Thanksgiving Day Countdown Timeline

A worked-back schedule for a classic 5-dish dinner on the table at **4:00 PM**. Pick your serve time first, then count backward. Check each box as you go.

Roast turkey (12–14 lb) + gravy · Stuffing · Mashed potatoes · Green bean casserole · Dinner rolls

Thanksgiving Day

☐	**9:30 AM**	Coffee, clear the counters, empty the dishwasher. Set the table now while it's calm.
☐	**10:30 AM**	Turkey out of the fridge. Preheat oven to 325°F. Pat dry, season.
☐	**11:00 AM**	**Turkey into the oven** (unstuffed, about 3–3¾ hours at 325°F).
☐	**12:00 PM**	Peel and cube potatoes; hold in cold water. Trim green beans. Quick lunch.
☐	**1:00 PM**	Assemble stuffing in its baking dish; cover and refrigerate.
☐	**1:30 PM**	Blanch green beans, assemble casserole (hold topping separate).
☐	**2:15 PM**	Start checking turkey temperature every 15–20 minutes.
☐	**2:45 PM**	**Turkey out only when it reads 165°F** in the innermost thigh, the wing and the thickest part of the breast. Not there yet? Keep roasting and shift the rest of the plan. Tent with foil to rest. Oven up to 375°F.
☐	**2:50 PM**	Stuffing into the oven (about 40 min, until the center reads 165°F). Potatoes on to boil (about 20 min).
☐	**3:00 PM**	Make gravy from the pan drippings.
☐	**3:05 PM**	Green bean casserole into the oven (about 25 min; add topping for the last 5).
☐	**3:15 PM**	Drain and mash potatoes; keep hot at 140°F or above.
☐	**3:30 PM**	Stuffing out once it reads 165°F; casserole out. Carve the turkey.
☐	**3:40 PM**	Rolls into the hot oven (8–10 min). Rewarm gravy.
☐	**3:50 PM**	Plate, platter, pour drinks.
☐	**4:00 PM**	**Dinner is served.**

Days before

- **Sat/Sun:** Frozen turkey into the fridge to thaw (about 1 day per 4–5 lb).
- **Mon:** Final shopping list. Check you have a meat thermometer and enough foil.
- **Tue:** Cube bread for stuffing and leave out to dry.
- **Wed:** Bake pie. Make the potato and green bean prep list. Chill drinks.

One oven? Plan for it

The turkey's rest (about 45 min) is your side-dish window. Everything that needs the oven goes in after the bird comes out.

Food safety first

- **Turkey:** 165°F in the innermost thigh, the wing and the thickest part of the breast.
- **Stuffing:** cook to 165°F.
- **Holding:** keep hot food at 140°F or above.
- **Temperature comes before the clock.** If food isn't there yet, keep cooking and move the schedule.

Your times

Serving at a different time? Shift every line by the same amount.
Serve at: _____ Turkey in: _____

Let Cleaver time it for you

Cleaver Kitchen's Cook Together puts your dishes on one timeline, worked back from your serve time, with timers and hands-free voice control. Practice first with the free 5-dish Thanksgiving sample dinner. Free on the App Store for iPhone and iPad (Cook Together free for 2 dishes; Pro for 3 or more).