

# Your Thanksgiving Day Timeline

Master the art of Thanksgiving dinner with this hour-by-hour guide. From prepping your turkey to the final carve, this timeline ensures everything hits the table hot and perfectly timed. Follow these steps for a stress-free holiday feast that'll impress your guests.

|   |                                                                                                                                                                                                          |
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| 1 | <div>9:00 AM - Prep Begins</div> <div>Preheat the oven. Prep the turkey by rubbing with unsalted butter and herbs.</div>                                                                                 |
| 2 | <div>11:00 AM - Turkey In</div> <div><b>TURKEY GOES IN THE OVEN.</b> A 15-lb brined bird takes approximately 3-3.5 hours to cook.</div>                                                                  |
| 3 | <div>12:00 PM - Stuffing Prep</div> <div></div>                                                                                                                                                          |
| 4 | <div>1:00 PM - Mashed Potatoes</div> <div>Make the mashed potatoes and transfer them to a slow-cooker on "Keep Warm" setting.</div>                                                                      |
| 5 | <div>2:00 PM - Sides In</div> <div>Put the stuffing and sweet potato casserole in the oven to bake alongside the turkey.</div>                                                                           |
| 6 | <div>2:30 PM - Turkey Out</div> <div><b>TURKEY COMES OUT.</b> Check internal temperature reaches <b>165°F in the thickest part.</b> <b>LET THE TURKEY REST</b> for 30-45 minutes—this is critical!</div> |
| 7 | <div>2:35 PM - Final Dishes</div> <div>Put green bean casserole and rolls in the oven. Reheat gravy on the stove.</div>                                                                                  |
| 8 | <div>3:00 PM - Feast Time</div> <div>Carve the turkey. Place everything on the table. Pour yourself a drink. You did it!</div>                                                                           |



**Pro Tip:** The resting period allows juices to redistribute throughout the turkey, ensuring moist, flavorful meat. Don't skip this step!