

# Tieghan's Thanksgiving Tips

## THANKSGIVING tip 1 **Think about your menu**

A few things to be thinking about:

- How much oven space do you have?
- How many people are you serving?
- Does anyone have any dietary restrictions?

Depending on how many leftovers you'd like, plan on anywhere from a pound to a pound and a half per person. If everyone is heading out the door at the end of the day, I would go closer to a pound per person. If your guests are staying through the weekend, go for a pound and a half.

Bone-in breasts are a nice option if you don't want to cook more than one turkey. And lastly, keep in mind, if you've got a lot of sides, guests will probably eat less turkey.



## THANKSGIVING tip 2 **Make an Oven/Food Schedule**

This is certainly my number one tip to easily getting dinner on the table...and at a reasonable hour. An oven schedule is essential for staying on track on Thanksgiving Day, especially if you're working with limited oven space.



# more Tips

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## tip 3

### Test your recipes

If you're trying new recipes, make sure you test them out before Thanksgiving Day. Certainly, no one wants to be disappointed on Thanksgiving with a bad batch of mashed potatoes. Test your recipes out now so they're perfect for Thanksgiving.



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## tip 4

### Invest in a Slow Cooker and or Instant Pot

If you're working with limited oven space, I highly recommend using your slow cooker and instant pot. They can cook mashed potatoes from start to finish, or keep your dishes warm without taking up any oven space.



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## tip 5

### Make a To-Do list Today

About a week or so before Thanksgiving, I sit down and make a checklist of everything that needs to be done before we sit down to eat. I make my list by the days leading up to Thanksgiving. Check out the To Do list in the guide!







# more Tips

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## tip 6

### Use a Meat Thermometer

This might be a no-brainer, but don't try cooking your turkey based solely on time...no one wants to cut into a beautiful looking turkey only to find that it's still raw inside. Using a thermometer is the best way to know when your turkey is cooked to perfection.

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## tip 7

### Roast Your Turkey in a Butter Soaked Cheesecloth.

My number 1 tip for the best turkey. Grab my favorite herb butter roasted turkey recipe [here](#)

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## tip 8

### Don't Cook the Stuffing Inside The Turkey

If you cook the stuffing inside the turkey, you'll have to overcook the turkey in order to actually cook the stuffing to a temperature that's safe to eat. And even then, you end up with soggy stuffing...and dry turkey. Not good. Instead, bake the stuffing separately. You'll get soft on the inside and crisp on top stuffing that actually tastes good.

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## tip 9

### Set the Table Way Ahead of Time

When setting your table, don't stress too much about making it perfect. I love the imperfect-perfect look. This is something my Nonnie taught me, and it's probably my favorite entertaining trick. I like to set my dinner table ideally a week ahead. It's one more thing you can cross off your checklist early. Plus you'll be guaranteed to have the table set and looking pretty when guests arrive.





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## tip 10 Create a Seasonal Tablescape

My best budget tip for creating an elegant tablescape is to incorporate the food onto the table. My favorite thing to do is to use fresh produce around my table to add pops of color. I certainly love a bouquet of flowers, but food can be equally beautiful, if not prettier. In addition, I like to surround the table with candles, use fresh herbs for greenery, and seasonal fruit for color.



Above all, make the table cozy and inviting...everyone will have the best night. Plus you'll be guaranteed to have the table set and looking pretty when guests arrive.



Tips