

Dinner date & time

Number of guests (adults / kids)

Turkey size (1–1½ lb per person)

Menu & who's making what

DISH	WHO'S MAKING IT	MAKE AHEAD? (DAY)	OVEN TEMP & TIME
Turkey			325 °F · see turkey calculator
Stuffing / dressing			
Mashed potatoes			
Gravy			Stovetop
Cranberry sauce		Up to 1 week	
Pies		1–2 days	

Shopping list

PRODUCE	DAIRY & EGGS	PANTRY & BAKING	MEAT, DRINKS & OTHER

3 WEEKS BEFORE

- ☐ Confirm guest count
- ☐ Plan menu & who brings what
- ☐ Buy frozen turkey or order a fresh one
- ☐ Check roasting pan, rack & thermometer

1 WEEK BEFORE

- ☐ Make cranberry sauce
- ☐ Clean out the refrigerator
- ☐ Make gravy base (optional)

TUESDAY

- ☐ Shop perishables: herbs, dairy, vegetables, bread
- ☐ Start a dry brine (1-2 days)

2 WEEKS BEFORE

- ☐ Shop non-perishables & drinks
- ☐ Make & freeze pie dough
- ☐ Plan the oven schedule
- ☐ Borrow extra chairs & dishes

WEEKEND BEFORE

- ☐ Move frozen turkey to the fridge (about 1 day per 4-5 lb)
- ☐ Confirm fresh turkey pickup

WEDNESDAY

- ☐ Bake pies (refrigerate custard pies)
- ☐ Prep vegetables, cube bread for stuffing
- ☐ Assemble casseroles & refrigerate
- ☐ Set the table & label serving dishes

Thanksgiving Day timeline

TIME	TASK
	Preheat oven to 325 °F
	Turkey in the oven
	Start checking turkey temperature (165 °F)
	Turkey out, tent with foil, rest
	Sides in the oven
	Make gravy
	Carve & serve

TURKEY	FRIDGE THAW	ROAST AT 325 °F (UNSTUFFED)
8-12 lb	2-3 days	2¾-3 hours
12-14 lb	3-4 days	3-3¾ hours
14-18 lb	4-5 days	3¾-4¼ hours
18-20 lb	4-5 days	4¼-4½ hours
20-24 lb	5-6 days	4½-5 hours

Done at 165 °F in the thickest part of the breast, thigh and wing.

Rest at least 20 minutes before carving.

Leftovers: refrigerate within 2 hours; eat within 3-4 days.

Source: USDA Food Safety and Inspection Service.