



TIME SCHEDULE - THE WEEK

MONDAY

- * Grocery shop, see list on page 6

TUESDAY

- * Go over all the lists once more
- * Make Pumpkin Crème Brûlée,
see page 16

WEDNESDAY

- * Make Orange Cranberry Sauce,
see page 10
- * Make sure kitchen is reasonably
clean

THANKSGIVING

- * See own schedule on pages 3-4



THE THANKSGIVING DAY

BEFORE OVEN TIME

- * Peel sweet potato, see page 14
- * Begin prepping vegetables

1. DURING BAKING SWEET POTATO SKINS

- * Continue prepping: bread for stuffing, carrot, celery, onion, pomegranate, mushroom
- * Prepare the turkey, see page 8

2. DURING BAKING BREAD CUBES

- * Make filling for the stuffing, see page 11

THE THANKSGIVING DAY

3. DURING TURKEY ROASTING

- * Continue prepping for brussels sprouts, green beans, mashed potatoes
- * Bake stuffing alongside turkey the last 40 minutes
 - * Cook bacon for brussels sprouts, see page 12
 - * Begin with the mashed potatoes, see page 14

4. BROIL SWEET POTATO SKINS

5. DURING BAKING OF BRUSSELS SPROUTS

- * Eat sweet potato skins
- * Rest turkey
- * Keep mashed potatoes warm
- * Garlic Parmesan Green Beans, page 13

6. EAT!

7. BROIL / TORCH PUMPKIN CRÈME BRÛLÉE

- * See page 16

