**Thanksgiving Week Schedule**

**Guests:** Clark, Ellen, Audrey, Russ, Cousin Eddie, Catherine, Ruby Sue, Aunt Bethany, Francis, Art, Nora

**Sunday**

* Thaw turkey in fridge.
* Finish laundry.
* Iron linen napkins.
* Make place cards for table.

**Monday**

* Go to Publix.
* Prep guest bedroom and bathroom for guests withg sheets, towels, etc.
* Make compound butter for turkeys.

**Tuesday**

* Go to Costco: Seafood for Wednesday night dinner, frozen cheesecake bites, macaroons.
* Set up food display on kitchen island.
* Set table and arrange centerpiece.

**Wednesday**

* Prep veggies for turkeys.
* Make compound butter for turkeys.
* Spatchcock turkey 1.
* Dry brine both turkeys.
* Prep roasted veggies.
* Make deviled eggs.
* Make ranch dip for crudité.
* Make sweet potato casserole.
* Make stuffing.
* Thaw cheesecake bites.

**4 p.m.:** Cousin Eddie and Catherine arrive.

**6 p.m.:** Seabass and asparagus for dinner.

**Thanksgiving Day Menu**

**Appetizers**

* Shrimp hors d’oeuvres [Francis]
* Crudités
* Olives & Garlic Herb Almonds

**Dinner**

* Turkey – whole
* Turkey – spatchcock
* Sausage Sourdough Stuffing
* Sweet Potato Casserole
* Cranberry Sauce, Homemade [Catherine]
* Cranberry Jelly
* Deviled Eggs
* Steamed Green Beans
* Roasted Brussels Sprouts, Baby Potatoes & Carrots
* Jalapeño Mashed Potatoes [Nora]
* Hawaiian Rolls
* Apples & Cheese [Francis]

**Dessert**

* Mini Cheesecake Bites
* Macaroons
* Pomegranate Cranberry Salad [Aunt Bethany]

**Thanksgiving Day Schedule**

**7 a.m.**

* Coffee.

**8 a.m.**

* Take turkeys out of fridge and let come up to temp (2 hours).
* Take compound butter out of fridge.
* Shower and get ready.

**9 a.m.**

* Macy’s Thanksgiving Day Parade.

**10 a.m.**

* Prep and roast turkeys (4 hours: 3 cook, 1 rest).

**11 a.m.**

* Make shrimp hors d’oeuvres and crudité.
* Put out olives & nuts.

**12:30 p.m.**

* Rotate position of turkeys in oven.

**1 p.m.**

* Take stuffing and sweet potato casserole out of fridge.

**1:30 p.m.**

* Check temp on turkeys; rest turkeys.

**2 p.m.**

* Warm sweet potato casserole and stuffing (30 minutes).
* Make gravy.

**3 p.m.**

* Carve spatchcock turkey.
* Roast veggies (45 minutes).
* Steam green beans, toss in butter (10 minutes).

**3:30 p.m.**

* Put out desserts.
* Pour water and wine in glasses.
* Place everything on food display.

**4 p.m.**

* Take food photos.

**4:15pm Thanksgiving Meal**