Thanksgiving Dinner Recipes

Main Dishes
- Spatchcock Turkey
- Air Fryer Turkey Tenderloin
- Air Fryer Turkey Breast
- Citrus Herb Turkey Breast

Side Dishes
- Turkey Charcuterie Board
- Whipped Sweet Potatoes
- Instant Pot Green Beans
- Butternut Squash Mac & Cheese

Desserts
- Sweet Potato Pie
- Mini Pecan Pies
- Pumpkin Cake Roll
- Chocolate Bourbon Pecan Pie

More Thanksgiving recipes at UrbanBlissLife.com
Thanksgiving Dinner Timeline

3 Weeks Before Thanksgiving
- Determine the timing of your Thanksgiving feast.
- Plan your guest list.
- Finalize your Thanksgiving menu planning.

2 Weeks Before Thanksgiving
- Clean out your freezer and fridge.
- Take inventory of house items & write a shopping list.
- Order your turkey.
- Buy non-perishable food items.
- Stock up on food storage items.

One Week Before Thanksgiving
- Clean up & prep the guest room & guest bathroom.
- Write out the full Thanksgiving shopping list.
- Make ahead dishes like pies, casseroles, and gravy and freeze.
- Pick up your turkey.

The Weekend Before Thanksgiving
- If you have a 16-20 pound turkey, move it to the refrigerator to thaw.
- Shop for beverages.
Thanksgiving Dinner Timeline

**Monday Before Thanksgiving**
- Shop for produce and remaining perishable items.
- Prep veggies.
- If you have a 12-16 pound turkey, move it to the fridge.

**Tuesday Before Thanksgiving**
- Final grocery shopping day for last minute items.
- If you have a 4 to 12 pound turkey, move it to the refrigerator.
- Transfer any frozen items to the refrigerator.
- Arrange the table(s) and chairs.
- Prep the turkey.
- Make the desserts and refrigerate as needed.
- Prep the fruit and remaining vegetables.
- Prep the bar & beverages.
- Clean the house.
- Set the Thanksgiving table.

**Thanksgiving Day**
- Make the turkey.
- Make any remaining sides.
- Add any remaining garnishes & decorations.
- Relax & enjoy!
HOW LONG TO THAW A TURKEY

<table>
<thead>
<tr>
<th>Turkey size</th>
<th>Thaw in fridge</th>
<th>Thaw in cold water</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 to 12 pounds</td>
<td>1 to 3 days</td>
<td>2 to 6 hours</td>
</tr>
<tr>
<td>12 to 16 pounds</td>
<td>3 to 4 days</td>
<td>6 to 8 hours</td>
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<tr>
<td>16 to 20 pounds</td>
<td>4 to 5 days</td>
<td>8 to 10 hours</td>
</tr>
<tr>
<td>20 to 24 pounds</td>
<td>5 to 6 days</td>
<td>10 to 12 hours</td>
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</tbody>
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To thaw in the refrigerator

Place the turkey in its original packaging on a roasting rack in a roasting pan or other large pan to catch juices that may drip from the packaging as it thaws. Transfer the turkey to the refrigerator.

To thaw in cold water

Place the turkey in a large plastic bag, then place the bag in a large pot. Fill the pot with cold water. Change water every 30 minutes.