



THE ULTIMATE  
*Thanksgiving*  
PLANNER

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# *How to* USE THIS PLANNER



*Hi, I'm Christina,*

**the recipe creator and photographer  
behind It Is a Keeper.**

It Is a Keeper is a peek into my kitchen. You get a first-hand look at what we are really eating. Most of the things I cook and share on It Is a Keeper are easy to make and use everyday ingredients.

While I'm known for my quick and easy dinner recipes, I'm equally known (to my family and friends) for my planning printables and spreadsheets. I have a big binder where I keep all of my planning sheets, checklists and notes.

Thanksgiving is my all-time favorite holiday and I use my Thanksgiving planning printables to stay organized and ensure our dinner turns out perfect every time. This Ultimate Thanksgiving Planner has everything you will need to organize your meal and pull off a perfect dinner every single year.

The planner has everything you need:

- 5 fun cover designs to choose from
- A hostess guide and turkey cooking guide
- 15 planner pages with everything from organized shopping lists, menu plans, budgets and more
- 15 of my favorite Thanksgiving recipes
- 10 blank recipe cards for all of your favorite family recipes

There are a few ways you can use the Ultimate Thanksgiving Planner. You can print the entire planner on your home printer in full color or grayscale. Or you can take it to a copy shop. You can also choose to only print the pages you want. It's up to you.

To print individual pages and for more ideas on how to use this planner go [here](#).

Wishing you the best,

*Christina*

**For more recipes, please visit [www.itisakeeper.com](http://www.itisakeeper.com)**



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# *Dinner* SERVING GUIDE

	PER PERSON	5 PEOPLE	10 PEOPLE
APPETIZERS	6 PIECES	30 PIECES	60 PIECES
TURKEY	1 LB	8 LBS	12-14 LBS
POTATOES	1	2.5 LBS	4 LBS
VEGETABLE SIDE DISH	3-4 OZ	1 POUND	2 POUNDS
ROLLS	2	1 DOZEN	2 DOZEN
PIE	3" SLICE	2 (9") PIE	3 (9") PIES

## MORE SERVING TIPS

- Stuffing: figure 4 ounces per person
- Cranberry sauce: figure 14 ounces for every 5 people or 1/4 cup per person.
- Wine: figure 1 bottle for every 2 people.
- Limit appetizers and keep them light.
- If guests are bringing dishes, make sure they know how many people will be attending.
- If you are planning for leftovers, increase the serving sizes above.

# Turkey COOKING GUIDE

	STUFFED	UNSTUFFED
8-12 LBS	2.5 - 3 HOURS	3 - 3.5 HOURS
12-14 LBS	3 - 3.25 HOURS	3.5 - 4 HOURS
14-18 LBS	3.25 - 4.25 HOURS	4 - 4.25 HOURS
18-20 LBS	4.25 - 4.5 HOURS	4.25 - 4.75 HOURS
20-24 LBS	4.5 - 5 HOURS	4.75 - 5.25 HOURS

## MORE COOKING TIPS

- The times above are based on a pre-heated 325 degree F oven.
- Make sure your oven temperature is accurate by using an oven thermometer.
- Figure about 20 minutes per pound (unstuffed) for the cooking time.
- Turkey should be cooked to an internal temperature of 165 degrees F.
- If the turkey is stuffed, the stuffing should also be 165 degrees F.
- Use a meat thermometer to accurately tell if your turkey is done.
- Turkey needs to rest for 15-30 minutes before carving.

# *Thanksgiving* MENU PLAN

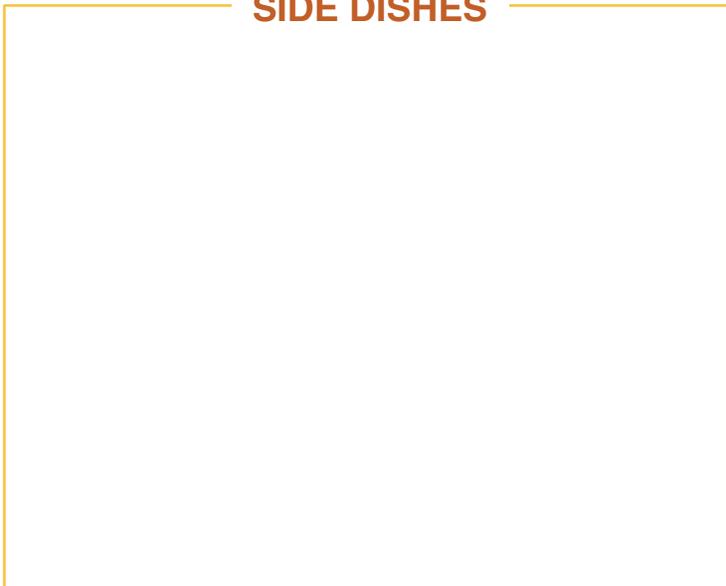
## APPETIZERS

A large, empty rectangular box with a thin orange border, intended for listing appetizers.

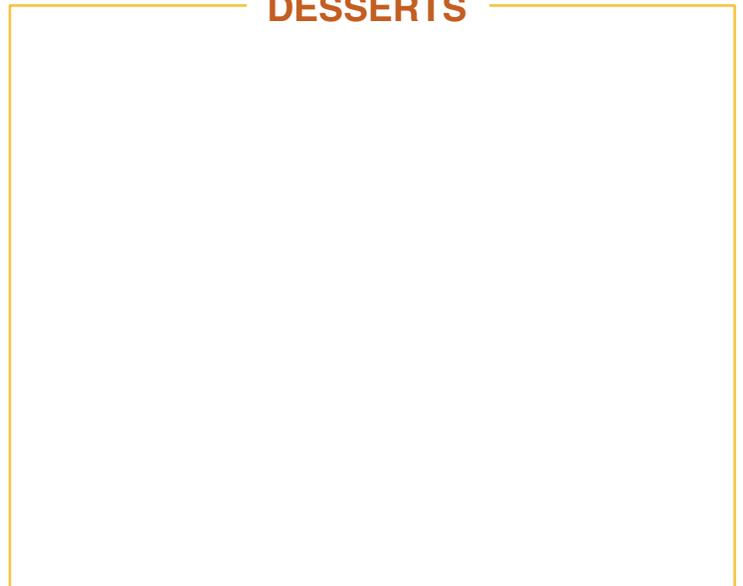
## MAIN DISHES

A large, empty rectangular box with a thin orange border, intended for listing main dishes.

## SIDE DISHES

A large, empty rectangular box with a thin orange border, intended for listing side dishes.

## DESSERTS

A large, empty rectangular box with a thin orange border, intended for listing desserts.

## BEVERAGES

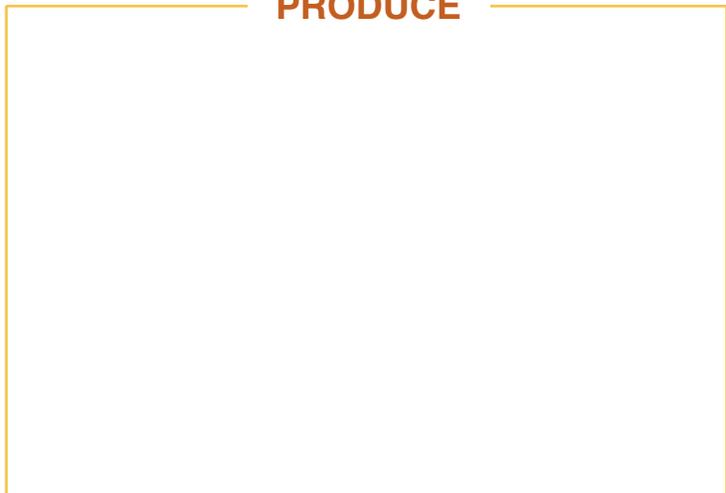
A large, empty rectangular box with a thin orange border, intended for listing beverages.



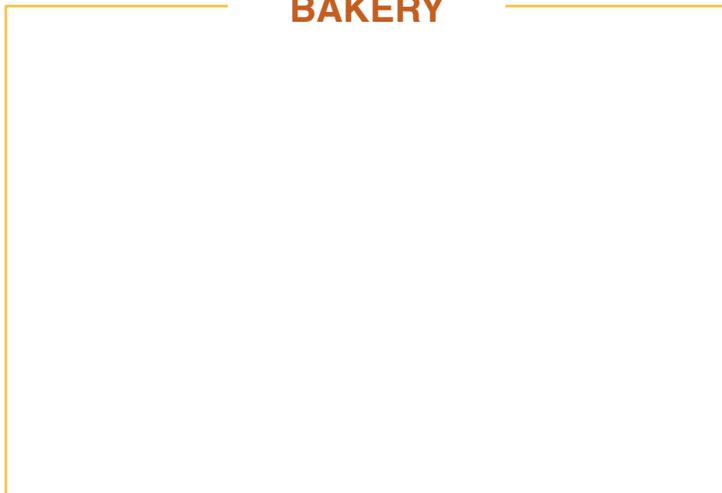


# *Thanksgiving* SHOPPING LIST

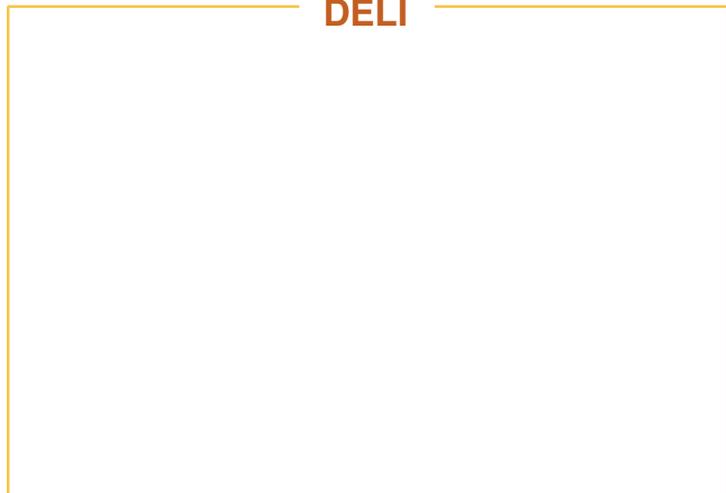
## PRODUCE



## BAKERY



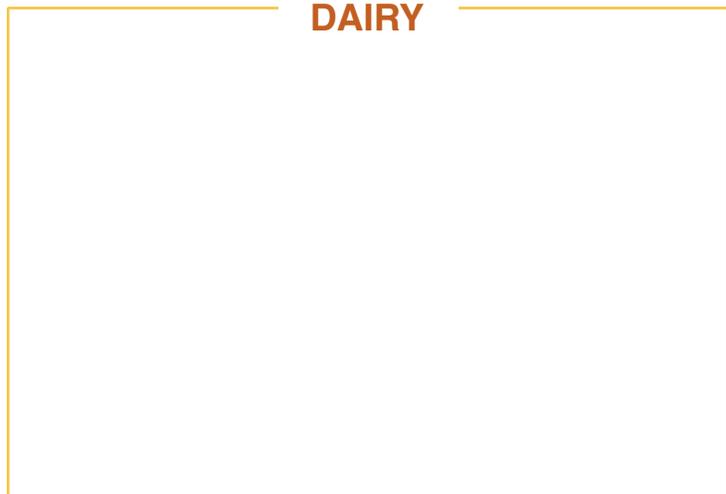
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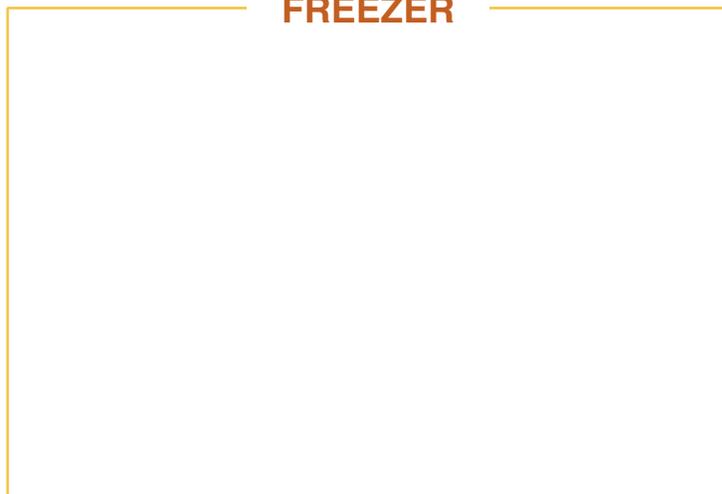
## MEATS/SEAFOOD



## DAIRY



## FREEZER



# *Thanksgiving* SHOPPING LIST

## DRY GOODS



## CANNED GOODS



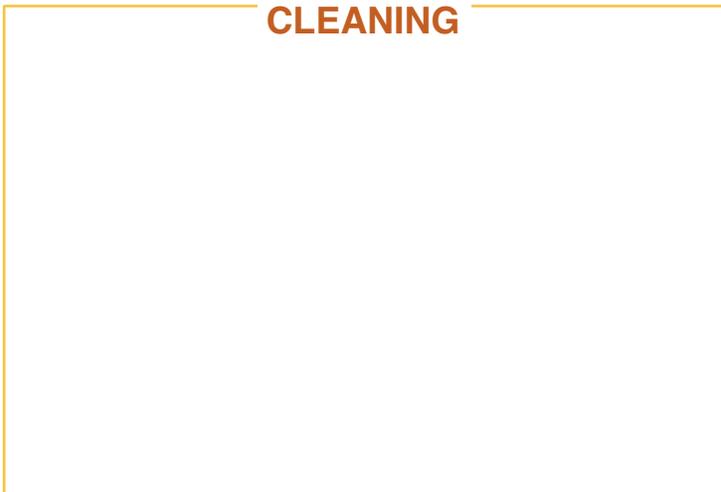
## BEVERAGES



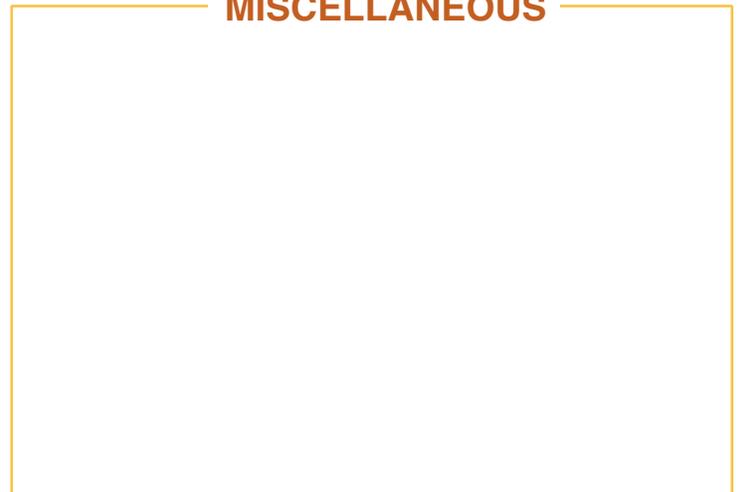
## PAPER PRODUCTS



## CLEANING



## MISCELLANEOUS



# Thanksgiving MEAL PREP SCHEDULE

## 1 WEEK BEFORE

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# *Thanksgiving* MEAL PREP SCHEDULE

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# *Thanksgiving* CLEANING CHECKLIST

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# *Thanksgiving* TO DO LIST

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# *Thanksgiving* NOTES



A large rectangular area with a thin orange border, containing 20 horizontal orange lines for writing notes.



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# Oven Roasted TURKEY



## Ingredients:

### TURKEY

- 14 pound whole turkey
- 1 batch Herb Butter, recipe below
- Salt and pepper
- 1 onion, peeled and quartered
- 2 carrots, peeled and chopped into chunks
- 2 celery stalks, cleaned and chopped into chunks
- 2 cups turkey stock or chicken stock
- 1 cup dry white wine or water
- Prepared stuffing or extra chopped vegetables (1 onion 1 carrot, 1 stalk of celery)

### HERB BUTTER

- 2 tablespoons butter, softened
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 teaspoons fresh thyme, minced
- 2 teaspoons [poultry seasoning](#)

## Instructions:

- Preheat oven to 450 degrees.
- Combine all ingredients for herb butter together (I do this in a food processor); set aside.
- Clean turkey - remove neck and gizzards from the cavity.
- Rinse the turkey thoroughly with cold water, including the cavity.
- Pat dry with paper towels.
- Season the outside and cavity generously with salt and pepper.
- If stuffing the bird, fill the cavity with stuffing. If not stuffing the bird, fill the cavity with extra vegetables.
- Rub herb butter all over the outside of the bird, including the underneath.
- Place chopped onion, carrots and celery in the bottom of the pan.
- Add stock and wine.
- Place bird on top of veggies and stock.
- Cover loosely with foil.
- Roast at 450 degrees for 30 minutes.
- Turn oven down to 325 degrees and roast for 12-15 minutes per pound or until internal temperature (between the leg and breast) reaches 165 degrees.
- Remove foil during the last 30 minutes of roasting if turkey needs to brown more.
- Remove turkey from oven, cover with foil and let rest for 15-30 minutes before carving.

# Grandma's BEST STUFFING



## Ingredients:

- 3 loaves sandwich bread
- 12 tablespoons butter
- 4 onions diced
- 1 head of celery diced
- 2 tablespoons dried sage
- 4 teaspoons [poultry seasoning](#), divided
- 1/2 cup turkey broth or chicken broth
- Salt and pepper to taste

## Instructions:

- Cut bread into one inch cubes and allow to sit out and dry, preferably over night. Or you could toast them in a 300 degree oven for 20 minutes.
- Melt butter in a large skillet.
- Add onions, celery, sage and 2 teaspoons of poultry seasoning.
- Saute until vegetables are translucent and tender.
- Add dried bread to a large mixing bowl. Add onion mixture to bread cubes and stir to combine.
- Add broth, remaining poultry seasoning and salt and pepper; stir to combine.
- Place stuffing in a greased 13x9 baking dish and bake for 30 minutes.
- Stuffing can also be placed inside the turkey cavity and roasted with your turkey.

# Stuffing WITH SAUSAGE & APPLES



## Ingredients:

- 2 tablespoons butter
- 1 pound Hatfield Italian sausage
- 1 cup diced celery
- 1/2 cup diced onion
- 1 tablespoon minced fresh thyme
- 2 teaspoons [poultry seasoning](#)
- 2 Granny Smith apples peeled and diced
- 8 cups dried Italian bread cubes
- 1 cup dried cranberries
- 1/2 cup chopped pecans
- 2 cups turkey stock
- 1 egg
- Salt and pepper to taste

## Instructions:

- In a large skillet over medium high heat, cook sausage, making sure to break it up into fine pieces.
- Cook for about 5 minutes then add celery and onions; continue cooking until sausage is no longer pink.
- Add thyme, poultry seasoning and apples; stir to combine.
- Cook for an additional 5 minutes to soften apples a bit.
- Meanwhile, place dried bread cubes in a large bowl.
- Stir in cranberries and pecans.
- Add sausage and apple mixture to bread cubes; stir to combine.
- Taste for seasoning; add salt and pepper as needed.
- Whisk egg into turkey stock and pour over bread cubes; stir to combine.
- Place mixture in a buttered baking dish.
- Bake at 350 degrees for 30 minutes.

# *Brown Sugar* ROASTED SWEET POTATOES



## Ingredients:

- 3 sweet potatoes, peeled and cut into 1 inch pieces
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- Pinch ginger
- ½ teaspoon salt
- 1 tablespoon brown sugar
- 1 tablespoon honey
- 2 tablespoons butter

## Instructions:

- Place chopped sweet potatoes on a rimmed baking sheet.
- In a small bowl combine the brown sugar, cinnamon, nutmeg, ginger and salt; sprinkle evenly over sweet potatoes.
- Place butter and honey in a small microwave safe bowl.
- Microwave on high for 15-30 seconds until melted.
- Drizzle over the sweet potatoes.
- Roast at 350 degrees for 30 minutes or until sweet potatoes are fork tender and caramelized.

# *Cranberry* & ORANGE RELISH



## **Ingredients:**

- 3 pounds whole fresh cranberries
- 1 large orange peeled
- 2 large apples peeled
- 8.5 ounce can crushed pineapple drained
- 1 cup sugar

## **Instructions:**

- Grind cranberries, orange and apples using a meat grinder or food processor.
- Stir in sugar and pineapple.
- Additional sugar may be required depending on how tart the cranberries are.
- Stir to combine and refrigerate for at least 4 hours.

# Slow Cooker GREEN BEAN CASSEROLE



## Ingredients:

- 3 14.5 oz cans green beans drained
- 1 10.5 oz can cream of mushroom soup
- 3/4 cup milk
- 2 teaspoons soy sauce
- 1 teaspoons [House Seasoning Blend](#)
- 1 1/2 cups french fried onions

## Instructions:

- Combine soup, soy sauce, milk, black pepper, green beans and 1/2 cup of the French fried onions in a slow cooker.
- Stir to combine.
- Cook on low for 2-3 hours or until bubbly.
- Stir the mixture and top with remaining French fried onions.
- Cover and cook for an additional 10 minutes.

## Recipe Notes

I have found that this recipe does not come out the same if you use frozen or fresh green beans. I've found it tastes best with canned green beans.

# Slow Cooker MASHED POTATOES



## Ingredients:

- 3 pounds Yukon Gold potatoes, peeled and cut into quarters
- Water
- 1 teaspoon salt
- 1/4 cup butter
- 1/4 cup sour cream
- 2/3 cup half and half
- 1 teaspoon salt
- 1/2 teaspoon black pepper

## Instructions:

- Put potatoes in the bowl of a slow cooker.
- Pour enough water over the potatoes to just cover them.
- Add salt.
- Cover and cook on high for 3-4 hours, or on low for 6-8 hours, or until the potatoes are soft.
- When potatoes are done, mash the potatoes to your desired consistency.
- Stir in butter, half and half, sour cream, salt and pepper. You can add more half and half to reach your desired consistency.
- Keep in slow cooker on "warm" setting until ready to eat.

# *Loaded* MASHED POTATO CASSEROLE



## Ingredients:

- 12 servings of instant mashed potatoes, prepared
- 1 cup sour cream
- 4 oz . cream cheese, softened
- 1 1/2 teaspoon [House Seasoning Blend](#)
- 2 cloves of garlic, minced
- 2 green onions (whites and greens), chopped
- 3 slices bacon, cooked and crumbled
- 1/4 cup shredded cheddar cheese
- 1/4 cup shredded Monterey Jack cheese
- 1/4 cup butter, cubed

## Instructions:

- Preheat oven to 350 degrees.
- In a large bowl, combine prepared potatoes, sour cream, cream cheese and house seasoning.
- Pour potatoes into a 13x9 baking dish that has been sprayed with non-stick cooking spray.
- Evenly place cubes of butter on top of potatoes.
- Spread cheeses evenly on top. Sprinkle green onions and bacon on top of cheese.
- Bake at 350 degrees for 30 minutes.

# *Parmesan* ROASTED BRUSSELS SPROUTS



## Ingredients:

- 10 ounces fresh Brussels sprouts, trimmed
- 3 cloves whole garlic, peeled and minced
- 1 tablespoon olive oil
- 1 teaspoon [House Seasoning Blend](#)
- 1/4 cup fresh grated parmesan cheese, divided

## Instructions:

- Preheat oven to 400 degrees.
- Toss together Brussels sprouts, garlic, olive oil, House Seasoning blend and 1/8 cup parmesan; spread on a baking sheet.
- Roast for 20-25 minutes or until Brussels sprouts are fork tender.
- Toss with remaining Parmesan cheese and serve.

# *Garlic* ROASTED CARROTS



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## Ingredients:

- 3 cups matchstick sized carrots (baby carrots can be used)
- 5 tablespoons butter
- 1 tablespoon garlic, minced
- 1 teaspoon [House Seasoning Blend](#) (or salt and pepper to taste)

## Instructions:

- Preheat oven to 425 degrees.
- Cut carrots into matchstick sized pieces and arrange on foil lined baking sheet.
- Place butter in a microwave safe bowl; add garlic.
- Microwave butter and garlic for 30 seconds, or until butter is completely melted.
- Pour melted butter and garlic over carrots.
- Add House Seasoning Blend; toss to coat.
- Roast for 25 minutes or until carrots are tender and slightly golden.

# *Rosemary* DINNER ROLLS



## Ingredients:

- 12 frozen unbaked dinner rolls (I use Rhodes)
- 4 tablespoons salted butter, melted
- 1 tablespoon fresh Rosemary, coarsely chopped
- Coarse Sea Salt

## Instructions:

- Spray an iron skillet with cooking spray.
- Place frozen rolls in the skillet, leaving enough room for the rolls to rise.
- Cover skillet with a clean dish towel and place in a warm place to rise until doubled in size.
- This may take several hours.
- After rising, brush rolls with melted butter and sprinkle with chopped rosemary.
- Bake according to the package directions on the rolls (usually 400 degrees for 15 to 20 minutes), until rolls are a deep golden brown on top.

# Pumpkin SQUARES



## Ingredients:

### CRUST

- 1 1/4 cups flour
- 3/4 cups old fashioned oats
- 1/2 cup packed brown sugar
- 1/2 cup pecans, chopped
- 2/3 cup butter, melted

### FILLING

- 4 eggs
- 2 15 oz cans solid pack pumpkin
- 2 14 oz cans sweetened condensed milk
- 2 teaspoons cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1 teaspoon salt

## Instructions:

- Preheat oven to 350 degrees.
- Combine all of the crust ingredients in a large bowl. Mix until completely combined.
- Press into the bottom of a 10 inch x 15 inch rimmed baking sheet.
- Bake for 15 minutes or until crust turns a light golden color.
- Meanwhile, mix all of the filling ingredients together in a large bowl.
- Pour onto baked crust.
- Bake for 30-35 minutes or until a cake tester inserted into the center of filling comes out clean.
- Allow to cool and serve with whipped cream.

# *Pumpkin* POKE CAKE



## Ingredients:

- 1 15.25 spice cake mix
- 1 15 oz can pumpkin
- 1/2 cup milk
- 1 14 oz can sweetened condensed milk
- 1 teaspoon pumpkin pie spice, plus more for topping
- 8 oz whipped topping, thawed

## Instructions:

- Preheat oven to 350 degrees.
- Spray a 9x13 cake pan with non-stick cooking spray.
- Add cake mix, pumpkin and milk to bowl and mix until combined.
- Transfer mixture to prepared cake pan.
- Bake for 30 minutes or until a toothpick inserted into the middle of the cake comes out clean.
- Allow cake to cool for 10 minutes.
- Meanwhile, add pumpkin pie spice to sweetened condensed milk and stir to combine.
- When cake has cooled slightly, use the handle of a wooden spoon to poke holes all over the top of the cake.
- Pour the sweetened condensed milk mixture over the top of the cake allowing it to seep into the holes. Use a spatula to spread the mixture into the holes if needed.
- Allow cake to cool completely.
- Top with whipped topping and sprinkle additional pumpkin pie spice over the top of the cake.

# Marinated CHEESE



## Ingredients:

- 0.7 ounce envelope Italian dressing mix (I use Good Seasons)
- 1/2 cup vegetable oil
- 1/4 cup white vinegar
- 2 tablespoons minced green onion
- 2 tablespoons water
- 1 1/2 teaspoon sugar
- 8 ounce block Monterey Jack cheese, chilled
- 8 ounce block Cheddar cheese, chilled
- 8 ounce package cream cheese, chilled
- 4 ounce jar chopped pimiento, drained

## Instructions:

- Whisk together first 6 ingredients; Set aside.
- Cut Monterey Jack cheese in half lengthwise; Cut each half crosswise into 1/4-inch-thick slices.
- Repeat with Cheddar cheese and cream cheese.
- Arrange cheese in 4 rows in a shallow 2-qt. baking dish, alternating Monterey Jack cheese, Cheddar cheese, and cream cheese.
- Pour marinade over cheese.
- Cover and chill at least 8 hours.
- Drain marinade; arrange cheese on a platter in rows.
- Top with pimiento, and serve with assorted crackers.

# Mulled APPLE CIDER



## Ingredients:

- 1 gallon apple cider
- 1 orange, cut into slices
- 30 (or so) whole cloves
- 3-4 cinnamon sticks
- 5-6 star anise pods
- 1/8 teaspoon grated fresh nutmeg

## Instructions:

- Slice orange into 1/4 inch thick rounds.
- Stud each orange slice with 5-6 cloves each.
- Place all ingredients in a large slow cooker.
- Set to low and allow to simmer for at least 2 hours.
- Serve warm in mugs.









