

# Thanksgiving Timing

## Monday

- Thaw your turkey in the fridge on a platter to catch condensation.
- If your turkey is larger than 20 lbs., consider thawing Sunday instead.

## Tuesday

- Make the dry brine for your turkey (see recipe). Keep stored in an airtight container in the fridge.
- Decorate your table for the big dinner.
- Chill any white or sparkling wine.

## Wednesday

- Make cornbread for your Thanksgiving Dressing (see recipe).
- Cut French baguette into 1" pieces for Thanksgiving Dressing. Spread pieces on a large piece of parchment paper to dry.
- Crumble cornbread and spread onto a large piece of parchment paper to dry.
- Prep any vegetables you'll be cooking with and store in an airtight container in the fridge. Examples:
  - Dice onions
  - Chop celery
  - Chop herbs or garnishes

## Thursday

- 4:00 AM
  - Rinse your turkey with cold water and pat dry.
  - Discard giblets and neck (if included).
  - Rub all over with dry brine, and place on a large platter in the fridge, uncovered, for 6–7 hours.
- 9:00 AM
  - Peel the potatoes for your Mashed Potatoes (see recipe), cut into 2" pieces, and store, covered, in cold water in the stockpot you'll boil them in later.
- 11:00 AM
  - Rinse the brine from the turkey and pat dry.
  - Stuff with onion, garlic, and herbs (see recipe).
  - Rub room temperature butter under the skin and all over.
  - Place in large Dutch oven with rack or turkey roaster.
  - Pour chicken stock all around bottom of pan.
  - Roast at 425 for 30 minutes, then reduce temp to 300. Cook 2 ½ – 3 hours, until thermometer inserted into thickest part of the thigh registers 165.
  - Baste every 30 minutes.
  - Let sit at least 30 minutes before serving.
- 2:30 PM
  - Begin cooking your Green Bean Casserole and Thanksgiving Dressing (see recipes).
  - Keep warm after finished.
- 3:00 PM
  - Boil the potatoes for your Mashed Potatoes (see recipe). Rice immediately after and add seasonings, milk, and butter. Be sure to reserve some starchy cooking

liquid from the potatoes to loosen them if needed later. Keep covered and warm until serving.

- 3:30 PM
  - Prepare any salads or fresh vegetables you'll be serving. Keep chilled in fridge until serving.
  - Warm rolls and desserts.
  - Decant your red wine.
  - Make the gravy and carve the turkey when ready.
- 4:00 PM
  - Serve and enjoy!



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