



Make fine cooking **second nature**™

Infusion Culinary Techniques & Recipes

Thanksgiving Preparation Schedule

| When | What |
|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 2 weeks to 1 month ahead | <ul style="list-style-type: none"> ▪ Make turkey or chicken stock; freeze ▪ Can make biscuit dough, shape & freeze ▪ Order turkey |
| 1 week ahead | <ul style="list-style-type: none"> ▪ Make cranberry sauce ▪ Purchase "sturdy" vegetables, such as onions, squash, carrot, celery, shallot, potatoes, sweet potatoes, etc |
| 2 to 3 days ahead | <ul style="list-style-type: none"> ▪ Buy more "delicate" vegetables, such as beans, cauliflower, peppers, leeks, mushrooms, greens, etc. ▪ Make soup ▪ Make pies or cakes ▪ Make herb butter ▪ Pick up turkey/place in refrigerator to defrost |
| 1 to 2 days ahead | <ul style="list-style-type: none"> ▪ Chop aromatics ▪ Blanch vegetables ▪ Make mashed root vegetables ▪ Put frozen stock in refrigerator |
| 1 day ahead | <ul style="list-style-type: none"> ▪ Brine turkey, if desired ▪ Wash & dry greens and other "delicate" vegetables ▪ Cut vegetables for sauces, dishes, etc. ▪ Make stuffing up to designated point |

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| T-Day: 6 hours prior to service | <ul style="list-style-type: none"> ▪ Bring stock to room temperature ▪ Do any final mise/cuts ▪ Preheat oven to turkey temperature ▪ Remove bags from turkey - rinse & pat dry |
| T-Day: Roasting time prior to service plus 45 minutes | <ul style="list-style-type: none"> ▪ Prep turkey for roasting ▪ Pop the bird in the oven ▪ Do what the recipe says! |
| T-Day: 3 hours prior to service | <ul style="list-style-type: none"> ▪ Prep all do-ahead apps or snacks for guests ▪ Set table, etc |
| T-Day: 1 to 2 hours before service | <ul style="list-style-type: none"> ▪ If biscuits not made, make them ▪ Warm soup at a simmer ▪ Set blanched vegetables on counter to get to room temperature; ditto for all aromatics |
| T-Day: 45 minutes to 1 hour prior to service | <ul style="list-style-type: none"> ▪ If ready, pull out turkey and rest ▪ Pull out cranberry sauce ▪ If roasting vegetables, do it now ▪ Bake off biscuits ▪ Warm mashed root vegetables ▪ Make gravy ▪ Cook off stuffing |
| T-Day: Just before service | <ul style="list-style-type: none"> ▪ Heat blanched vegetables ▪ Carve the bird |

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