

CRISTINA'S COOKING CLASS



Holiday Meal Planner Checklist

Don't wait until the last minute to start prepping your holiday meal. Print this handy checklist and follow Cristina's timeline to ensure a showstopping feast—stress not included!

TWO WEEKS BEFORE DINNER

- Prepare grocery list
- Buy all items on grocery list except turkey
- Prepare stuffing and freeze in plastic bags
- Prepare the sweet potatoes (except marshmallows) and freeze in plastic bags
- Make creamed spinach and freeze
- Make cranberries and freeze
- Confirm your guest list
- Organize table settings, serving platters and decorations

THREE DAYS BEFORE DINNER

- Make marinade and refrigerate
- Make pumpkin chiffon pie and freeze

TWO DAYS BEFORE DINNER

- Buy your turkey

DAY BEFORE DINNER

- Bake the sweet potato biscuits—keep in airtight container or plastic bag in refrigerator
- Thaw all items and place in refrigerator

DAY OF DINNER

- Prepare turkey
- Three hours before dinner, take all items out of refrigerator
- Heat all your items that are served hot
- Warm your biscuits

Enjoy Your Dinner!