EAZY PEAZY MEALZ

Thanksgiving Day Timeline

8 guests · Thursday, November 26, 2026 · Dinner at 4:00 PM

Dinner at 4:00 PM. The turkey goes in at 11:30 AM and comes out around 2:00 PM, then the oven runs at 375°F for the corn and 400°F for the stuffing, sweet potatoes and green beans.

	Time	Task	Oven
☐	**9:00 AM**	Unwrap the turkey, pat dry, and set it in the roasting pan on the counter.	**Off**
☐	**9:30 AM**	Assemble the Sausage Stuffing in a sprayed 2-quart dish, cover and refrigerate.	**Off**
☐	**11:00 AM**	Preheat. Butter, half the parsley and the pepper under the skin; rest of the butter on the outside; parsley, onions and apples in the cavities; truss the legs.	**450°F**
☐	**11:30 AM**	Turkey in for 30 minutes.	**450°F**
☐	**12:00 PM**	Lower the oven. Foil over the breast and wing tips, 1 1/2 cups apple juice or white wine in the pan. Roast about 2 more hours.	**350°F**
☐	**1:30 PM**	Remove the foil for the last half hour.	**350°F**
☐	**1:45 PM**	Mix the doubled Corn Casserole in a 9x13.	**350°F**
☐	**2:00 PM**	Check the thigh temperature: the turkey is done at 165°F. Turkey out, cavity juices into the pan, cover with foil until carving. Save the drippings for gravy.	**375°F**
☐	**2:00 PM**	Corn Casserole in: 35 to 40 minutes plus 10 to 15 for a double batch, until the center is set and not jiggly.	**375°F**
☐	**2:15 PM**	Green Bean Casserole on the stovetop in two batches: blanch, ice bath, bacon, mushrooms, sauce. Combine in one large baking dish and top with French fried onions.	**375°F**
☐	**2:55 PM**	Corn out. Raise the oven.	**400°F**
☐	**3:00 PM**	Stuffing in, covered with foil, about 30 minutes. Both sweet potato dishes in, covered, until hot.	**400°F**
☐	**3:00 PM**	Mashed Potatoes: reheat in the microwave and stir in the remaining butter.	**400°F**
☐	**3:10 PM**	Turkey Gravy on the stovetop, about 18 minutes.	**400°F**
☐	**3:30 PM**	Uncover the stuffing for about 10 more minutes. Green bean dish in until bubbly, 10 to 15 minutes. Carve the turkey.	**400°F**
☐	**3:45 PM**	Stuffing, sweet potatoes and green beans out. Lower the oven; rolls in until heated through.	**350°F**
☐	**3:50 PM**	Cranberry sauce and everything else to the table.	**Off**
☐	**4:00 PM**	Dinner. Pies come out of the fridge for dessert.	**Off**

If the turkey isn't done at 2:00 PM, keep roasting and move every later step back by the same amount.