



COUNTDOWN TO THANKSGIVING

SUNDAY

- Make a double-batch of peasant bread.
- Make large-batch shallot vinaigrette.

MONDAY

- Make a double batch of pie dough, roll out each round, fit each into a pie plate; then freeze.
- Make a double batch of stuffing through the step at which you cover the pan with foil; freeze.

TUESDAY

- Brine the turkey.
- Prep the Punch: Freeze the ice ring. Juice the lemons. Make the simple syrup.
- Make the cranberry sauce.

WEDNESDAY

- Make the buttermilk pull-apart rolls through step 5; then refrigerate overnight. Or make the dough for the thyme dinner rolls and refrigerate overnight.
- Make the gravy.
- Roast the squash for the butternut squash pie.
- Measure and mix the fillings for each of the pies (pecan, butternut, salted maple, apple)
- Make the potatoes halfway.
- Make (salted) whipped cream for the pies.

THURSDAY

- Rise early and bake off the 4 pies.
- Bring the turkey to room temperature, and prepare it for roasting.
- Prepare the salad — toss it at the last minute.
- Finish baking the potatoes.
- Assemble the punch.
- Bake the stuffing.
- Roast the turkey.
- Bake the rolls while the turkey rests .