

THANKSGIVING 2021 TIMELINE

Sunday:

- Make a double-batch of peasant bread (for the stuffing).
- Make large-batch shallot vinaigrette.

Monday:

- Make a double batch of stuffing through the step at which you cover the pan with foil; freeze each pan.

Tuesday:

- Brine the turkey.
- Make a double batch of pie dough, stash in the fridge.
- Freeze the ice ring (for the punch)
- Juice the lemons (for the punch)
- Make the simple syrup (for the punch)
- Make the cranberry sauce.

Wednesday:

- Make the buttermilk pull-apart rolls through step 5. Or...
- ... make the dough for the thyme dinner rolls, stick it in the fridge to rise.
- Make the gravy.
- Roast the squash for the butternut squash pie.
- Measure and mix the fillings for each of the four pies.
- Make the potatoes halfway – remove the pan from the oven just as the potatoes are starting to brown and the liquid is thickening (about 30 minutes). Or if you're making mashed potatoes, make them through the end of step 2.
- Make (salted) whipped cream for the pies.
- Roll out the pie doughs and parbake them.

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. If you made mashed potatoes, re-warm them.
- Assemble the punch.
- Bake the stuffing.
- Roast the turkey.
- Bake the rolls – while the turkey rests and is carved, there should be plenty of time to bake off the rolls, which means they'll be piping hot when you gather around the table.