

	<b>DAY BEFORE</b>	<b>THANKSGIVING DAY</b>	<b>COOKING METHOD</b>	<b>BEGIN PREP</b>
<b>RED WINE-Merlot</b>				
<b>WHITE WINE-Pinot</b>	CHILL			
<b>SPICED NUTS</b>	COOK		OVEN, 350°	
<b>BACON WRAPPED DATES</b>	PREP	Bake only	ROASTING OVEN, 425°	
<b>TURKEY</b>		Prep and roast	OVEN, 350°	Remove from fridge at 12
<b>GRAVY</b>		Prep and cook	STOVE TOP	
<b>STUFFING</b>	LAUREN			
<b>MASHED POTATOES</b>	PREP	Cook only	STOVE TOP	
<b>SWEET POTATOES</b>	PREP	Bake only	ROASTING OVEN, 350°	
<b>GREEN BEAN CASSEROLE</b>	LAUREN			
<b>BROCCOLI CASSEROLE</b>	PREP	Bake only	ROASTING OVEN, 350°	
<b>BISCUITS</b>		Prep and bake	OVEN, 450°	
<b>ROLLS</b>		Heat	OVEN, 300°	
<b>PUMPKIN PIE</b>		Bake only	OVEN, 375°	
<b>APPLE CRISP</b>	PREP	Bake only	OVEN, 375°	
<b>COFFEE</b>				

BEGIN COOKING	END COOKING	COOKING INSTRUCTIONS	SERVING DISH
		10 min, until browned	Pumpkin bowl
3:30 p.m.	3:45-3:50 p.m.	15-20 min	Round serving platter
1:30 p.m.	4:30 p.m.	3 hours, rest for 30 min	Rectangle serving platter
4:30 p.m.	5 p.m.		Gravy boat
2 p.m.		Keep warm in Crock Pot	Crock Pot, half cup milk
4 p.m.	4:45 p.m.	45-60 min, until bubbly	Large Corningware
4 p.m.	4:45 p.m.	45-60 min, until melted	Large Pyrex
4:45 p.m.	4:55 p.m.	8-11 min, until brown	Bamboo bowl
4:57 p.m.	5 p.m.	3 minutes	Bamboo bowl
5 p.m.	6:10-6:15	70-75 min, heat to 165°	Cake Stand
5:30 p.m.	6 p.m.	30-35 min	Small Pyrex