

## **Susan Nye -- Around the Table**

### **Thanksgiving Checklist**

#### **Saturday:**

- Finalize the menu
- Get organized: make up shopping and to-do lists
- First shop

#### **Sunday:**

- Make and freeze puree for the Roasted Butternut Squash Soup

#### **Monday:**

- Make Cranberry Sauce
- Make Cranberry Coulis for Apple Crisp
- Make Vinaigrette

#### **Tuesday:**

- Set and decorate the table
- Organize serving dishes

#### **Wednesday:**

- Final shop
- Make stuffing
- Prepare potatoes
- Prepare mushrooms, gorgonzola and walnuts for the salad
- Prep green beans, tomatoes and onions

#### **Turkey Day:**

- Make and bake the Apple Crisp
- Finish the soup
- Stuff, roast and carve the turkey
- Take a walk
- Make the giblet broth and gravy
- Roast the green beans
- Bake the potatoes
- Toss the salad
- Take a deep breath or two
- Juggle everything into serving dishes and onto the table
- Turn off the oven and put the apple crisp into the oven to warm
- Relax and enjoy!