

Latina Mom in NYC Thanksgiving Checklist

WEEKEND BEFORE

- Confirm number of guests
- Plan the menu
- Look up and print new and existing recipes
- Purchase turkey, groceries and beverages
- Allow frozen turkey to thaw in fridge. Place the turkey on a baking sheet or large platter to catch liquids as it thaws

DAY/NIGHT BEFORE

- Season turkey
- Make sides which can be re-heated in the morning or prepared in advance (e.g. potato salad)
- Wash and cut greens for salad. Drain well. Place in fridge overnight
- Set the table and decorate

2 DAYS BEFORE

- Make or purchase desserts
- Avoid a last minute trip to the supermarket. Double check that you're not missing any ingredients
- Make a centerpiece or purchase flowers for the dinner table

THANKSGIVING DAY

- Cook turkey
- Finish sides
- At least one hour before guests are due to arrive, take a shower and get dressed. You want to be ready to welcome your guests!

TIPS

- The turkey's weight should be equal to one pound per person (i.e. 12 lb turkey for 12 guests)
- Plan to serve 2-3 sides (e.g. a salad, a vegetable and a potato dish)
- Thanksgiving dinner shouldn't be a one person job. Ask 1-2 guests to bring their favorite side, dessert or wine
- Thanksgiving Day can be hectic. Write out a schedule and to-do list to keep yourself on track

Visit latinamominnyc.com for recipes, crafts, DIY projects and more!