

A dated plan from the quest list to the last of the leftovers

- ☐ Set a guest count and ask about allergies and diets Week of Oct. 26
- ☐ Plan the menu and reserve a fresh turkey if you want one Mon., Nov. 2
- ☐ Buy a frozen turkey at about one pound per guest Nov. 14 to 18

- ☐ Start fridge-thawing a 20 to 24 lb turkey By Fri., Nov. 20
- ☐ Start fridge-thawing a 16 to 20 lb turkey By Sat., Nov. 21
- ☐ Start fridge-thawing a 12 to 16 lb turkey By Sun., Nov. 22
- ☐ Start fridge-thawing a 4 to 12 lb turkey By Mon., Nov. 23
- ☐ Buy a fresh turkey, one to two days before cooking Nov. 24 or 25
- ☐ Prep sides; chill wet stuffing ingredients separately Wed., Nov. 25

- ☐ Heat the oven to at least 325°F, never lower Thu., Nov. 26
- ☐ Cook turkey and stuffing to 165°F; check thigh, wing and breast Thu., Nov. 26
- ☐ Rest the turkey 20 minutes before carving Thu., Nov. 26
- ☐ Refrigerate leftovers within 2 hours in shallow containers Thu., Nov. 26

- ☐ Use refrigerated leftovers within 3 to 4 days By Sun., Nov. 29
- ☐ Freeze what is left for best quality in 2 to 6 months Mon., Nov. 30