

# Planning Thanksgiving Dinner

**\*\*One week prior:** Make checklist for ingredients and utensils needed. Go shopping for what is not on hand. Make and freeze pie crust, bread and cranberry ice and start to thaw turkey. (allow 6 hours of thaw time per pound of turkey) (Buy 1-2 lb of turkey for each adult and 1 lb for each child) Thawed turkey can be stored in the fridge up to 4 days.

**\*\*Evening Before:** Brine the thawed or fresh turkey (make sure nothing has been previously added), Prepare the dressing and potatoes (but don't cook them), Bake the pies

**\*\*The Big Day:** Thaw the bread, stuff the turkey, Cook turkey and stuffing, Cook the potatoes while the turkey rests. Warm the bread