

HALF BAKED HARVEST

Thanksgiving Prep

SUNDAY

- Organize, make your lists, get prepared
- Set the table

MONDAY

- Grocery shop
- Buy the wine and alcohol
- Prepare the Herby Mushroom Croissant Stuffing and chill until ready to bake
- Make White Wine Pan Gravy
- Prepare Sweet Potato Casserole with Sweet 'n Savory Bacon Pecans

TUESDAY

- Bake the Goey Pumpkin Chocolate Chip Cookie Pie
- Bake Cinnamon Sugar Nutella Turkey Pastries
- Prepare the Cranberry Sauce
- Make the Butternut Squash Spinach Lasagna, chill until ready to bake
- Make the Crockpot Three Cheese Mashed Potatoes
- Prepare the Cranberry Bourbon Sours and Thanksgiving Sangria

WEDNESDAY

- Bake Butter Pecan Chocolate Chip Cookies
- Make the Brussel Sprout Bacon Salad and Warm Cider Vinaigrette, do not mix dressing until just ready to serve
- Make the Hasselback Butternut Squash
- Prep the Parker House Rolls, chill until ready to bake
- Make the Creamed Spaghetti Squash
- Final grocery trip for any last minute items

HALF BAKED HARVEST

Thanksgiving Prep

MORNING OF

- Make and bake Cream Cheese Swirled Pumpkin Bread with Salted Maple Butter
- Remove the turkey from the refrigerator and start prepping.
 - Begin roasting the turkey
- Make the Goat Cheese Stuffed Bacon Wrapped Dates

IN THE AFTERNOON

- Begin baking off the Sweet Potato Casserole, Butternut Squash Lasagna, and Herby Mushroom Croissant Stuffing
- Start warming the Crockpot Three Cheese Mashed Potatoes in the slow cooker and the Creamed Spaghetti Squash in the Instant Pot or stove.
- Toss the Pomegranate Persimmon Salad together, don't add the dressing until just before serving.

BEFORE GUESTS ARRIVE

- Make and bake the Cranberry Brie Tarts
- Set up the Goat Cheese Stuffed Bacon Wrapped Dates.

JUST BEFORE DINNER

- Remove the turkey from the oven, let rest, then carve.
 - Bake the rolls.
 - Set out the side dishes.
- Serve the turkey, gravy and the sides!