

HOW TO GET YOUR TURKEY ON THE TABLE

A Step-By-Step Guide to Timing

Getting a turkey ready for your holiday dinner is not necessarily a tough task—it's the timing of everything else that can throw you for a loop! Here's a great printable timeline that will keep you on task for getting everything ready and on the table this year. Decide what time you want to seat people, and work backwards from there.

6 hours BEFORE DINNER

Remove the poultry from the fridge. Discard the packaging, and place the giblets and neck in a pot covered with water (if using for stock). Allow the turkey to sit at room temperature for one hour before you start cooking.

Prepare the stuffing.

5 hours TO GO

Preheat the oven.

Prepare the turkey as per the recipe directions, place in the oven (assuming it's 18-20lbs.) and baste it every hour.

3 hours TO GO

Chill wine and other cold beverages (leave them outside if you lack space in the fridge).

1-2 hours TO GO

Remove prepared casseroles and veggie dishes from the fridge and bring to room temperature.

Whip cream and/or prepare any dessert toppings.

45 minutes TO GO

Remove the turkey from the oven and cover with aluminum foil. The turkey will need to rest for 45 minutes before carving.

Use this time to warm/cook casseroles and veggies, bake stuffing, warm dinner rolls, cook last minute sides on the stovetop, and make gravy.

30 minutes TO GO

Prepare drinks (enlist the help of your partner or other family member for this job).

Place vegetable and other sides in serving dishes.

Dinner TIME

Pour the gravy into the gravy boat.

Open and pour wine. Fill glasses with water or other child-friendly drinks.

Call everyone to the table for dinner. Bon appétit!

