LITTLE SUNNY KITCHEN'S

Thanksgiving Planner

let's feast!

EVERYTHING FOR THE BIG DINNER IN ONE PLACE

what's inside

- MENU PLANNER
- GROCERY LIST
- COUNTDOWN
- DAY SCHEDULE
- GUEST LIST
- TURKEY CHEAT SHEET



little sunny kitchen

THANKSGIVING PLANNER

Thanksgiving Menu Planner

what's cooking?

Plan every dish in one place, and jot down who's making it next to each one.

APPETIZERS

TURKEY & MAINS

SIDE DISHES

BREAD & ROLLS

SAUCES & GRAVY

DESSERTS

DRINKS

NOTES

THANKSGIVING PLANNER

Thanksgiving Grocery List

don't forget the butter

Check your pantry first, then fill this in by store section so you only walk each aisle once.

PRODUCE

- [ ]
- [ ]
- [ ]
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- [ ]

MEAT & POULTRY

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DAIRY & EGGS

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PANTRY

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BAKING

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HERBS & SPICES

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FROZEN & BAKERY

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DRINKS

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NON-FOOD

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THANKSGIVING PLANNER

Thanksgiving Countdown

you've got this

Spread the work out over the week so Thursday is mostly reheating and roasting.

1 TO 2 WEEKS BEFORE

- [ ] Confirm the guest list and ask about allergies
- [ ] Plan the menu and decide who's bringing what
- [ ] Order a fresh turkey or buy a frozen one
- [ ] Count plates, glasses, serving dishes, and chairs

THE WEEKEND BEFORE

- [ ] Shop for pantry items, drinks, and anything that keeps
- [ ] Clear out space in the fridge and freezer
- [ ] Move a frozen turkey to the fridge (see the thawing table; over 20 pounds, start by Friday)
- [ ] Make and freeze pie crusts or dinner rolls

TUESDAY

- [ ] Shop for fresh produce, dairy, and bread
- [ ] Make the cranberry sauce
- [ ] Cube the bread for stuffing and leave it out to dry
- [ ] Wash and prep any vegetables that hold well

WEDNESDAY

- [ ] Bake the pies
- [ ] Assemble casseroles and sides that can be made ahead
- [ ] Set the table and pull out the serving dishes
- [ ] Chill the drinks

THANKSGIVING DAY

- [ ] Get the turkey in the oven
- [ ] Make the mashed potatoes and stuffing
- [ ] Warm the sides and rolls while the turkey rests
- [ ] Make the gravy, then carve and serve

THANKSGIVING PLANNER

Thanksgiving Day Schedule

the big day!

Start with the time you want to eat and work backward, so the oven is never double booked.

DINNER IS AT _____

TIME	WHAT'S COOKING	OVEN TEMP	WHERE

copy this one

Sample Day Schedule

How the day runs for a 4:00 PM dinner with a 12 to 14 pound unstuffed turkey roasted at 350°F.

TIME	WHAT'S HAPPENING
11:30 AM	Preheat the oven to 350°F and get the turkey ready for roasting
12:00 PM	Turkey goes in the oven
12:30 PM	Prep the sides while the turkey roasts
2:45 PM	Start checking the temperature (165°F in the breast, 170°F in the thigh)
3:15 PM	Turkey comes out and rests, loosely covered
3:15 PM	Sides and rolls go into the oven to warm
3:30 PM	Make the gravy
3:50 PM	Carve the turkey
4:00 PM	Dinner is served

MAKE IT YOURS

Different size turkey? Swap in the roasting time from the Turkey Cheat Sheet and shift the other times to match.

Eating earlier or later? Move every time by the same amount.

Then write your own version on the Thanksgiving Day Schedule page.

THANKSGIVING PLANNER

Thanksgiving Guest List

the more the merrier

Track who's coming, what they're bringing, and any allergies or seating notes.

GUEST	HOW MANY	BRINGING	NOTES

TOTAL GUESTS _____ **TURKEY TO BUY** _____

Plan on 1¼ pounds of whole turkey per person, or 1½ pounds if you want leftovers.

THANKSGIVING PLANNER

Turkey Cheat Sheet

no dry turkey here

The numbers you need on Thanksgiving week, all on one page.

HOW MUCH TO BUY

Whole turkey: 1¼ pounds per person, or 1½ pounds per person if you want leftovers.

Boneless turkey breast: about ½ pound per person.

Guests _____ × 1¼ = _____ pounds

THAWING TIME

TURKEY SIZE	IN THE FRIDGE	IN COLD WATER
8 to 12 pounds	2 to 3 days	4 to 6 hours
12 to 16 pounds	3 to 4 days	6 to 8 hours
16 to 20 pounds	4 to 5 days	8 to 10 hours
20 to 24 pounds	5 to 6 days	10 to 12 hours

Cold water: change the water every 30 minutes and cook the turkey right away.

ROASTING TIME (UNSTUFFED)

TURKEY SIZE	AT 325°F	AT 350°F
8 to 12 pounds	2¾ to 3 hours	2½ to 2¾ hours
12 to 14 pounds	3 to 3¾ hours	2¾ to 3¼ hours
14 to 18 pounds	3¾ to 4¼ hours	3¼ to 3¾ hours
18 to 20 pounds	4¼ to 4½ hours	3¾ to 4¼ hours
20 to 24 pounds	4½ to 5 hours	4¼ to 4¾ hours

DONE, RESTED, AND STORED

It's done when a thermometer reads 165°F in the thickest part of the breast and 170°F in the thigh.

Rest it for 30 to 60 minutes, loosely covered, before carving. Use that time for gravy and sides.

Leftovers: refrigerate within 2 hours. They keep up to 4 days in the fridge or 3 months in the freezer.

WORK BACKWARD FROM DINNER

Dinner time _____

Turkey out of the oven (30 to 60 minutes before dinner) _____

Turkey into the oven (subtract the roasting time above) _____

Day to start thawing in the fridge _____