

3 Hour Thanksgiving Day-Of Timeline

3 HOURS BEFORE DINNER

Make the Chocolate Pecan Pie

Prep Time: 10 minutes

Cook Time: 1 hour

Prep the Turkey Breast

Prep Time: 15 minutes

Cook Time: 90 minutes

Tips:

Prep the mayonnaise mixture (if you didn't do this ahead of time) and spread it over the turkey breast.

Set aside in the refrigerator until ready to roast after the pie is done. Put in the oven ~2 hours before dinner, giving time to make gravy.

Prep the Stuffing

Prep Time: 25 minutes

Cook Time: 1 hour

Tips:

Prep entire dish at this point and set side until ready to bake in the oven. Put it in the oven about 90 minutes prior to dinner. It can finish cooking ~30-40 minutes prior to dinner and be covered to keep warm. This will free up space in the oven for the green bean casserole sweet potato casserole.

2 HOURS BEFORE DINNER

Put the Turkey in the Oven

Prep the Green Bean Casserole

Prep Time: 25 minutes

Cook Time: 30 minutes

Tips:

Prep the entire dish at this point.

Set aside until ready to bake in the oven - about 40 minutes ahead of time

Put the Stuffing in Oven

Prep the Sweet Potato Casserole

Prep Time: 20-25 minutes

Cook Time: 38 minutes

Tips:

Prep the entire dish at this point.

Set aside until ready to bake in the oven - about 30 minutes ahead of time.

1 HOUR BEFORE DINNER

Prep the Salad

Prep Time: 20-25 minutes

Tips:

Use a food processor to shred the brussels sprouts
Make the dressig in a mason jar

Put the Green Bean Casserole in Oven

Put the Sweet Potato Casserole Oven

Make the Gravy