

Holiday Prep Guide

2 Weeks Before

- Menu: Plan your Thanksgiving menu and holiday decorations
- Recipes: Write out recipes
- Organize your Fridge: Make room in fridge & Freezer for all the extra ingredients and food you'll need to store
- Buy non Perishables: buy paper products, drinks, alcohol, decorations, and other items that wont spoil

1 Week Before

- Grocery List: Create your grocery list. I like to organize my shopping list by categories. For example: produce, meats, dairy, etc
- Lookup Deals: Check out the coupons and deals at your local grocery stores and plan to shop where the best deals are to save some coins.
- Purchase Frozen Meat: Turkey, Ham, and other non perishable items

4 Days Before

- Clean Up: Clean up the house and prep it for the big day.
- Decorate: decorate your home with candles, wreaths, throw pillows, and other items to make your home festive
- Review Recipes: make sure recipes are correct, verify equipment needed, and create cooking schedule. What can you cook the night before vs what you want to cook the day of (see page 3 for reference)
- Defrosting: Start defrosting frozen meats in refrigerator



3 Days Before

- **Grocery Shopping:** Purchase remaining groceries including fresh vegetables, herbs, spices
- **Dinner Time:** Think about the time you want to have dinner ready and plan your preparations around that time. A good time is anywhere between 3p-5p

2 Day Before

- **Clean Veggies:** Clean all veggies and store in refrigerator
- **Drinks:** Refrigerate all drinks
- **Defrost:** Remove any additional ingredients out of freezer

1 Day Before

- **Chop and Dice:** Chop veggies and herbs and store together per recipe. For example: all veggies for dressing can be stored in one container, etc.
- **Prep Meat and Cook:** Bake cornbread for dressing/stuffing and start crockpot dishes, Brine and or season meat
- **Set dinner table**

The Big Day

- **Freshen up your home**
 - **Finish Cooking:** Pop Turkey in the oven, cook remaining dishes ,Turkey, rolls, and fresh veggies
 - **Beverage and Apps:** Make Holiday Beverage & Set out appetizers
 - **Enjoy Good Vibes and Time with loved ones**
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What Dishes Can I Make in Advance?

2 Weeks Before Make sure to Freeze

- Pie Crust
- Broths or Stocks

1 day Before Sides that are Easy to Heat Up

- Crockpot Dishes: Collard Greens, Peas, Beans, etc
- Cranberry Sauce
- Desserts: Pies, Cakes, Cookies, etc
- Dressing/stuffing
- Casseroles
- Sweet Potatoes
- Gravy

The Big Day

- Turkey
- Ham
- Cornish Hen
- Mac & Cheese
- Fresh Veggies
- Cornbread or Dinner Rolls
- Mashed Potatoes

Holiday Meal Prep Checklist



2 Weeks Before

- ☐ Menu
- ☐ Recipes
- ☐ Organize Your Fridge
- ☐ Buy Non Perishables

1 Week Before

- ☐ Grocery List
- ☐ Look up Deals
- ☐ Purchase Frozen Meat

4 Days Before

- ☐ Clean Up
- ☐ Decorate
- ☐ Review Recipes
- ☐ Defrost Meat

3 Days Before

- ☐ Grocery Shopping
- ☐ Dinner Time

2 Days Before

- ☐ Clean Veggies
- ☐ Refrigerate Drinks
- ☐ Defrost Other Foods

1 Day Before

- ☐ Chop & Dice Veggies
- ☐ Prep Meat & Cook Easy to Warm Up Sides
- ☐ Set Dinner Table

The Big Day

- ☐ Freshen Up Your Home
- ☐ Finish Cooking
- ☐ Beverages & Apps



Wishing you a day full of love & good vibes



CatWillMadeIt's

Sample Holiday Menu

STARTERS & APPS

Rosemary Black-Eyed Pea Fritters

Garden Salad

MAINS

Southern Style Cornbread

Dressing, Crockpot Collard Greens,

Baked Mac & Cheese, Sweet

Potatoes, Garlic & Herb Green

Beans, & Cranberry Sauce

DESSERT

Carmel Apple Dumplings and Ice

Cream & Sweet Potato Pie

BEVERAGE

Table Wine

Soda

Water