

Thanksgiving Cooking Timeline

*** Clean and stuff turkey Wednesday night

Time Item to Cook
 8:15 Preheat oven
 Turkey: baste with olive oil
 Season with all spice

8:30 Turkey in oven

8:30 - 9:30 1. Chill cranberry sauce
 2. Breakfast
 3. Shower

9:30 - 11: 00 Clean / Straighten
 Make appetizer trays (fruit, veggies)

11:00 - 11:15 Cover turkey with foil (2/3 of cook time)

11:15 - 11:30 Cheese / crackers / pepperoni

11:30 - 11:45 Boil water for potatoes
 Peel Potatoes

11:45 - 12:00 Cook potatoes (11:45 - 12:15)
 Water and ice to table
 Rolls to table

12:00 - 12:15 Cook potatoes
 Turkey out of oven
 Put sweet potato in oven (pre-made)
 Put cranberry bread on table
 Start stuffing (instant)

12:15 - 12:30 Mash potatoes Make gravy
 Carve Turkey

18-22 lbs - dark pan - 3 to 3 1/2 hrs
 22-24 lbs - 3 1/2 to 4 hours

3 hours 11:25
 3 1/2 hours: 11:55
 4 hours: 12:25

Cook Time: 3.5 8:30 - 12:00
 Sit 15 min 12:00 - 12:15
 Carve 15 min 12:15 - 12:30
 Serve 4 hours 12:30

Notes: