

THANKSGIVING PREPPING GUIDE

BESSIEBAKES.COM

1-4 WEEKS AHEAD

1. Buy the turkey, ingredients for the pie crusts, cornbread, and rolls.
2. Make the pie crusts, rolls, and cornbread for stuffing. Wrap everything well and freeze.
3. 1 week before, thaw cornbread muffins to dry out for two days at room temp. Once dry, make the cornbread stuffing and par-bake for about half the cooking time. Cool, cover with plastic wrap, then freeze.

3-4 DAYS BEFORE

1. Place turkey in the fridge to thaw. Allow approx 24 hours for every 5 pounds. Make sure it's thawed 24 hours (in the morning) the day BEFORE Thanksgiving to allow time for brining and drying the skin out in the fridge.
2. Up to 3 days before, make the cranberry sauce, let cool, cover in a container, refrigerate.

2 DAYS BEFORE

1. Bake your pies. Keep pumpkin pie in the fridge, covered.
2. Toast almonds for the salad. Make the salad dressing. Keep salad dressing in fridge.

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1 DAY BEFORE

1. Make the brine for the turkey, then let cool completely. Preferably make it the morning before. Brine the turkey for 12 hours.
2. Remove turkey from the brine the night before, dry off, stuff the inside with the aromatics, and truss the turkey with butcher twine. Leave uncovered in the fridge overnight to dry out the skin.
3. Set the table!

ON THANKSGIVING

1. Remove rolls and stuffing from the freezer the morning of to thaw.
2. Prep the bird by coating with butter or duck fat, season really well, then add the aromatics to the bottom of the roasting pan. Place turkey on a rack in roasting pan, cover, and keep in fridge until ready to bake.
3. 5 Hours Before dinner, make the mashed potatoes and keep warm in crockpot according to directions.
4. Start baking the turkey based on the size. Time it so that it's finished baking one hour before dinner.

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2 HOURS BEFORE

1. Make the gravy and keep warm on the stove.
2. Prep the salad, but don't add the dressing until ready to serve.

1 HOUR BEFORE

1. Remove turkey from the oven to let rest.
2. Add turkey drippings and melted butter to the top of the dressing and finish baking through.
3. Reheat the rolls for a few minutes until warm once the dressing is finished. Cover in a clean linen towel and put in a basket to keep warm.
4. 30 minutes before serving, carve the turkey.
5. Get someone to assist you with setting up buffet table with cranberry sauce, pies, salad, etc.
6. Warm any side dishes in the oven at this time.

TIME TO FEAST!

**Bon Appetit Ya'll,
Leslie O.**