

SUNDAY

Make cranberry ice cream base
Make chicken stock for gravy
Make cashews
Make sage-and-garlic compound butter for turkey

MONDAY

Make burnt sugar Bundt cake
Freeze cranberry ice cream
Make gravy with chicken stock

TUESDAY

Make and bake tart shell (375° for 30 min) and cider reduction for tart
Make parmesan crisps and goat cheese mousse
Make and chill turkey brine

WEDNESDAY

Make green bean casserole (bake at 350° for 30 min)
Fill tart and bake at 375° for 30 min, cool to room temp and save in cake dome
Make celery bisque (simmer for 30 min) and chill
Chop stuffing components
Chop Brussels sprouts components

THURSDAY

9:30 am

Turkey out of fridge, rinse brine

10:00 am

Set oven to 450°; smear turkey with sage butter

10:30 am

Turkey in oven at 450°

Set table; prepare serving platters and utensils

11:00 am

Turn oven to 325°

Peel/cube potatoes and reserve in water

11:30 am

Remove goat cheese mousse from fridge

12:00 noon

Prep champagne glasses and wine bar

12:30 pm

Mix stuffing components

Fill parmesan crisps and plate appetizers

1:00 pm

Stuffing in oven

Saute Brussels sprouts on stovetop, 15 minutes

Rewarm gravy

1:30 pm

Turkey thigh meat at 165°; remove from oven to rest

Bring oven to 350°

Add pan drippings to gravy

Bring potatoes to boil and cook till tender (30 min)

GUESTS ARRIVE; serve apps and champagne cocktails

2:00 pm

Put green bean casserole in oven to reheat

Mash potatoes and reserve

Reheat celery bisque on stovetop

2:30 pm

Remove stuffing and casserole from oven

DINNER SERVED