

# Smart Tips for Hosting Thanksgiving

*Printables, tips and tricks for staying  
organized this holiday season!*

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*Hunger Thirst Play*



# WHEN TO THAW YOUR TURKEY

Whether you've curated the perfect menu or throwing things together at the last minute, don't subject yourself to the stress of a still frozen turkey. Here's when you should move that bird from the freezer to the **fridge**.

2 to 3 days

**MONDAY**

8 to 12 lbs



3 to 4 days

**SUNDAY**

12 to 16 lbs



4 to 5 days

**SATURDAY**

16 to 20 lbs



5 to 6 days

**FRIDAY**

20 to 24 lbs

# TURKEY THAWING TIPS

The background of the page is decorated with faint, orange-outlined illustrations of pumpkins and pies. One pumpkin is at the top left, a pie is at the top right, another pie is on the middle left, and a pumpkin is on the middle right. The text is overlaid on a light beige rectangular area in the center.

**Thawing your turkey in the refrigerator** is the **easiest**, safest way to defrost. Also the least labor intensive. (Count us in for that!)

It's possible the wrapper the turkey is in will leak.

**Store the turkey in a roasting pan** or on a tray to catch any liquids that leak out. We don't want your salad greens dressed in raw turkey juice.

**Thaw breast side up, in the turkey's original wrapping.**

## **Things to Keep in Mind:**

- Cook that bird within 4 days of thawing.
- Thaw time will vary based on how often you refrigerator door is open and how much stuff is in the fridge.
- It is not safe to thaw a turkey in the sink overnight. On Thanksgiving give thanks, not food poisoning.



# HOLIDAY HOSTING TIPS

Decide which menu items you want to serve and what appliances you'll need to cook them

For thanksgiving, keep in mind your turkey will take up the majority (if not all) of your oven space.

Choose side dishes that can be made on the stove top, pressure cooker, crock pot or can cook quickly while the turkey is resting and being carved

For the fastest trip to the grocery store, write your list by department so you don't have to back track to the dairy department when you're fighting for sweet potatoes

Set the table the night before.

Keep a list in a high traffic area so when a reminder to grab an item (toilet paper, paper towels, herbs, etc.) pops into your head you can write it down right away.

If you've already delegated who's bringing what dishes, ask for ice or to go containers for leftovers!

Save small jobs for early arrivals....bread baskets, cheese plate, toothpicking appetizers, etc.

Start the day with an empty trash, recycling bin and dishwasher

Keep before meals simple - take out or an easy ready made frozen meal for dinner and cold breakfast like toast, cereal or bagels the day of.

Plan your time line around your turkey. That way you can factor what dishes need to be cooked before, after, or started in other appliances.

Cut your vegetables the day before

# THANKSGIVING MENU PLANNING SHEET

## Appetizers

Prep/Appliances  
Needed

Ingredients

Who's Assigned


## Sides


## Turkey

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## Dessert


## Drinks


## Non Food Prep



# THANKSGIVING SHOPPING LIST

## Dairy

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## Deli

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## Meat

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## Bakery

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## Grocery

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## Produce

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## Non Food Items

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