

Thanksgiving Day Menu Game Plan (Prep Day Tips)

Whether you're hosting a crowd or just your own immediate family, putting together a game plan for getting Thanksgiving dinner on the table is by far one of the best ways to reduce stress and to ensure the meal comes together deliciously and on time!

To help demonstrate how easy and helpful planning ahead is, below is my personal game plan based on my Simple Thanksgiving Menu. Remember, you can find [links to all of the recipes on my holiday menu here](#).

Sunday:

- Make the bread croutons for the Herb Seasoned Stuffing, as directed in the recipe.

Monday:

- Begin thawing turkey in refrigerator. (If you've purchased a 12-14 lb. frozen turkey, I recommend allowing at least 3 full days for the bird to thaw completely.)

Tuesday:

- Prepare the gravy base and refrigerate. Then on Thursday, it will be much quicker to make the gravy since you'll just need finish the last few steps of the recipe.
- Make Pumpkin Spice Cake and refrigerate.

Wednesday:

- Prepare the stuffing, but do not bake. Cover and place in fridge overnight.
- Blanch green beans as directed in recipe and refrigerate overnight.
- Make whipped cream or coconut cream for pumpkin cake and refrigerate.
- Make brine for turkey, if using, and submerge bird in brine overnight, as directed in recipe.

Thursday: Thanksgiving Day

- In the morning, remove turkey from brine, rinse and pat dry. Refrigerate until ready to begin roasting.
- 3-4 hours prior to dinnertime (depending on size of your bird), prepare turkey for roasting, as directed in recipe.
- 1 hour prior to dinnertime, remove stuffing from fridge to allow it to come to room temperature. Then place in the oven to bake about 30 minutes prior to dinnertime.
- 45 minutes prior to dinnertime, make the Creamy Mashed Potatoes. Cover to keep warm.
- 15 minutes prior to dinnertime, make the Garlic-Lemon Green beans. Cover to keep warm.
- Once turkey is finished roasting, transfer to a cutting board or tray to rest. Cover with foil. Use pan drippings to prepare Homemade Gravy, making sure to use arrowroot powder instead of flour, if gluten-free.

Enjoy a delicious Thanksgiving meal with your family! Many blessings, Kelly at TheNourishingHome.com



Leftover Turkey Tip: After Thanksgiving, be sure to remove all remaining turkey meat from the bones and freeze it for future use in recipes such as my [Favorite Ways to Use Leftover Turkey](#). Also be sure to save the turkey bones to make [Slow Cooker Stock](#). (If you don't want to make turkey stock right away, freeze the bones and use them later.)