

# THANKSGIVING PREP KIT



**OVERVIEW:**

The holidays can be one of the most joyous times of year, or it can be one of the most stressful. Sail through your Thanksgiving with this exclusive guide!

**Print out these helpful tips, checklist, decor ideas, and recipes to make Thanksgiving prep a breeze.**

**WHAT'S INCLUDED:**

- Turkey Day Cheat Sheet**  
Take charge of Thanksgiving dinner with this all-inclusive prep guide.
- Thanksgiving Day Sign**  
Show thanks with this print out—ready for framing—for the perfect Thanksgiving Day display.
- Holiday Budget**  
Brave the Black Friday madness by filling out this easy gift buying budget sheet.
- Thanksgiving Name Cards**  
Everyone has their place at the table with these seasonal place card print-outs.



# THANKSGIVING DAY

## prep guide

## household prep

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### 3 WEEKS BEFORE

- Finalize your menu and create a shopping list for everything you'll need to buy in the weeks to come.
- Purchase any nonperishable items, like canned goods, soda, wine, and liquor.
- Gather any supplies you will need for a centerpiece or decorating purposes.

### 2 WEEKS BEFORE

- Throw away any items in your fridge or freezer that you don't need to make space for leftovers.
- Prepare and freeze any food items that will keep over the next few weeks, like dinner rolls and stock.
- If you're making a frozen pie, or even one from scratch, consider preparing it now and freezing in an air-tight plastic bag.

### 1 WEEK BEFORE

- Purchase the turkey, and be sure to keep it in the freezer until ready to thaw.
- Begin making any homemade decor or centerpieces that you plan to display on your table, or elsewhere throughout the house.
- Develop a schedule for cooking to make sure everything cooks to perfection.

### A FEW DAYS BEFORE

- Buy any perishable ingredients you'll need, like fruits and vegetables.
- Begin thawing the turkey on the bottom shelf of your refrigerator. Keep a pan underneath to catch any drippings.
- Start cleaning up areas, such as bathrooms, bedrooms, and others that you can keep clean until Thanksgiving Day. You can also hang any special table or wall decor.

### THE MORNING OF

- Be sure to wake up early enough that you aren't rushing through the day, and start off with a light breakfast to avoid too much snacking! Also, be mindful of how long the turkey needs to cook, and start preparing any appetizers or snack items that need baking.
- Set the table, and arrange your decorations and centerpiece(s).
- Sweep around the kitchen or other areas that may have become messy while cooking.

## the meal

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### TURKEY

- 1 pound of meat per guest
- Thaw 24 hours per 4 pounds of turkey
- Brine for at least 12 hours
- COOK TIME:
  - » 9–11 pounds: 2.5 hours
  - » 12–14 pounds: 3 hours
  - » 15–17 pounds: 3.5 hours
  - » 18–20 pounds: 4 hours
- Baste every 30 minutes
- Internal temperature should be 165°F (measured in the thigh with a meat thermometer)

### APPETIZERS/SIDES

- 1 cup of stuffing per person
- 1 cup of mashed potatoes per person
- 2 rolls per person
- ½ cup of veggies per person
- 1 cup of cranberry sauce per person
- ¼ cup of gravy per person
- 3 ounces of dip per person
- 1 cup of salad per person

### DRINKS/DESSERT

- 1 pie per 8 guests
- 3 glasses of wine per person
- 3 beers per person
- 1 cup of coffee per person

THANKS  
GIVING

COUNT YOUR BLESSINGS

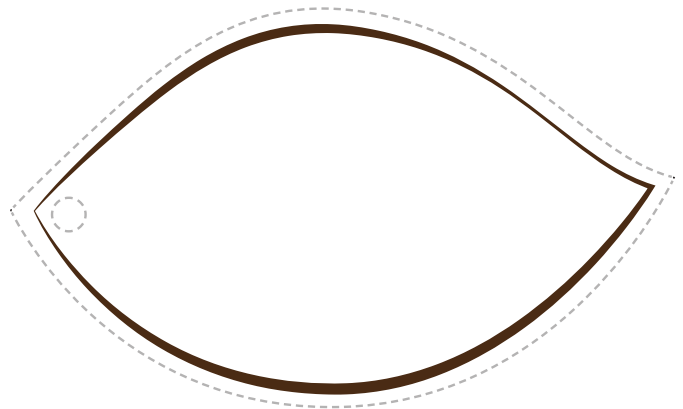
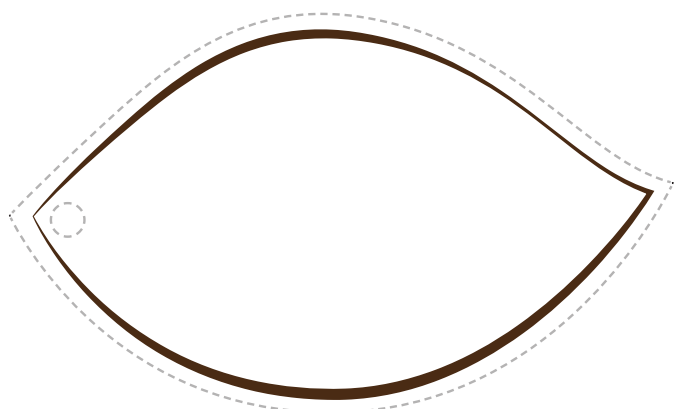
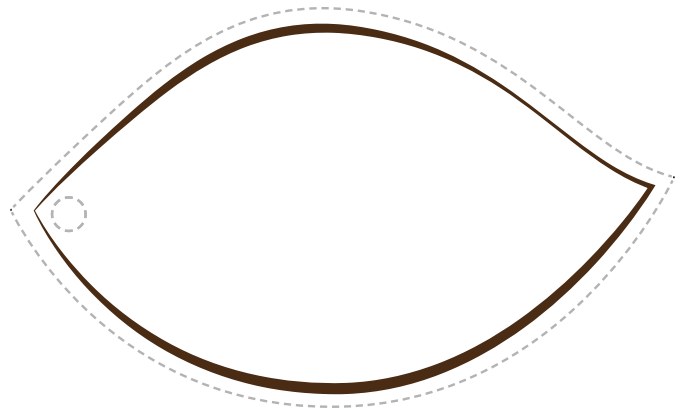
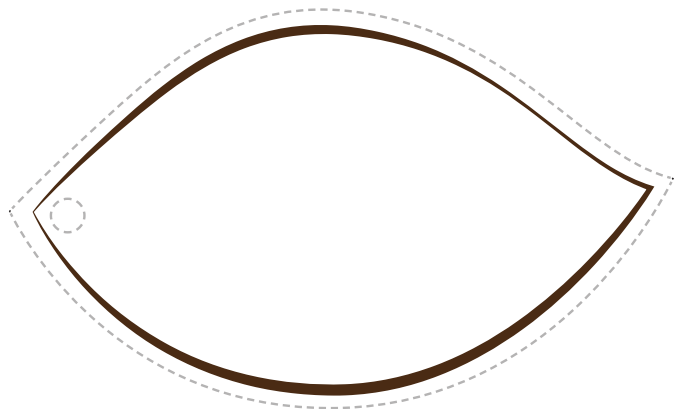
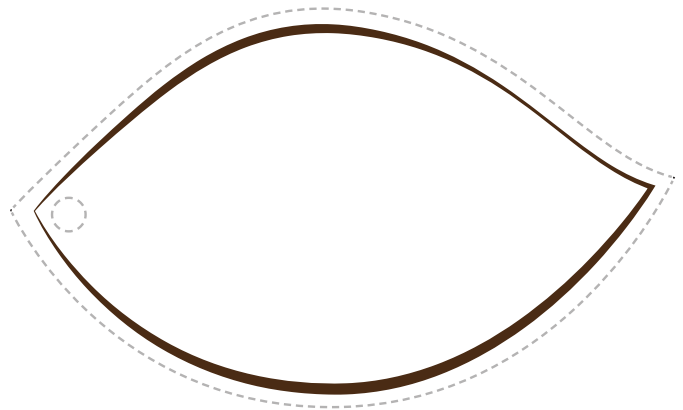
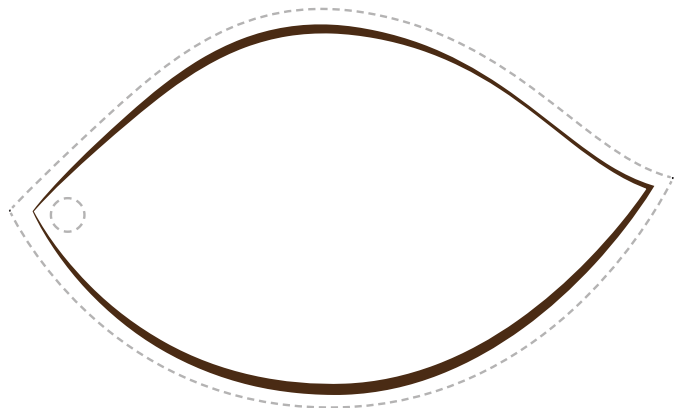
CELEBRATE

FAMILY

& FRIENDS

GRATITUDE  
TRADITIONS





KEY

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