

Friendsgiving Day-Of Timeline

- Early Prep-
 - Make dressing and bake. Will reheat at the end.
 - prepare sweet potatoes, have those ready for the oven
 - peel and dice potatoes. Add to large bag with a few garlic cloves, ready to boil.
 - Prepare gravy- Stick of butter. Add ½ cup flour and whisk. Cook until it's a peanut butter color. Add stock. Add Dijon mustard 1 tbsp. add turkey drippings to simmer
- 1:00- take turkey out of the fridge and prepare to bake:
 - Remove wire rack and rinse baking sheet. Cover baking sheet with multiple layers of foil.
- 1:30- Prepare dough for rolls
- BREAK- cleanup, set table.
- 3:20- preheat oven to 425.
- 3:20- prepare glaze for turkey
 - Cook the following over medium heat until sugar melts and glaze thickens (10-12 minutes) Remove from heat and transfer to small bowl.
 - small handful of fresh herbs
 - 4 garlic cloves crushed
 - 2 2x1 in strips orange zest
 - 1/3 cup low sodium soy sauce
 - 1/3 cup sherry vinegar or red wine vinegar
 - 1/3 cup brown sugar
- 3:45- Turkey in (*rotate baking sheet halfway through, total of 20-25 minutes until skin is golden*)
- 3:45 – Put potatoes on to boil.
- 4:05- **Reduce oven temp to 300** (*glaze every 20 minutes, add water to pan as needed. Total cook additional cook time of 50-70 minutes, or until breast is 150 and thigh is 170*)
- 4:05 – Punch down dough and shape (*cut ball in half, then each half into 8 pieces. Shape the balls and place in 9x13 pan. Cover with plastic wrap to rise for an hour*)
- 4:15 – Mash and prepare potatoes. Place in small crock pot to stay warm until serving.
- 5:15- Turkey out to rest- **Increase heat to 350**
- 5:15- add precooked stuffing and sweet potatoes to oven to warm.
- 5:25 – bake rolls at 350 for 18-21 minutes
- 5:30 – warm gravy on the stove
- 5:45 – Rolls out. **Turn broiler on**
- 5:45- Add marshmallows to half of sweet potatoes and move to top rack to broil. Make sure stuffing is done as well. Can move to top rack to crisp up the top.
- 5:45- Carve Turkey
- What people can help with:
 - Transfer potatoes from crockpot to serving bowl.
 - Place rolls in basket
 - Gravy from stove to gravy boat
 - Water carafes from fridge to table (2)
 - Pour wine
 - Ice in water glasses and pour water
 - Butter, jam, cranberry sauce, gravy boat to table.
 - Make sure everything has serving utensils.
- Eating at 6:00 pm