

*final four days*

# Christmas Checklist



## WEDNESDAY

- place frozen turkey in refrigerator to start thawing
- finish up any last-minute wrapping.
- create a table centerpiece.
- wash and iron tablecloth and napkins, roll them around wrapping-paper tubes for short-term, wrinkle-free storage.
- cube fresh bread and lay out to dry for stuffing.

## THURSDAY

- make and freeze desserts and stuffing
- wash plates, serving bowls and glasses if you're hosting a holiday meal
- shop for any fresh ingredients you still need.
- prepare sides and refrigerate: cranberry sauce, casseroles or creamed onions

## FRIDAY

- prep garnishes, salad greens or dips
- make stock for gravy with the turkey neck
- set the dining room table now or first thing in the morning on Christmas Day

## CHRISTMAS DAY

- finish any last minute things (cranberry sauce, table setting, peeling potatoes, etc.)
- clean kitchen (empty dishwasher )r
- preheat oven (Time backwards from your dinner start time allowing for resting and carving time. Minutes per pound will vary depending on if the bird is unstuffed or stuffed.)
- Bon Appetit! and Merry Christmas