



Your Thanksgiving Planner

*Thanksgiving ideas
made easy!*



**SEE WHAT'S
INSIDE!**

- Turkey Day Countdown
- Menu Map-Out
- Shopping List Organizer



for more ideas visit
www.pillsbury.com



Three Weeks Before: Get Ahead of the Planning Game!

- Finalize your Thanksgiving guest list and make note of quantities you'll need for serve ware, food etc.
- List everything you want on the menu using the planner on the Thanksgiving Menu page
- Send a reminder to guests of the time and place
- Assign a few menu items to others (things that don't need heating are best, like salads or cranberry sauce)
- Make a grocery list for the food you'll be preparing on the Shopping List page
- Shop for all your frozen, packaged, canned goods and beverages
- Don't forget! Grab coupons at Pillsbury.com for extra holiday savings

Thanksgiving Week: Get Your Clean On & Get Organized!

- Dig out your serving plates, bowls, and utensils and make sure you have enough for your party
- Borrow anything you may need
- Clean the house (save the bathroom for the day before)
- To thaw a frozen turkey, store in your fridge 24 hours for every 4 lbs (20-lb bird = 5 days)
- Clear enough room in your fridge for all the food



Day Before: Start the Turkey Day Countdown!

- Shop for fresh produce and breads
- Roast your turkey and prepare make-ahead dishes like mashed potatoes, squash
- Don't forget to make room for pie- a great way to top off Turkey Day
- Refrigerate everything
- Plan seating for dinner and set the table the night before
- Clean the bathroom

Thanksgiving Day: Add Finishing Touches to a Tremendous Day!

- In the morning, put pre-made mashed potatoes in the slow cooker to warm, stirring hourly with a little sour cream as needed for moisture
- Two hours before, make and refrigerate veggies, then reheat just before serving
- One hour before, put your roasted turkey in the oven to reheat
- Make the salad and toss with dressing
- Plate everything and be thankful

You did it! By now you should have a house full of happy guests! Thanksgiving mission accomplished! Now kick back and relax! No more cooking for the rest of the week!

Oh, and don't forget the leftovers! Refrigerate only enough leftovers for you to eat within a day or two. Freeze the rest or send some home with your guests.

Menu Map-Out

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Appetizers

Who's bringing it?

Make Room for it!

O=Oven S=Stove F=Fridge

Main Dishes

Side Dishes

Desserts

Beverages



Shopping List Organizer

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Got it!



Got it!



Savvy Savings! Don't forget to check out the latest coupons on Pillsbury.com and print out what you need.

