



THANKSGIVING MADE EASY



# MENU MASTERY

## CHECKLIST

### Confirm Final Menu

- Review and finalize dishes
- Double-check size of turkey
- Decide on beverages

### Plan & Organize Recipes

- Gather printed or digital recipes
- Print additional recipes as needed
- Take note of prep & cooking times

### Inventory Ingredients

- Check pantry & spice cabinet
- Check freezer & fridge
- Note items to buy soon

### Plan Grocery Purchases

- Jot down produce and meat
- Check weekly ad or sales
- Consider frozen turkey if needed

*Compliments of Mrs. Clay*