Kristyn's 2026



# 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



CHARCUTERIE BOARD



DILL VEGGIE DIP

### PICK 1 BREAD



QUICK DINNER ROLLS



CLASSIC DINNER ROLLSS

### PICK 3 SIDES



GREEN BEAN CASSEROLE



FUNERAL POTATOES



MAKE AHEAD MASHED POTATOES



MAKE AHEAD 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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## PREP SCHEDULE

**WEEKEND BEFORE, NOVEMBER 21 TO 22**

- FINALIZE THE MENU AND GUEST COUNT.
- CHECK SERVING DISHES, PANS, FOIL, STORAGE CONTAINERS, & TURKEY TOOLS.
- SHOP FOR PANTRY, FREEZER, AND SHELF-STABLE INGREDIENTS.
- MAKE ANYTHING THAT FREEZES WELL.

**TUESDAY, NOVEMBER 24**

- FINISH GROCERY SHOPPING FOR FRESH INGREDIENTS.
- MAKE CRANBERRY SAUCE AND ANY DESSERTS THAT HOLD WELL.
- START THAWING OR PREPPING THE TURKEY ACCORDING TO ITS SIZE AND RECIPE INSTRUCTIONS.

**WEDNESDAY, NOVEMBER 25**

- ASSEMBLE CASSEROLES AND REFRIGERATE.
- PREP VEGETABLES AND MEASURE INGREDIENTS.
- MAKE PIES, DESSERTS, AND SAUCES.
- SET THE TABLE AND SET OUT SERVING DISHES.
- DOUBLE-CHECK THE COOKING SCHEDULE FOR THURSDAY.

**THANKSGIVING MORNING, NOVEMBER 26**

- MAKE OR FINISH ROLLS.
- PREPARE THE TURKEY AND GET IT COOKING BASED ON THE PLANNED SERVING TIME.
- TAKE MAKE-AHEAD CASSEROLES OUT OF THE REFRIGERATOR AS NEEDED BEFORE BAKING.
- CHILL DRINKS AND FINISH COLD DISHES

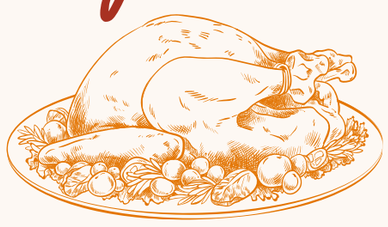
**ABOUT 1 HOUR BEFORE DINNER**

- BAKE OR REHEAT CASSEROLES AND SIDE DISHES.
- FINISH POTATOES, GRAVY, AND VEGETABLES.
- LET THE TURKEY REST BEFORE CARVING.

**ABOUT 30 MINUTES BEFORE DINNER**

- WARM ROLLS.
- FINISH DRINKS.
- TRANSFER FOOD TO SERVING DISHES.
- GATHER EVERYONE AND ENJOY THANKSGIVING.

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## KRISTYN'S HOSTING TIPS

**PLAN THE MENU EARLY.** CHOOSE YOUR MAIN DISH, SIDES, BREAD, DESSERTS, AND DRINKS AT LEAST A WEEK AHEAD SO YOU KNOW EXACTLY WHAT YOU ARE MAKING BEFORE YOU SHOP.

**SHOP IN STAGES.** BUY PANTRY AND FREEZER ITEMS EARLY, THEN PICK UP PRODUCE, DAIRY, AND OTHER FRESH INGREDIENTS A FEW DAYS BEFORE THANKSGIVING.

**PREP WHAT YOU CAN.** CHOP VEGETABLES, MEASURE INGREDIENTS, SHRED CHEESE, AND MAKE SAUCES ON WEDNESDAY SO THERE IS LESS TO DO THURSDAY MORNING.

**MAKE DISHES AHEAD.** CRANBERRY SAUCE, PIES, DESSERTS, AND MANY CASSEROLES CAN BE MADE OR ASSEMBLED BEFORE THANKSGIVING DAY.

**WRITE DOWN YOUR OVEN SCHEDULE.** WORK BACKWARD FROM THE TIME YOU WANT TO EAT AND WRITE DOWN WHEN THE TURKEY, CASSEROLES, ROLLS, AND OTHER DISHES NEED TO GO IN THE OVEN.

**USE THE TURKEY REST TIME.** WHILE THE TURKEY RESTS, WARM CASSEROLES, BAKE ROLLS, AND FINISH ANYTHING THAT NEEDS A HOTTER OVEN.

**ASK FOR HELP.** LET FAMILY BRING A DISH, FILL DRINKS, SET THE TABLE, OR HELP CLEAN UP. YOU DO NOT HAVE TO DO EVERYTHING YOURSELF.

**SET THE TABLE THE NIGHT BEFORE.** PUT OUT PLATES, SILVERWARE, GLASSES, SERVING DISHES, AND TRIVETS ON WEDNESDAY SO THEY ARE READY TO GO.

**CLEAN AS YOU COOK.** KEEP THE DISHWASHER MOVING AND WASH MIXING BOWLS AND PREP TOOLS AS YOU FINISH WITH THEM.

**KEEP THE DAY SIMPLE.** A GOOD MEAL DOES NOT NEED TWENTY DIFFERENT DISHES. MAKE THE RECIPES YOUR FAMILY LOVES MOST AND LEAVE ROOM TO ENJOY EVERYONE AT THE TABLE.