

# 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](http://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.



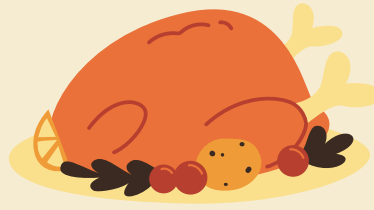
## Wednesday Before Thanksgiving



- 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

Turkey size	Thaw in fridge	Thaw in cold water
4 to 12 pounds	1 to 3 days	2 to 6 hours
12 to 16 pounds	3 to 4 days	6 to 8 hours
16 to 20 pounds	4 to 5 days	8 to 10 hours
20 to 24 pounds	5 to 6 days	10 to 12 hours

## 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.

