Thanksgiving Prep List

Ne's Kitchen

Gather & Organize Dry Ingredients

- [ ] Pull out all dry spices, seasonings, flour, sugar, and baking products needed for your menu.
- [ ] Place canned goods, broths, oils, and dry pasta or grains onto one dedicated counter or bin.
- [ ] Set out your baking dishes, serving platters, and roasting pans with sticky notes labeled per dish.

Prep Ahead (1-2 Days Before)

- [ ] **Shred cheese/ chop aromatics:** Grate blocks of cheese for mac and cheese or casseroles and store in ziploc bags. Dice onions, celery, carrots, and herbs and store in ziplocs.
- [ ] **Make no-bake desserts:** Make banana pudding, cheesecakes, and other refrigerated desserts so flavors set overnight.
- [ ] **Marinate & season meats:** Get your turkey, lechon, and marinades prepped and resting in the fridge.

The Night-Before Kitchen Reset

- [ ] Wash dishes/ load dishwasher
- [ ] Wipe down counters/clean stove
- [ ] Vacuum and mop

Thanksgiving Cooking Schedule

Ne's Kitchen

#	DISH	CATEGORY	OVEN/TEMP	START/COOK TIME
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

