

To Do

sunday

- organize, make your list, get prepared
- set the table
- prep the make ahead mashed potatoes
- prep the sweet potatos

monday

- grocery shop
- buy wine and alcohol
- prepare the stuffing, chill until ready to bake
- prepare the make-ahead gravy
- make the potato stacks
- prep the croissants and or parker house rolls, and chill until ready to bake

tuesday

- prepare the cocktails
- bake the desserts
- prepare the cranberry sauce

wednesday

- prep the cinnamon rolls for the morning
- make the spaghetti squash
- prep the brie
- prep the dates
- final grocery trip for last-minute items

thanksgiving day

In the morning:

- start prepping the turkey and preheat oven
- bake the cinnamon rolls
- begin roasting the turkey
- make the goat cheese stuffed bacon wrapped dates

In the afternoon:

- begin baking off the casseroles, potatoes, and stuffing
- start warming the mashed potatoes (in the oven or slow cooker). Cook the spaghetti squash in the instant pot or on the stove
- toss the kale bacon salad together, this can sit in the fridge for up to 6 hours

Before guests arrive:

- bake off the brie
- lay out the dates
- lay out the cheeseboard
- set out the cocktails

Before dinner:

- remove the turkey and let it rest, then carve
- warm the gravy
- bake off the rolls
- set out the sides
- serve up the turkey, gravy, and all the sides!
- Of course, enjoy the night with family and friends. You deserve it!!

notes

