

THANKSGIVING DINNER TIMETABLE for 20-30 for Do-Ahead Turkey

turkey
stuffing
mashed potatoes
gravy
ham
salad *
sweet potatoes *

carrots *
beans
cranberry sauce *
corn
bread/rolls

tea
chocolate pie (graham cracker)
chocolate pie (regular crust)

In advance:

Early: Grocery shopping
Plan for other meals for guests
Have meals and rooms ready; Rachel's crockpot?

Tues: Basic housekeeping
Bathrooms/guest room ready
Put in music CDs; prep camera
Roast turkey; slice and refrigerate in broth; save broth, drippings
Make stuffing cubes

Wed: Bake pies
Thaw Cool Whip; have whipped cream ready
Make tea syrups
Make mashed potatoes & refrigerate
Make stuffing casserole
Set tables/buffet dishes
Have decorations ready & tables/cloths out
Housekeeping; praise/worship
Children's activities/games ready

Thurs a.m.: Breakfast
Make tea & ICE!
Have dish space allocated/pans
Get ROLLS OUT OF FREEZER by 11 am!!!!
Make dip and snacks for game
Have lunch stuff ready
Music and cheerful heart

12:00 Prep for 12:30 Game Time
Tea/soda, chips, dip, sandwiches
set the table & decorate (remember corn & feathers); mark dish spaces
dishes and servers onto buffet

1:00 prep ham for oven 2 hrs at 325-350 (glaze last 45 min)

1:30 wash dishes
plate jellied cranberry sauce into fridge
potatoes on counter

1:45 ham in oven

2:00 casseroles on counter (potatoes, sweet potatoes, dressing, etc)

2:45 potatoes in oven (covered, 90 min)

3:00 start glazing ham in oven
check rolls rising – swap out for ham for 20 min if needed

3:30 put covered casseroles in oven – 30 min to 45 min
prep beans & corn

3:45 ham out of oven (have rolls ready) – slice into crockpot if needed
start beans & corn & carrots

4:00 rolls in oven – 20 min
start gravy

4:15 pour drinks/put ice and water in pitcher & ice bucket
collect/wash dishes; put away
casseroles on buffet
potatoes on buffet (stir in butter, warm cream as needed)

4:30 dinner



Shopping List – Thanksgiving

Turkey (1.5 # per person? 24lb should feed about 20) 20# = 13.3 servings (for more, another turkey)

Ham

10# potatoes (large baking russets, no eyes, no green, no mush)

4 loaves bread: half white, half wheat (for stuffing) PLUS 2 loaves low carb for casserole dish

Sage & thyme

3 lbs butter

Onions

Cornstarch

Chicken broth or turkey broth

Olives

Cocoa

Milk for puddings

Sugar

Green beans

Corn

Carrots - Rachel

White flour for part of bread/rolls

Tea

Eggs

2 graham cracker shells

Pie crust ingredients (esp shortening or butter) for 2+ shells

Cool Whip and/or whipped cream

Brown sugar, ACV, apple cider, Dijon for glaze?

Game snacks/soda

Ice

Fall color decorative fabric

Leaves for place cards or other craft idea

Nuts/apples for decoration

Candy corn

Chocolates (fall colors?)



(This is the note I sent to invited family/friends)

Thanksgiving Day game schedule

Buffalo at Detroit 12:30 (Fox)
-- at Dallas 4:30
New Orleans at Atlanta 8:20

Doors at Bentley Stadium will open at noon for game seats. Games and football-related yelling will be downstairs in the family room; chit chat will be upstairs (or in sign language downstairs!). Game snacks and drinks are welcome. Arrive anytime between noon and dinner.

Dinner will be served at approximately 4:30 pm (we can dream big, yes?). If you are a Dallas/Oakland fan, we can tape the game; we had to pick which one to eat during.

Basic menu (in case of allergies):

Turkey, dressing, mashed potatoes/gravy, veggies, bread/rolls, cranberry sauce, cranberry salad, several chocolate pies, coconut pie, tea (both regular sweet and sugar-free sweet)

Advance notice: We will continue our time-honored tradition of sharing something for which we are thankful. You are under no obligation to share aloud, but we do want to at least all reflect internally upon the many blessings our Lord God continues to bestow upon us. But if you want to share aloud, I wanted you to have time to think in advance. Repeats are okay (if you aren't first, you aren't a copycat if you are thankful for the same stuff as someone who spoke before!).

One of those blessings is YOU. We hope you can join us to celebrate family and friendship this year. If it is helpful for you, distance-wise, we are happy to accommodate you in a guest area before or after Thursday. Just let me know so we can prepare accordingly.

Love and hugs,

Vicki B.

Rsvp