, depending on how crispy you like your green beans. (Keep in mind that the beans will cook more in the oven, so err on the side of undercooking them to your taste during this step.)
Then use a slotted spoon or a large strainer to transfer the beans immediately into a large bowl of ice water, and give them a quick stir. This will prevent them from cooking longer. Set aside.
- Step 2** Prepare your crispy onion topping. Melt 1/2 tablespoon butter (or olive oil) in a large sauté pan over medium-high heat. Add the onion and sauté for 2-3 minutes, stirring occasionally, until the onion is partially cooked but still holds its shape. (You don't want the onion to get too soft.) Transfer the onion to a clean bowl. Add the remaining 1/2 tablespoon butter to the sauté pan, along with the panko, and stir to combine. Cook for 2-3 minutes, stirring constantly, until the panko is lightly golden. Remove from heat, and transfer the panko to the bowl with the onions. Add in the Parmesan, salt and pepper, and toss the onion mixture until evenly combined. Set aside.
- Step 3** Prepare your mushroom alfredo sauce. Briefly rinse and dry the sauté pan. Then return it to the stove. Melt the butter over medium-high heat. Then add the mushrooms and sauté for 5 minutes, stirring occasionally, until lightly browned and soft. Add the garlic and sauté for 1-2 more minutes, stirring occasionally, until fragrant. Stir in the flour and sauté for 1 more minute, stirring occasionally. Then add in the vegetable stock, and stir until the flour is evenly dissolved. Add the milk and Parmesan, and stir to combine. Continue cooking the sauce until it reaches a simmer and thickens. Then remove from heat, and season with salt and pepper to taste.
- Step 4** Put it all together! Combine the green beans and mushroom alfredo sauce in the stockpot, and stir the green bean mixture until evenly combined. Transfer to a 9 x 13-inch baking dish, and spread the green bean mixture out in an even layer. Sprinkle evenly with the crispy onion topping mixture.
Then bake for about 25 minutes, or until the crispy onion topping is golden and crispy. Remove from the oven and serve warm, garnished with extra freshly-cracked black pepper (plus maybe some parsley) if you'd like.



Recipe: <i>Green Bean Casserole</i>	# minutes to complete	Time to begin
Serving time: <i>5:00 pm</i>		
Cook/bake time total:	<i>65 minutes</i>	<i>3:55 pm</i>
Step-by-step recipe breakdown		
<i>Step 4: Combine sauce & green beans. Sprinkle w/onion topping. Bake, then garnish w/pepper & parsley</i>	<i>30 minutes</i>	<i>4:30 pm</i>
<i>Step 3: Prepare sauce</i>	<i>15 minutes</i>	<i>4:15 pm</i>
<i>Step 2: Saute onion, then panko</i>	<i>5 minutes</i>	<i>4:10 pm</i>
<i>Step 1: Preheat oven, boil water, trim & cook beans, then ice</i>	<i>15 minutes</i>	<i>3:55 pm</i>

Thanksgiving Recipe Step-by-Step Planner

Recipe: Serving time: Cook/bake time total:	# minutes to complete	Time to begin
Step-by-step recipe breakdown		

Recipe: Serving time: Cook/bake time total:	# minutes to complete	Time to begin
Step-by-step recipe breakdown		

Recipe: Serving time: Cook/bake time total:	# minutes to complete	Time to begin
Step-by-step recipe breakdown		

How to Create Your Cooking Timeline



Recipes made in advance of Thanksgiving Day:

Food prepared without a recipe:

Go through your Thanksgiving Recipe Step-by-Step Planner and find the earliest beginning time from any of your recipes.

Write this time on the first line of your Thanksgiving Cooking Timeline. Continue through your recipes adding each time and task in chronological order.

Don't forget to add things to your timeline that are not part of your step-by-step recipes:

- reheating items made in advance
- preparing beverages
- tossing salad

(Hint: Work in pencil in case you need to make changes.)

Thanksgiving Place Cards

Print on cardstock. Cut on solid lines. Fold each place card on dotted line. Add name.



Thanksgiving Scripture Place Cards

Print on cardstock. Cut on solid lines. Fold each place card on dotted line. Add name.



*O give thanks to the Lord
for he is good, for his
steadfast love endures forever!*

Psalm 106:7



*Let us come into his
presence with thanksgiving;
let us make a joyful noise
to him with songs of praise.*

Psalm 95:2



*Let them give thanks to
the Lord for his unfailing
love and his wonderful
deeds for mankind.*

Psalm 107:21



*I will praise God's name
in song and glorify
him with thanksgiving.*

Psalm 69:30

Thanksgiving Scripture Place Cards

Print on cardstock. Cut on solid lines. Fold each place card on dotted line.. Add name.



*I will give thanks to the Lord
because of his righteousness.*

Psalm 7:17



*Give thanks to the God
of heaven. His love
endures forever.*

Psalm 136:26



*Enter his gates with
thanksgiving and his courts
with praise; give thanks
to him and praise his name.*

Psalm 100:4



*Let us come before him
with thanksgiving and
extol him with music and song.*

Psalm 95:2

Thanksgiving Scripture Place Cards

Print on cardstock. Cut on solid lines. Fold each place card on dotted line.. Add name.



*The Lord gives strength to
his people; the Lord blesses
his people with peace.*

Psalm 29:11



*O taste and see
that the Lord is good.*

Psalm 34:8



*The steadfast love of the Lord
never ceases, his mercies
never come to an end.*

Lamentations 3: 22



*Our God is gracious
and righteous; our God
is full of compassion.*

Psalm 116:5