

These are my tips on how to plan for a delicious multiple-course holiday meal.

CREATE YOUR GUEST LIST

- Consider who's joining you:
- What are their appetites?
- Will kids in your group eat less than the adults?
- Does anyone have any dietary restrictions, like Gluten-Free, Dairy-Free, Vegetarian, Vegan, allergies? Can you make some small adjustments to keep ingredients separate so they can still enjoy mostly the same meal?

You might be surprised by how easy it is to make a meal everyone can share and enjoy together!

CREATE YOUR MENU

- Plan your portion sizes, and put it all in writing you won't waste time or money cooking too much... or worse, run out!
- 5 oz protein, or a substantial veg/vegan substitute
- 4 oz starch (potatoes)
- 2 oz veggies (about ½ cup)
- 2 oz salad mix (about ¾ cup)
- 3 oz stuffing/dressing (½ cup)
- 2 oz cranberries (1/4 cup)
- 4 oz of gravy (½ cup)

HELPFUL TIP:

Pre-chill drinks, then put them in an insulated cooler AWAY from the kitchen, to keep people out!

ONE WEEK BEFORE

- Create a guest list
- Plan a menu to suit guests
- Find recipes & create a shopping list
- Clean out the fridge before going shopping
- Buy frozen & non-perishables
- Plan out the oven timing
- Plan out pots and pans
- Plan out platters and utensils (use post-its!)
- Assign people to bring food, especially desserts.

THREE-FIVE DAYS BEFORE

- Thaw the turkey
- Make things you can freeze
- Make your pie crusts
- Wash and dry tablecloths
- Clean any other equipment that has been in storage
- Wash all your glassware

ONE DAY BEFORE

- Par cook any veggies
- Make 2nd grocery trip
- Do any baking
- Empty dishwasher & dish racks, clear unused appliances from the kitchen counters
- Set the table. (Double up!)

ON THE DAY-OF...

- **COOK THE TURKEY!**
* 425°F for 15 minutes
* 350°F until temp is 165°F at center of breast, thickest part of thigh without touching bone, and center of stuffing.
* Time is a **GUIDELINE**.
- Make a salad
- Cook your casseroles
- Make cornbread or bake rolls

PLAN YOUR LEFTOVERS:

Make stock from the bones

Ideas for how to use leftovers:

- Coronation turkey salad: chopped celery, mayo, raisins, curry powder
- Turkey pot pie: make an extra pie crust, dice leftover veggies
- Potato pancakes: Mix an egg into leftover mashed potatoes and fry them up like pancakes
- Turkey soup - using your home-made stock & veggies
- Turkey chili: add beans, chili powder, chopped tomatoes, etc. and top with shredded cheese
- Use leftover cranberry in muffins or to top pancakes
- Use leftover gravy on poutine!

CONGRATULATIONS!

- Make notes on what went well and what you might do differently next time!
- Let someone else do the dishes!