



2015/2016

Feast Planner

Printables



OUR 2015 THANKSGIVING MENU



Main Dish

Sides & Breads

Salads & Condiments

Beverages

Desserts



My Recipe List

Recipe: _____

Source: _____ Page: _____

Servings: _____ Prep Time: _____ Cook Time: _____ Oven Temp: _____

Notes: _____

Ingredients: _____

Prepare Ahead on (day): _____ Serving Dish: _____

Stored in: _____ Reheat for: _____ Oven Temp: _____



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Ingredients: _____

Prepare Ahead on (day): _____ Serving Dish: _____

Stored in: _____ Reheat for: _____ Oven Temp: _____

Tip: print multiple copies to keep track of your favorite holiday recipes, and to help you fill out your shopping list and cooking timeline.

Working Menu & Shopping List

Main Dishes

Who's Bringing It?

Appetizers

Sides & Veggies

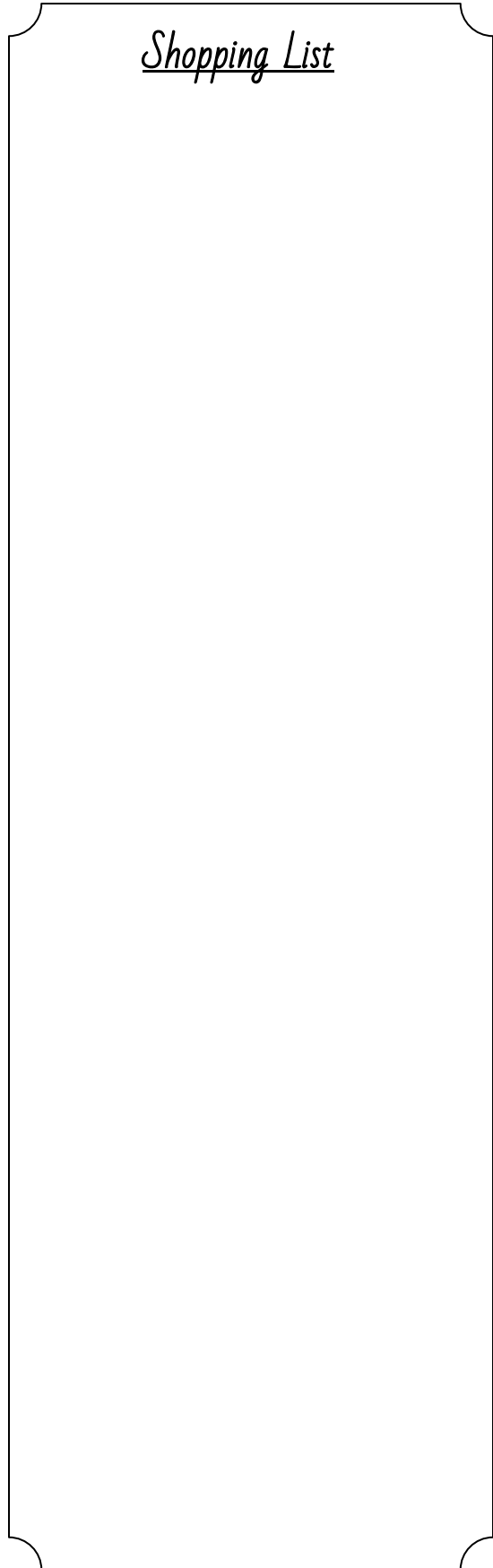
Salads & Condiments

Desserts

Beverages

Paper Goods

Shopping List



Feast Planner Calander

Our Feast will be held on: (date) _____

Guests will be invited to arrive at: _____ The meal will begin at: _____

To Do:

Plot out your tasks leading up to your gathering: cleaning, shopping, pre-prep dishes, setting table, etc.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday

Suggestions

2 Weeks before:

- Set up Menu & confirm details with guests
- Order Special Ingredients

Week before:

- Clean out fridge & freezer
- Plan easy heat & eat dinners for this week and next (preferably out of the freezer)
- Make List & Grocery Shop

5 Days Before:

- Thaw turkey
- Make sweetener, spice, & baking blends
- Prep pie crusts & freeze

- Plan table decor, linens, & serving dishes

2 Days Before:

- Clean House
- Think through traffic flow for food placement
- Prep side dishes and put in gallon bags with baking instructions & toppings in separate bags.
- Set table


Day Before:

- Prep Salads & Dressings
- Prep gelatin salads & desserts
- Prep beverages (concentrates in 2 cup jars)

Day Of- fill out baking timeline on next page.

Baking Timeline

Create a timeline for your big day so you'll stay on top of the final heating and baking. I've included 12 hours prior to the meal, but earlier meals may not use the full amount of time. Start by filling in your dinner time, then work backwards up "the clock says" row, and you'll know exactly when to start every dish!

Turkey Tips:	Time Countdown	The clock says:	Set Oven To:	Set Timer For...	When the Timer goes off, I'll...	Focus on: Prep, Plate, or Do while Waiting
	12 hours					
	11 hours					
	10 hours					
For large birds, you'll want to allot 8 hours of roasting time, plus that final hour of prep.	9 hours- Big Birds					
	8 hours					
<p>4 to 6 hours: Oven will be on low- for slow roasting. This is an estimated time range- work from your recipe & schedule exact times.</p> <p>For smaller birds, you'll need a total of about 6 hours of roasting time, plus the final prep hour.</p> <p><i>It's Ready!</i></p> 	7 hours- Small Birds					
	6 hours					
	5 hours					
	4 hours					
	3 hours					
	2 hours					
Last hour: Final Heating	1 hour					
Dinner Time: ____ : ____ o'clock PM			You did it! Now let's eat!			