








the best
THANKSGIVING
 ever

	WEEKEND	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
PLANNING  	<input type="checkbox"/> Finalize your guest list. <input type="checkbox"/> Finalize your menu. <input type="checkbox"/> Plan your decor; decide if you need to buy anything. Give your house a clean sweep. <input type="checkbox"/> Clear out your fridge; you're going to need the space! <input type="checkbox"/> Grocery shopping. Buy all ingredients except for the fresh oysters.		<input type="checkbox"/> Polish all the serve ware you plan to use. Make sure every recipe has a dish for serving. Decide if you're missing anything that you need to purchase or have someone else bring.	<input type="checkbox"/> Go to grocery store and buy the oysters for the <u>Oyster Stuffing</u> , as well as the other items you may have forgotten. <input type="checkbox"/> Set the table.	<input type="checkbox"/> Set out the <u>Cranberry Chutney</u> so it will be room temperature. <input type="checkbox"/> Set out beverages. <input type="checkbox"/> Brew some coffee. <input type="checkbox"/> Clean up. Or, better yet, get someone else to do it. <input type="checkbox"/> Visit www.foodchannel.com for your next occasion!
MAIN MEAL    	<input type="checkbox"/> Make the <u>Brandied Peaches</u> . Store in refrigerator. The longer they mature, the better.	<input type="checkbox"/> Put Turkey in refrigerator to thaw. Keep it in its packaging and set on tray. <input type="checkbox"/> Make the <u>Cranberry Chutney</u> . Store in refrigerator.	<input type="checkbox"/> Make the <u>Herb Compound Butter</u> for the turkey. Store in fridge. <input type="checkbox"/> Cut and sauté the onions and celery for the <u>Oyster Stuffing</u> . Store in fridge. <input type="checkbox"/> Cut the onions for the <u>Onion Gravy</u> . Store in fridge.	<input type="checkbox"/> Prepare bread and cornbread for <u>Oyster Stuffing</u> , and leave out to air-dry. <input type="checkbox"/> Cut brussels sprouts and refrigerate. <input type="checkbox"/> Fry bacon for <u>Sauteed Brussels Sprouts with Bacon</u> , save the grease. Store in fridge. <input type="checkbox"/> Make the <u>Buttery Mashed Potatoes</u> . Store in fridge. <input type="checkbox"/> Cut and clean the pumpkins for the <u>Baked Baby Pumpkins with Cranberry Chutney</u> . Wrap them well and refrigerate.	<input type="checkbox"/> Prepare and bake the <u>Savory Turkey</u> . <input type="checkbox"/> Make the <u>Onion Gravy</u> . <input type="checkbox"/> Make the <u>Oyster Stuffing</u> . <input type="checkbox"/> Make the <u>Sauteed Brussels Sprouts with Bacon</u> . <input type="checkbox"/> Bake the <u>Baby Pumpkins</u> and stuff with (room temperature) <u>Cranberry Chutney</u> . <input type="checkbox"/> Make the <u>Spoon Bread</u> . <input type="checkbox"/> Heat the rolls. <input type="checkbox"/> Reheat the <u>Buttery Mashed Potatoes</u> . Top with melted butter.
DESSERT 		<input type="checkbox"/> Make the <u>Lane Cake</u> and store in refrigerator. <i>NOTE: There's a degree of difficulty and time commitment with this recipe. But worth it!</i> <input type="checkbox"/> Make <u>icing</u> for the cake and let it set in fridge overnight.	<input type="checkbox"/> Ice the <u>Lane Cake</u> . Store in fridge.	<input type="checkbox"/> Prepare and bake the <u>Pumpkin Black Walnut Pie</u> and the <u>Minced Meat Pie</u> . Store in fridge.	<input type="checkbox"/> Make the <u>Rum Whipped Cream</u> . <input type="checkbox"/> Serve fresh strawberries. <input type="checkbox"/> Set out chocolates. <input type="checkbox"/> Put your feet up and smile!