

the ultimate THANKSGIVING PREP TIMELINE

click
for
recipe

Every recipe below sits in one card, filed under the earliest day you can start it. Work the pages in order and nothing waits until Thanksgiving morning.

THE FOUR STAGES

- 01** **2 weeks ahead** — stuffing, rolls, pie crusts
- 02** **1 week ahead** — turkey, relish, cheese ball
- 03** **Up to 2 days ahead** — potatoes, casseroles, green beans, eggs
- 04** **Night before** — salads, plus finishing earlier recipes



STUFFING

2 WEEKS AHEAD

Dry bread crumbs (see post for more details!)

Continues the night before → page 5



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.

Continues the night before → page 5

PIE CRUSTS · 2 WEEKS AHEAD**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.

*Continues the night before →
page 5*

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

*Continues the night before →
page 5*

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

*Baking the pies themselves →
page 4*

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****Coconut Cream****Chocolate Pecan**

STAGE 02 • 1 WEEK AHEAD

Three make-ahead recipes that hold all week in the fridge

**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

Continues the night before → page 5

**CRANBERRY RELISH****1 WEEK AHEAD**

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

**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.

STAGE 03 • UP TO 2 DAYS AHEAD Everything that keeps two days in the fridge**MASHED POTATOES****UP TO 2 DAYS AHEAD**

Make and reheat on Thanksgiving or prep potatoes the night before

Continues the night before → page 5

**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!

**DEVILED EGGS****UP TO 2 DAYS AHEAD**

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

**GREEN BEAN CASSEROLE****UP TO 2 DAYS AHEAD**

Prepare the green bean casserole completely, but before baking, cover and refrigerate for up to 48 hours. When ready to bake, uncover and bake as instructed until warmed through and beans are tender.



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TRADITIONAL PIES**UP TO 2 DAYS AHEAD**

If you haven't made your pies ahead of time, you can make any of our pies 1-2 days in advance.

STAGE 04 • NIGHT BEFORE Finish the recipes you started earlier in the week

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STUFFING**NIGHT BEFORE**

Make 1 day ahead: Prepare the entire stuffing 1 day in advance but don't bake it (put it in a casserole dish or a ziplock bag in the fridge). Bake at 350° for 30 minutes before eating.



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HOMEMADE ROLLS**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.



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TURKEY**NIGHT BEFORE**

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



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MASHED POTATOES**NIGHT BEFORE**

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



CONTINUED FROM PAGE 2

GRAHAM CRACKER PIE CRUST**NIGHT BEFORE**

If you didn't freeze the crust two weeks ahead, make the Graham Cracker crust the night before and store it in the fridge.



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OREO PIE CRUST**NIGHT BEFORE**

If you didn't freeze the crust two weeks ahead, make the Oreo crust the night before and store it in the fridge.

STAGE 04 • NIGHT BEFORE The salads — make these start to finish the day before**BROCCOLI SALAD****NIGHT BEFORE**

Make entire salad 1 day in advance!

**CRANBERRY FLUFF SALAD****NIGHT BEFORE**

Make entire dish the day before and refrigerate overnight.

**APPLE CRANBERRY FRUIT SALAD****NIGHT BEFORE**

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

FOR MORE THANKSGIVING RECIPEStastesbetterfromscratch.com

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

XOXO, Lauren

