

## *Toni's 12 Days of Thanksgiving*

### Day 1: (Sat November 12th)

- Guests: Find out who is coming and make a list.
- Invitations: Evite.com or notecards
- Organize baking & spice cupboard; make list of "Staples" needed

### Day 2: (Sun November 13th)

- Grocery shopping (except fresh produce)
- Take advantage of holiday shopping sales and specials

### Day 3: (Mon November 14th)

- Set out and label baking and serving dishes

### Day 4: (Tue November 15th)

- Freeze Ice Ring for Punch

### Day 5: (Wed November 16th)

- Make Mushroom Shallot Wine-Wine Shallot Sauce and freeze

### Day 6: (Thur November 17th)

- Make Cranberry Sauce

### Day 7: (Fri November 18th)

- Make "tea" for Sparkling-Spiced Cranberry Punch

### Day 8: (Sat November 19th)

- Take advantage of sales for centerpiece decorations, tableware and kids craft ideas

### Day 9: (Sun November 20th)

- Make Gravy Base

### Day 10: (Mon November 21st)

- Chop Celery and Onions for Stuffing
- Set frozen turkey to thaw in refrigerator

### Day 11: (Tue November 22nd)

- Make Not-So-Sweet Potato Casserole
- Set out Mushroom sauce in refrigerator to defrost

### Day 12: (Wed November 23rd)

- Make Mashed Potatoes
- Set out tables and chairs and decorate tables
- Make rolls

### Day of: Thanksgiving 24th

1. Prep turkey first and put in oven to roast
2. Prepare stuffing
3. Mashed potatoes are perfect to heat and keep warm in a slow cooker
4. Combine punch ingredients, but don't place ice ring in punch until guest begin to arrive
5. Set out cranberry sauce to bring to room temperature
6. Bake stuffing and sweet potato casserole
7. Warm mushroom sauce in microwave or in a smaller slow cooker to heat and keep warm
8. Steam green beans
9. Warm rolls in oven
10. Make gravy using pan juice from cooked turkey
11. Cook spinach recipe last