

Thanksgiving **MEAL PLANNER**

PLANNING MADE EASY

- ✦ **THANKSGIVING DINNER INVITATIONS**
- ✦ **PLANNING CHECKLIST & GUEST LIST**
- ✦ **MENU PLANNER AND SHOPPING LIST**
- ✦ **COOKING SCHEDULE**
- ✦ **6 DELICIOUS RECIPES**
- ✦ **BLANK RECIPE CARDS**



**DESIGNED BY WWW.MESSESTOMEMORIES.COM
EXCLUSIVELY FOR THE DATING DIVAS**

THANKSGIVING DINNER INVITATIONS

Please join us
**TO EAT, DRINK &
GIVE THANKS**

Thursday the ____ of November

TIME: _____

PLACE: _____

RSVP: _____



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GIVE THANKS**

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GUEST LIST

[illegible]

PREP CHECKLIST

1 MONTH PRIOR

- SEND OUT INVITATIONS
- START PLANNING MENU

2- 3 WEEKS PRIOR

- FINALIZE MENU AND CREATE SHOPPING LIST
- COMPLETE GUEST LIST
- ASSIGN DISHES - IF GUESTS WILL BE BRINGING FOOD
- DEEP CLEAN
- DECIDE ON DECORE - BUY OR MAKE ANYTHING YOU DON'T ALREADY HAVE
- PLAN AND PREP ACTIVITIES FOR KIDS
- CREATE A THANKSGIVING PLAYLIST
- STOCK UP ON FOIL, FREEZER BAGS, ETC.
- CHECK AND WASH APPLIANCES, LINENS, DISHES, ETC.
- IF GUESTS ARE STAYING THE NIGHT, PREPARE GUEST ROOMS & CLOSETS

1 WEEK PRIOR

- SHOP FOR GROCERIES
- CLEAN OUT FRIDGE AND FREEZER
- MAKE SPACE FOR THANKSGIVING DISHES

1-3 DAYS BEFORE

- THAW TURKEY IN FRIDGE
- CLEAN BATHROOMS AND TIDY THE HOUSE
- SET THE DINING ROOM TABLE
- MAKE CRANBERRY SAUCE, AND ANY SIDE DISHES AND PIES THAT YOU PLAN TO MAKE AHEAD
- BUY ICE AND PREP DRINKS
- CHARGE CAMERA

THANKSGIVING

- COOK THE TURKEY AND REMAINING DISHES - SEE COOKING SCHEDULE
- WARM PRE-PREPARED DISHES
- EAT, DRINK AND GIVE THANKS WITH YOUR FAMILY AND FRIENDS



APPETIZERS

MAIN DISH

SIDE DISHES

DESSERTS

DRINKS

SHOPPING LIST

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Cooking Schedule

2 DAYS BEFORE

PREP

BAKE

NOTES

1 DAY BEFORE

THANKSGIVING DAY

5 AM

6 AM

7 AM

8 AM

9 AM

10 AM

11 AM

12 PM

1 PM

2 PM

3 PM

4 PM

THANKSGIVING

Recipe Cards

PUMPKIN CHEESECAKE

Crust

2 CUPS GINGERSNAP CRUMBS
6 TBSP SALTED BUTTER
3 TBSP BROWN SUGAR
3/4 CUP GROUND PECANS

Cheesecake Filling

3 8 OZ BLOCK CREAM CHEESE
3/4 CUP CANNED PUMPKIN
1/2 CUP MELTED WHITE CHOCOLATE
1 CUP SUGAR
3 EGGS
2 TSP VANILLA
1 1/2 TSP PUMPKIN SPICE

Instructions

PREHEAT OVEN TO 350. PREPARE CRUST BY TOSSING NUTS & GINGERSNAPS INTO FOOD PROCESSOR. COMBINE WITH BROWN SUGAR & BUTTER. PRESS FIRMLY INTO A 9 IN SPRING FORM PAN.

MELT THE WHITE CHOCOLATE AND SET ASIDE.

IN MIXER, BEAT THE CREAM CHEESE AND SUGAR AND SLOWLY ADD EGGS, THEN ADD THE REST OF THE FILLING INGREDIENTS INCLUDING MELTED WHITE CHOCOLATE. POUR FILLING OVER YOUR CHEESECAKE CRUST.

PLACE IN THE OVEN AND BAKE FOR 60-75 MINS. COOL AND THEN PLACE IN THE FRIDGE TO SET UP. THIS CHEESECAKE IS BEST CHILLED OVERNIGHT.

TOP WITH WHIPPED CREAM, PECANS AND CARAMEL SAUCE.

RECIPE FROM WWW.MESSESTOMEMORIES.COM

CRANBERRY SAUCE

Ingredients

1 BAG CRANBERRIES
1 CUP WHITE SUGAR
1 CUP ORANGE JUICE
1 CUP WATER
1 STICK CINNAMON
1 VERY SMALL PINCH CLOVES

Instructions

PREHEAT OVEN TO 350 DEGREES. WASH CRANBERRIES AND PLACE IN 9X13 BAKING DISH.

ADD WATER, CLOVES, CINNAMON STICK AND ORANGE JUICE AND SPRINKLE WITH SUGAR. BAKE 1 HOUR.

REMOVE FROM OVEN, REMOVE CINNAMON STICK AND ALLOW TO COOL. IF YOU LIKE IT WITH TEXTURE, MASH BERRIES; IF YOU PREFER IT SMOOTH, PROCESS IN BLENDER.

RECIPE FROM WWW.OURBESTBITES.COM

BACON WRAPPED GREEN BEANS

Ingredients

1 LB GREEN BEANS
SLICED BACON
3 TBSP BUTTER
1 TBSP RICE VINEGAR
1 TBSP SUGAR
1 TBSP MINCED RED ONION
1 TSP MINCED GARLIC
1/4 TSP KOSHER SALT

Instructions

WASH AND SNAP ENDS OF GREEN BEANS. BLANCH THE BEANS 2-3 MINS IN BOILING WATER. BEANS WILL BE BRIGHT GREEN. DRAIN AND RINSE IN COLD WATER.

PREHEAT OVEN TO 400.

DIVIDE GREEN BEANS INTO PILES & CAREFULLY BUNDLE EACH BEANS WITH A SLICE OF BACON (CAN BE DONE IN ADVANCE).

BAKE FOR 10-15 MINS OR UNTIL BACON IS CRISP. WHILE THE BUNDLES ARE COOKING, MELT THE BUTTER IN A SAUCEPAN. SAUTE THE ONIONS AND GARLIC FOR 2-3 MINS. REDUCE HEAT AND ADD VINEGAR, SUGAR & SALT. REMOVE FROM HEAT.

WHEN READY TO SERVE, PLACE BEAN BUNDLES ON PLATTER & DRIZZLE WITH SAUCE!

RECIPE FROM WWW.OURBESTBITES.COM

THE BEST DRESSING

Ingredients

1 LARGE LOAF FRENCH BREAD
1 8 IN ROUND PAN OF CORNBREAD
4 TBSP BUTTER
1 1/2 TBSP MINCED GARLIC
4 CUPS CHICKEN BROTH
1/2 CUP CHOPPED PARSLEY,
1 TBSP MINCED ROSEMARY
1 TSP MINCED THYME
SALT AND PEPPER TO TASTE

Instructions

1 DAY BEFORE, SLICE THE BREAD INTO 1 INCH CUBES. SPREAD OUT IN A SINGLE LAYER ON A LARGE BAKING SHEET. SET PANS OUT AND ALLOW BREAD TO DRY FOR 24 HOURS. PREHEAT OVEN TO 350 AND GREASE A BAKING DISH. HEAT A LARGE POT OVER LOW HEAT, ADD BUTTER AND MELT. ADD GARLIC AND COOK FOR 2 MINUTES, STIRRING OCCASIONALLY. GARLIC SHOULD BE FRAGRANT AND BEGINNING TO TURN A LIGHT GOLDEN BROWN. ADD BROTH AND BRING TO A BOIL. STIR IN FRESH HERBS, SALT AND PEPPER. MOVE FROM HEAT. COMBINE DRIED BREAD IN A LARGE BOWL, SPOON BROTH OVER BREAD AND TOSS TO COMBINE, ADJUST FOR SEASONING. TRANSFER STUFFING TO GREASED BAKING DISH. BAKE FOR 25 TO 30 MINUTES OR UNTIL GOLDEN BROWN ON TOP.

RECIPE FROM WWW.FIVEHEARTHOME.COM

SWEET POTATO CASSEROLE

Ingredients

3 CUPS MASHED SWEET POTATOES
2/3 CUP SUGAR
1/2 CUP BUTTER, SOFTENED
2 EGGS, LIGHTLY BEATEN
1 TSP VANILLA
1/3 CUP MILK

Topping

1/3 CUP BUTTER, MELTED
1 CUP BROWN SUGAR
1/2 CUP FLOUR
1 CUP CHOPPED PECANS

Instructions

BOIL AND MASH SWEET POTATOES.
BEAT IN SUGAR, BUTTER, EGGS, VANILLA AND MILK UNTIL SMOOTH AND CREAMY.
SPREAD POTATOES IN 9X13 GREASED PAN.
TO MAKE TOPPING, COMBINE TOPPING INGREDIENTS TOGETHER IN A SMALL BOWL. STIR AND MIX TO COMBINE.
CRUMBLE TOPPINGOVER SWEET POTATOES.
BAKE AT 350 FOR 30 MINUTES.

RECIPE FROM WWW.CHEF-IN-TRAINING.COM

CREAMY MASHED POTATOES

Ingredients

5 POUND POTATOES
3/4 CUPS BUTTER
1 PACKAGE CREAM CHEESE
1/2 - 3/4 CUPS HALF AND HALF
1/2 TSP SEASONED SALT
1/2 TSP BLACK PEPPER

Instructions

PEEL AND DICE POTATOES. BRING A LARGE POT OF WATER TO SIMMER AND ADD POTATOES. BRING TO A BOIL AND COOK FOR 30-35 MINUTES. WHEN COOKED THROUGH, THE FORK SHOULD EASILY SLIDE INTO POTATOES.

DRAIN THE POTATOES AND THEN PLACE INTO A POT. MASH OVER LOW HEAT, ALLOWING ALL THE STEAM TO ESCAPE, ADD BUTTER, CREAM CHEESE AND 1/2 CUP HALF AND HALF. MASH IT ALL UP.

STIR WELL AND PLACE IN A BAKING DISH. THROW SOME BUTTER OVER THE TOP OF THE POTATOES AND PLACE IN 350 DEGREE OVEN AND HEAT UNTIL BUTTER IS MELTED AND POTATOES ARE WARM. CAN BE MADE IN ADVANCE AND WARMED THROUGH IN THE OVEN.

RECIPE FROM WWW.THEPIONEERWOMAN.COM

Recipe Cards

INGREDIENTS

INSTRUCTIONS

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