

Thanksgiving Dinner Checklist

1 Plates, Napkins, and Table Cloths



- whatever you need to set the table with (locate, clean, and iron if needed)



2 Extra Chairs, tables, etc.

- whatever you need for everyone to be comfy

3 Condiments and salt & pepper

- everything you need to accompany the meal

4 Drink up

- juice, apple cider, or soda for the kiddos; wine and harder stuff for the adults. Don't forget coffee and tea for the dessert course



5 Appetizers

- calculate how many appetizers you need based on your number of guests or just keep it easy and prepare a big platter filled with different cheeses, crackers, fruit, and nuts



6 The main event: a stuffed turkey

- figure out how long your turkey will need to cook so it will be ready for dinnertime (don't forget to calculate in prep time and time for it to rest before carving)



7 Roasted vegetables

- carrots, peas, and green beans are always a safe choice



8 Don't forget the cranberry sauce

- Thanksgiving dinner just wouldn't be complete without it

9 Potato, potato, potato

- so many options here, you can go the traditional roasted potato route or fancy it up with a sweet potato casserole



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Dinner rolls or biscuits

- homemade or bakery made, it doesn't matter. Serve them up warmed from the oven with lots of butter and they will surely be a hit



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11 Cookies, pies, or cakes

- and don't forget the ice cream and whipped cream



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12 A well deserved foot rub for the host!

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Happy Thanksgiving!