

Thanksgiving cooking timeline 2026

Dinner time: _____ Turkey weight: _____ lb Guests: _____ Oven(s): _____

Step (edit times to fit your dinner)	My time	Done ✓
Before the day		
Sun Nov 22 (or 4+ days ahead): move a 12-16 lb frozen turkey to the fridge (about 1 day per 4-5 lb)		
Tue Nov 24: buy last fresh produce; make cranberry sauce		
Wed Nov 25: make pie(s), chop vegetables, cube bread for stuffing, set the table		
Thursday Nov 26 (example: 4:00 PM dinner, 14 lb turkey)		
9:30 AM: take turkey out of fridge; heat oven to 325°F		
10:00 AM: turkey in oven (roughly 3-3¾ hrs unstuffed; check with a thermometer)		
12:30 PM: start potatoes; prep green beans / casserole		
1:30 PM: assemble stuffing; chill drinks		
2:00 PM: check turkey: done at 165°F in the thickest part of thigh and breast		
2:15 PM: turkey rests, covered, 30-45 min; sides into the oven		
3:00 PM: make gravy from drippings; mash potatoes		
3:30 PM: warm rolls; carve turkey		
4:00 PM: dinner		
My own timeline		

Times are an example only; ovens and birds vary, so always go by a meat thermometer (165°F). Thaw in the fridge, never on the counter. Full Thanksgiving & Friendsgiving Planner (menu, menu with oven times, grocery list with costs, dinner budget, potluck sign-up, portions, countdown): cedarandledger.vercel.app/thanksgiving-planner-2026/. © 2026 Cedar & Ledger. Free for personal use.

Thanks for downloading!

Want the rest of it done for you?

Thanksgiving Planner Printable 2026 (\$5, instant download)

The full planner adds the dinner budget, guest list, menu planner and grocery list around this timeline.

Code **HOLIDAY26** takes 20% off at checkout through Sun Nov 8, 2026.

See what's inside: cedarandledger.vercel.app/thanksgiving-planner-2026/

Optional. The free sheet works on its own. Made with AI assistance and reviewed by a person. Not financial advice.