

TIMELINE FOR 6PM DINNER

Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.

4:15pm or _____ (1 hour 45 minutes to dinner)

- Remove mashed potatoes, stuffing, and any additional pre-cooked side dishes from refrigerator to come to room temperature.
- Preheat oven to 350°F.
- Serving an antipasto plate as an appetizer? Bring to room temperature for 30 minutes before serving.
- Set your table.

4:45pm or _____ (1 hour 15 minutes to dinner)

- Remove turkey breast from refrigerator and let sit at room temperature for 30 minutes.
- Remove plastic covers from mashed potatoes and stuffing. Cover with foil and bake for 45-60 minutes, until each dish reaches an internal temperature of 165°F. Make sure to reheat any additional pre-cooked side dishes now too!

5:15pm or _____ (45 minutes to dinner)

- Transfer sliced turkey to a shallow baking dish and add broth or gravy, to prevent the turkey from drying out.
- Cover with foil and bake for 25-35 minutes, until the turkey reaches an internal temperature of 165°F.

5:30pm or _____ (30 minutes to dinner)

- Transfer cranberry orange sauce to small bowl.
- Remove foil from stuffing, to get a light crust on top (optional).

5:45pm or _____ (15 minutes to dinner)

- Once internal temperature has been reached, transfer sliced turkey, mashed potatoes, stuffing and any additional side dishes to their designated serving dishes.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm, transfer to a gravy boat and set on table. Or, transfer gravy to a microwave safe dish and reheat 1 minute at a time, stirring between heating, until warm.
- Having dessert? Pull pumpkin pie from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in the oven. Residual heat from warming your turkey should be enough to warm it up.

6:00pm or _____ (dinnertime)

- Enjoy your holiday feast with friends and family!

WHAT YOU WILL NEED

- 1 shallow baking dish for turkey
- 1 small saucepan for gravy
- 1 serving fork or set of tongs for turkey
- 1 serving platter for serving turkey
- 2 serving dishes for mashed potatoes and stuffing
- 2 serving spoons for mashed potatoes and stuffing
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl for cranberry orange sauce
- Aluminum foil
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

HELPFUL HINTS

- A few days before your feast, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your feast!