

Thanksgiving PREP CHECKLIST

Brought to you by @eatcleaner

2 Weeks Ahead

- Confirm guest list so you know how much to buy.
- Review Eat Cleaner menu + make grocery list; let us know if you have any questions!
- Shop for any non-perishable items + ingredients (check online for best prices)
- Finalize plan for place settings + borrow/buy what you need (flea markets + second hand stores are fun)
Order fresh turkey and/or ham

1 Week Ahead

- Shop for fresh ingredients
- Wash all produce with Eat Cleaner Fruit + Veggie
- Wash to help it last longer and get it ready.
- Confirm guests are attending.

1 Day Before

- Make desserts - Apple Oatmeal Crumb Pie, Light-As-Air Pumpkin Pie Squares, and/or Pumpkin Pie Parfaits
- Marinate turkey
- Make Brussels Sprouts and Beet + Fennel Salad
- Set table and place settings
- Set buffet area with service utensils, warmers (crock pots), and hot pads.

The Day Of

- Time turkey to be done one hour ahead of serving time.
- Finish soup and side dishes - Cauliflower Mash, Gravy, Quinoa Stuffing, and Butternut Squash Soup
- Give Thanks + Enjoy!

REMEMBER: Many hands make light work, so SHARE these recipes and have others help you make them!

