



# 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

