Tastes Better from Scratch™

the ultimate THANKSGIVING PREP TIMELINE

click for recipe

TURKEY

1 WEEK AHEAD

-Thaw Turkey - a good rule of thumb is to allow one day in the fridge for every 5 lbs. of turkey. I always give myself an extra day to be safe.

-Make herb butter

NIGHT BEFORE

Prep entire turkey the night before, right up to the baking steps. Cover and refrigerate.

MASHED POTATOES

UP TO 2 DAYS AHEAD

Make and reheat on Thanksgiving or prep potatoes the night before

OR...

NIGHT BEFORE

Peel and chop potatoes and submerse in water in fridge (whole or cut up) - overnight

STUFFING

2 WEEK AHEAD

Dry bread crumbs (see post for more details!)

NIGHT BEFORE

Make 1 day ahead: Prepare the entire stuffing 1 day in advance but dont bake it (put it in a casserole dish or a ziplock bag in the fridge). Bake at 350° for 30 minutes before eating.

SWEET POTATO CASSEROLE

UP TO 2 DAYS AHEAD

Make filling 1-2 days in advance and smooth into your baking dish. Make the topping and place it in a ziplock bag. When you're ready to bake it, just take it out of the fridge and sprinkle the topping on!

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THE ULTIMATE THANKSGIVING PREP TIMELINE

HOMEMADE ROLLS

2 WEEKS AHEAD

Make and freeze (or prep night before). To freeze rolls: bake them, allow them to cool. Put the rolls in a gallon freezer bag and store up for 1 month. Pull them out of the freezer and allow them to come to room temp before eating.

OR...

NIGHT BEFORE

Prep: roll the dough, cover and refrigerate overnight. The dough will complete its first rise overnight. In the morning follow the recipe; starting with punching down and shaping the dough.

BROCCOLI SALAD

NIGHT BEFORE

Make entire salad 1 day in advance!

DEVILED EGGS

UP TO 2 DAYS AHEAD

Make the day before. Cover and refrigerate until ready to serve.

CRANBERRY FLUFF SALAD

NIGHT BEFORE

Make entire dish the day before and refrigerate overnight.

CLASSIC CHEESE BALL

1 WEEK AHEAD

Make cheeseball but dont coat in nuts. Store in airtight container and refrigerate for up to a week. 1 hour before serving, coat in nuts.

CRANBERRY RELISH

1 WEEK AHEAD

Make up to a week in advance and refrigerate until ready to serve

APPLE CRANBERRY FRUIT SALAD

NIGHT BEFORE

Cook cranberries as directed, combine fruits and refrigerate overnight, separatley. Stir the two together before serving with marshmallows.

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THE ULTIMATE THANKSGIVING PREP TIMELINE

GRAHAM CRACKER PIE CRUST

2 WEEKS AHEAD

Press crust into a freezer safe pie dish and cover tightly with plastic wrap and aluminum foil. Freeze for up to 2 months. Thaw in refrigerator overnight before filling.

OR...

NIGHT BEFORE

Make Graham Cracker crust and store in the fridge for up to one day in advance.

This crust is perfect for our Key Lime & Banana Cream Pie.

OREO PIE CRUST

2 WEEKS AHEAD

Press crust into a freezer safe pie dish and cover tightly with plastic wrap and aluminum foil. Freeze for up to 2 months. Thaw in refrigerator overnight before filling.

OR...

NIGHT BEFORE

Make Oreo crust and store in the fridge for up to one day in advance.

This crust is perfect for our Chocolate Cream, Peanut Butter and Grasshopper pie.

TRADITIONAL PIE CRUST

2 WEEKS AHEAD

Pie Crust: Make the dough and flatten it into a disc. Place in a freezer ziplock bag and freeze until the day you want to make the pie. Remove from freezer and allow to sit at room temp for 20 minutes before rolling out

UP TO 2 DAYS AHEAD

Pie: You can make any of our pies 1-2 days in advance.

This crust is perfect for all of our traditional pies.

PIE FAVORITES

Check out **tastesbetterfromscratch.com** for more delicious pie recipes

PUMPKIN

APPLE

KEY LIME

PECAN

CHOCOLATE CREAM

LEMON SOUR CREAM

BANANA CREAM

Wishing you and your family a Happy Thanksgiving from my family to yours!

xoxo, Lauren