



THE THANKSGIVING TIMELINE

SUNDAY

- grocery shopping
- make maple spiced nuts (350 degrees, 15 minutes)
- make cranberry sauce
- make gravy base

MONDAY

- make turkey brine
- make compound butter
- make pie dough and refrigerate
- make pecan tart (375 degrees, 1 hour)

TUESDAY

- slice celery root and store in water overnight
- slice onion and celery for stuffing
- hard-boil eggs in Instant Pot (30 minutes)
- make beet brine and add eggs
- bake pie (350 degrees, 1 hour)

WEDNESDAY

- make stuffing and celery root gratin (375 degrees, 1 hour for both)
- make Brussels sprouts dressing
- prep Brussels sprouts
- add turkey to brine overnight

THURSDAY



9:30 am

- Take turkey out of fridge, rinse off brine
- Preheat oven to 450 degrees

10:00 am

- Roast Brussels sprouts for 20 minutes
- Rub compound butter on turkey

10:30 am

- Turkey goes into oven

11:00 am

- Lower oven to 325 degrees
- Prep potatoes and place in Instant Pot

11:30 am

- Shower!

12:00 noon

- Set table; prepare serving platters and utensils
- Remove cranberry sauce from fridge

1:00 pm

- Slice and fill deviled eggs
- Toss Brussels sprouts with dressing
- Set Instant Pot to cook potatoes

1:30 pm

- Turkey reaches 165 degrees internal temp; remove from oven to rest
- Strain drippings from pan
- Place stuffing and gratin in oven to reheat
- Set out appetizers and uncork wine

2:00 pm: GUESTS ARRIVE

- Rewarm gravy base with pan drippings
- Mash potatoes and keep warm
- Remove stuffing and gratin from oven

2:30 pm

TIME FOR THANKSGIVING DINNER!