



Thanksgivukkah! Oy Vey!

A HANDY SCHEDULE TO GET YOU THROUGH THE HOLIDAY DOUBLE HEADER.
no kvetching required! Alright, maybe just a little.....

Thanksgiving CHECK OUT MY THANKSGIVING MENU

Hanukkah CHECK OUT MY HANUKKAH MENU

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| <p>1 WEEK AHEAD</p> | <ul style="list-style-type: none"> • CRANBERRY SAUCE * • SQUASH SOUP * • PIE CRUSTS * <p>(apple* & sweet potato pecan*)</p> | <ul style="list-style-type: none"> • APPLE SAUCE * |
| <p>4 DAYS AHEAD</p> | <ul style="list-style-type: none"> • ROAST SWEET POTATOES & ROOT VEGGIES • ROAST GREEN BEANS* <i>add dressing day of</i> | |
| <p>2-3 DAYS AHEAD</p> | <ul style="list-style-type: none"> • MASHED CAULIFLOWER* • STUFFING / DRESSING* | <ul style="list-style-type: none"> • BRAISED WINTER GREENS* • LATKES * |
| <p>2 DAYS AHEAD</p> | <ul style="list-style-type: none"> • GRAVY * | |
| <p>1 DAY AHEAD</p> | <ul style="list-style-type: none"> • BRINE TURKEY, IF PLANNING TO BRINE IT • MAKE PIES * | <ul style="list-style-type: none"> • MAKE DONUTS* • SLICE THE BRISKET* <i>cover with the braising liquid</i> |
| <p>morning OF</p> | <ul style="list-style-type: none"> • ROAST TURKEY • TRANSFER CRANBERRY* SAUCE TO SERVING CONTAINERS | <ul style="list-style-type: none"> • TRANSFER APPLE* SAUCE TO SERVING CONTAINERS |
| <p>3 HOURS BEFORE</p> | | <ul style="list-style-type: none"> • DUST DONUTS* WITH CINNAMON SUGAR |
| <p>1-2 HOURS BEFORE</p> | <ul style="list-style-type: none"> • REHEAT ROASTED VEGGIES & STUFFING*, MASHED CAULIFLOWER*, GREEN BEANS*, GRAVY* & SOUP* | <ul style="list-style-type: none"> • REHEAT LATKES* AND BRISKET* |

FREEZE AFTER MAKING

MOVE ANY FROZEN ITEMS TO THE FRIDGE TO THAW

SET TABLE, CHILL WINE, BUBBLES & BEVERAGES, MAKE PLACE CARDS

don't dust with cinnamon sugar until day of!

Happy Thanksgivukkah!

* = LINK TO ZENBELLY RECIPE