

Thanksgiving Tips



Time saving tips for the big meal.

Need more frig space? Clear out things you don't need and store them in a cooler - condiments, dressings, pickles, etc.

Don't have a rack to hold the turkey up off the pan bottom? Use aluminum foil - wrapped in coils in the bottom of the pan. Or, create a bed of onions, carrots, or celery.

Love cold mashed potatoes? Or not. Use a crock pot to keep them warm. Set it on low, add heavy cream if needed, and stir occasionally.

Homemade gravy without grease? Pour the pan drippings into a heatproof measuring cup. Freeze and the fat will solidify and rise to the top to be skimmed off.

Want to keep the gravy warm? Store it in a thermos! Then straight to the gravy boat when needed.

Want to have salad bar? Save time and energy, and maybe a little money, by making a trip to the supermarket salad bar and buying your items already chopped, prepped, and ready to eat.

Want other chopped foods? You can do the same with appetizers - a cheese board or veggie tray. Pick up the pieces from the supermarket and skip the hassle.

Need to follow a recipe, but don't have counter space? Tape it to a cabinet door.

Did you overcook the turkey? Don't worry! Drizzle a little warm chicken broth over it. That will help moisten it.

Want to prep your table or decor ahead of time? Use decor that will last and not need tending. Maybe succulents instead of flowers.

Have a big table or lots of guests? Preset as much as you can. Add notes (even stickies) where things will be placed or where people will sit.

Make drinks simple! Unless you are a bartender by trade or hobby, chose simple drinks guests can serve themselves.

Want everyone in the kitchen in the way? Or not. Drinks and appetizers can easily be moved to another space or room.

Have special diets or picky eaters? Ask for dietary restrictions ahead of time. That allows you to accommodate and them to feel welcome. This is also where the sticky notes on the table might be helpful.

Want help with prep and clean up? Accept it! Let kids help with simple things before and after - setting the table, washing dishes, etc. Adult guests, let them

suggest the chores they want to help with.

You can delegate help. If a guest asks how they can help, have things already in mind (make a list). Set out supplies or appetizers, police the drink table, take the kids outside for some play, etc. You know what needs to be done, have that answer ready.

Want to try a new recipe or food prep idea? Please don't. Thanksgiving Dinner, or any big family meal, is not the place to mess with the formula.

Want to skip making desserts this year? Ask people to bring their favorite dessert! Your guests will love sharing their favorites with you.

Now, dinner is done, and leftovers need to go home with guests! Be ready! Have some 'throw away' containers clean and ready. Then let them pack their own containers with what they want. Easy clean up and all that food isn't in your frig!

LEARN MORE and Source: foodnetwork.com/thanksgiving/thanksgiving-how-tos/sanity-saving-thanksgiving-tips-tricks-and-hacks, thespruceeats.com/ideas-for-an-organized-thanksgiving-2648480

A little on safety

Kitchen: Keep kids out of the kitchen - away from the stove or oven and any utensils such as larger knives or carvers. Don't leave the house while food is cooking.

Tripping: Keep the floor spaces clear of tripping hazards - rugs, shoes, boxes, decorative pieces, etc.

Fire: Keep baking soda handy for kitchen/stove fires. Have - and check - smoke alarms. Have a working fire extinguisher available. Do not leave lit candles unattended.

Food: Wash your hands, wash your hands, wash your hands after/before touching any food. Especially raw or under cooked poultry! Use separate cutting boards for raw meat. Use a meat thermometer - look for 165 - 180 degrees for the turkey. Store leftovers within 2 hours or throw them away.

Pets: Never give your pets turkey or chicken bones. The bones are fragile and splinter easily, creating sharp edges. Dogs should not be given anything with onions, leeks, garlic, raisins, grapes, or chocolate.

LEARN MORE and Source: weeklysafety.com/blog/thanksgiving-safety, safety.af.mil/Divisions/Occupational-Safety-Division/Fall-Safety/Thanksgiving-Safety/





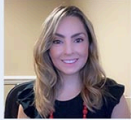








What is that wobbly thing on the turkey's neck?



The loose red skin attached to the underside of a turkey's beak is called a **wattle**. When the male turkey is excited, especially during mating season, the wattle turns a scarlet red. The fleshy flap of skin hanging over the gobbler's beak is called a snood and turns bright red when the bird is excited. The wobbly little thing on the turkey's chest is the turkey's beard, which is made of keratin bristles. Keratin is the same substance that forms hair and horns on other animals.

Source: almanac.com/turkey-trivia

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