

Thanksgiving Day Timeline

For a Perfect 3 PM Meal

Follow this hour-by-hour guide to orchestrate your Thanksgiving feast with confidence. From morning prep to the final carve, every step is timed to ensure everything arrives at the table hot, delicious, and stress-free.

1 — 9:00 AM - Start Your Day

Take turkey out of fridge to begin bringing it to room temperature for even cooking.

2 — 10:00 AM - Early Prep

Put rolls in the oven and start reheating your gravy on low heat.

3 — 11:00 AM - Turkey Time

Preheat your oven and begin prepping the turkey with seasonings and butter.

4 — 1:00 PM - Sides Begin

Make mashed potatoes and transfer them to the slow cooker to keep warm.

5 — 2:00 PM - Oven Rush

All casseroles and stuffing go into the oven for final heating.

6 — 2:30 PM - Turkey Rest

Remove turkey from oven, check internal temperature reaches 165°F, and let it rest. This is crucial for juicy meat!

7 — 2:35 PM - Final Touch

Put rolls in oven for fresh-baked warmth and give gravy a final reheat.

8 — 3:00 PM - Feast Time!

Carve the turkey and serve your beautiful Thanksgiving meal to grateful guests.

☐ **Pro Tip:** Print this timeline and check off each step as you go. Staying organized is the secret to a stress-free Thanksgiving!

