KRISTYN'S 2025

THANKSGIVING

HOSTING GUIDE & MENU

THIS GUIDE MAKES PLANNING EASY WITH CLICKABLE, MOBILE-FRIENDLY RECIPES, HOSTING TIPS, & A CHOOSE-YOUR-OWN-ADVENTURE MENU TO REMOVE SOME STRESS THIS THANKSGIVING.

PICK 2 APPETIZERS

TURKEY VEGGIE TRAY

CRANBERRY CREAM CHEESE DIP

CHARCUTERIE BOARD

PICK 1 BREAD

QUICK DINNER ROLLS

EASY YEAST ROLLS

CLASSIC DINNER ROLLSS

PICK 2 SIDES

GREEN BEAN CASSEROLE

FUNERAL POTATOES

SWEET POTATO CASSEROLE

CORNBREAD STUFFING

MASHED POTATO CASSEROLE

PICK 1 MAIN DISH

ROAST TURKEY

HOLIDAY HAM

EASY PRIME RIB

PICK 2 DESSERTS

PUMPKIN PIE

CHOCOLATE CREAM PIE

PECAN PIE BARS

PUMPKIN DELIGHT

PICK 1 DRINK

APPLE CIDER

HOT COCOA

HOLIDAY FRUIT PUNCH

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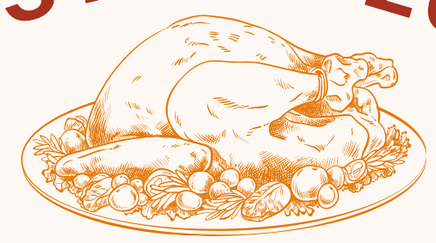

THANKSGIVING

HOSTING GUIDE & MENU

SCHEDULE

- **DAY BEFORE:** PREP AND MAKE SIDE DISHES, COVER AND REFRIGERATE; MAKE DESSERTS, COVER AND REFRIGERATE
- **MORNING OF** MAKE ROLLS START TO FINISH. COVER TO KEEP SOFT.
- **3-4 HOURS BEFORE:** PREP MAIN DISH AND START BAKING/COOKING
- **1 HOUR BEFORE:** PLACE PREPPED SIDE DISHES IN OVEN WITH THE MAIN DISH
- **30 MINUTES BEFORE:** MAKE THE DRINK

KRISTYN'S HOSTING TIPS

1. **PLAN EARLY –** DECIDE YOUR FULL MENU (DRINKS, DESSERTS, AND ALL!) AT LEAST A WEEK AHEAD AND STICK WITH IT. ONE PLAN = WAY LESS STRESS.
1. **SHOP SMART – D**O YOUR BIG GROCERY TRIP 3–4 DAYS BEFORE. STOCK UP ON BUTTER, CREAM, AND FOIL (YOU'LL ALWAYS NEED EXTRA)!
2. **PREP AHEAD –** CHOP VEGGIES, MEASURE INGREDIENTS, AND MIX SAUCES ON WEDNESDAY. LABEL EVERYTHING SO IT'S GRAB-AND-GO ON THE BIG DAY.
3. **MAKE-AHEAD MAGIC – C**ASSEROLES, CRANBERRY SAUCE, AND DESSERTS TASTE EVEN BETTER MADE EARLY. THANKSGIVING DAY SHOULD BE ABOUT REHEATING, NOT RUSHING.
4. **WRITE A COOKING SCHEDULE –** LIST WHEN EACH DISH GOES IN AND OUT OF THE OVEN. IT'LL KEEP YOUR TIMING ON TRACK AND YOUR MIND CALM.
5. **DELEGATE –** DON'T DO IT ALL YOURSELF! LET GUESTS BRING A DISH OR ASSIGN SMALL JOBS LIKE SETTING THE TABLE OR CARVING THE TURKEY.
6. **SHARE THE OVEN –** TURKEY GOES ON THE BOTTOM RACK. SIDES BAKE ON MIDDLE OR TOP RACKS (MOST DO GREAT AT 325°F–375°F). WHEN THE TURKEY RESTS, USE THAT TIME TO CRISP ROLLS OR FINISH SIDES.
7. **CLEAN AS YOU GO –** KEEP WARM, SOAPY WATER IN THE SINK AND LOAD THE DISHWASHER THROUGHOUT THE DAY. A TIDY KITCHEN = A CALMER COOK.
8. **SET THE TABLE EARLY –** DO IT THE NIGHT BEFORE. WAKING UP TO A BEAUTIFUL TABLE MAKES THE MORNING FEEL PEACEFUL AND FESTIVE.
9. **LET GO OF PERFECT –** SOMETHING MIGHT BURN OR SPILL (AND THAT'S OKAY). WHAT MATTERS MOST IS THE LAUGHTER AND LOVE AROUND YOUR TABLE. 💛