



Sunday:

- Make a double-batch of peasant bread (4 loaves, 2 of which will go into a double batch of stuffing).
- Make a salad dressing of choice.

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; cover the pan and stick it in the fridge overnight. Or...
- ... make the dough for the thyme dinner rolls, stick it in the fridge to rise 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)
- Parbake the potatoes.
- Make (salted) whipped cream for the pies.
- Roll out the pies 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, you can re-warm them using a double boiler or in a crock pot or Instant pot on the warm setting.
- 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.