

Thanksgiving Prep Hacks

every home cook needs to know

1. read all your recipes & make an "equipment plan" -- write out everything you need, so you can check over your kitchen and see if anything needs to be purchased.
2. invest in an Instant Read Thermometer. super inexpensive, but well worth it!
3. place a damp paper towel under your cutting board to eliminate your board slipping...
4. do one step at a time. peel the potatoes, then cut into cold water, etc
5. choose recipes that bake at the same temperatures.
6. for every four pounds of turkey, plan on one day of thawing. 20 lb bird = 5 days.
7. freeze unbaked pies a week in advance! place frozen pies on sheet pans, and bake according to recipe.
8. use little "strip" sticky notes on a piece of paper to make your seating arrangement.
9. purchase ice! You can run through most drive thrus and they will sell you bags of ice.
10. set out all serving ware + utensils & label with post it notes.

extra hack! purchase "to go" boxes for your guests to take leftovers with them!