



Planning Thanksgiving Dinner



Does planning out the Thanksgiving dinner for your family or guests seem intimidating? I know my first Thanksgiving dinner hosted at our house was a bit stressful and seemed overwhelming until following these simple steps to bring everything into an organized project that was actually enjoyable! We hope this will help you enjoy planning and hosting your Thanksgiving Dinner this year as well.

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Note: This plan is based on a Thanksgiving dinner including Turkey, Cornbread Dressing, Mashed Potatoes, Gravy, Cranberry Sauce, Green Bean Casserole, Green Salad, Dinner Rolls, Pumpkin Pie and Pecan Pie, serving 6-10 people. Obviously there are many other menu item choices that could be substituted in or added, such as sweet potato dishes, roasted vegetables, fruit pies, stuffing, etc. This generic plan should still work with most of those options as well.



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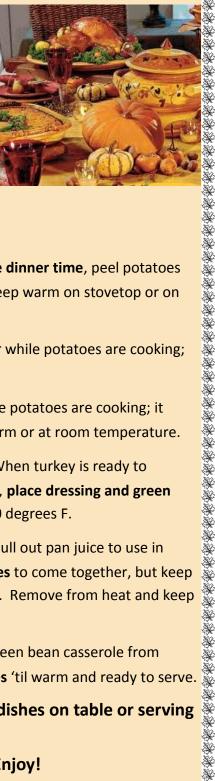








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- **Toss Salad** Prep salad ingredients and toss together while potatoes are cooking;

- making gravy on stovetop. Only takes about 10 minutes to come together, but keep a close eye on it so it doesn't burn, stirring consistently. Remove from heat and keep
- oven, slip dinner rolls into oven to heat for 5-8 minutes 'til warm and ready to serve.
- Enlist guests or family members to help place dishes on table or serving