

The Eric Thornton Thanksgiving Gantt Chart

Q	This means it is a very quick task												
10	Box showing minutes needed for tasks of less than 30 minutes												
Task	Tasks - Based on Dinner at 17:15	6:00	6:30	7:00	7:30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
1	Turkey (Assumes a 20 pound bird)	TURKEY											
1.1	Thaw in refrigerator as per instructions	Thaw 4 Days Before In Refrigerator											
1.2	Preheat Oven to 325° for one full hour												
1.3	Prepare & Truss thawed turkey (See Sheet 16)												
1.4	Stuff Turkey - Dependant upon 3.1.1 (See Sheet 16)												
1.5	Cook Turkey (See Sheet 16)												
1.6	Rest Turkey before carving												
1.7	Carve Turkey (RESOURCE CONSTRAINT - Have a spouse/guest carve)												
2	Increase Oven Temperature For Side Dishes	Increase Oven Temp											
2.1	Increase Oven temperature to 350° While Turkey Is Still In Oven												
3	SIDE DISHES	SIDE DISHES											
	Most Likely Not All Will Be Used												
	NOTE: You may need to increase cooking times if making many dishes together in the same oven												
3.1	Stuffing (See Sheet 4)	Stuffing											
3.1.1	Prepare Stuffing as per Sheet 4												
3.1.2	Put Stuffing Aside Until Ready For Use												
3.2	Gravy (See Sheet 13)	Gravy											
3.2.1	Prepare Turkey Stock as per Sheet 13												
3.2.2	Cook Turkey Stock												
3.2.3	Strain Turkey Stock and transfer strained stock into container												
3.2.3	Refrigerate strained stock until Turkey is done cooking												
3.2.4	Using pan drippings prepare Gravy as per Sheet 13 (DO NOT BOIL)												
3.3	Spinach & Artichoke Au Gratin (See Sheet 3)	Spinach & Artichoke											
3.3.1	Prepare Spinach as per Sheet 3	Prepare The Day Before and Refrigerate											
3.3.2	Heat Spinach prepared the day before - Dependant upon 2.1												
3.3.3	Broil to brown top - WATCH CAREFULLY-Browns Quickly												

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Task	6:00	6:30	7:00	7:30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
3.4 Green Bean Casserole (See Sheet 6)	Green Bean Casserole											
3.4.1 Prepare Casserole as per Sheet 6												
3.4.2 Refrigerate until ready to heat												
3.4.3 Heat Casserole prepared earlier - <i>Dependant upon 2.1</i>												
3.5 Baked Squash Gratin (See Sheet 7)	Baked Squash Gratin											
3.5.1 Prepare Baking Dish as per Sheet 7												
3.4.2 Peel and Cube Squash - as per Sheet 7												
3.4.3 Heat Squash prepared earlier - <i>Dependant upon 2.1</i>												
3.6 Glazed Orange Ginger Carrots Recipe (See Sheet 8)	Orange Ginger Carrots											
3.6.1 Cut Carrots into 1" pieces												
3.6.2 Pre-Measure all other ingredients and put aside until later												
3.6.3 Hold aside until ready to heat												
3.6.4 Boil & Saute as per Sheet 8												
3.7 Candied Sweet Potatoes (See Sheet 9)	Candied Sweet Potatoes											
3.7.1 Peel & Slice Sweet Potatoes												
3.7.2 Peel & Slice Sweet Apples												
3.7.3 Combine all other ingredients as per Sheet 9												
3.7.4 Cover with foil and put aside until it is time to cook												
3.7.5 Heat Sweet Potatoes prepared earlier - <i>Dependant upon 2.1</i>												
3.8 Cranberry Sauce (See Sheet 10)	Cranberry Sauce											
3.8.1 Prepare Cranberry Sauce as per Sheet 10							20					
3.8.2 Cool in refrigerator until 17:00												
3.9 Cranberry Cream Mold (See Sheet 11)	Cranberry Cream Mold											
3.9.1 Mix gelatin and frozen juice								5				
3.9.2 Beat cream cheese and sugar								5				
3.9.3 Place bowl from 3.9.1 in bowl of hot water and stir, dissolving gelatin								5				
3.9.4 Beat non-sauce items together, fill greased mold container								5				
3.9.5 Put mold in freezer until firm (** time may vary **)												
3.9.6 Move mold from freezer to refrigerator - make sure it has firmed first												
3.9.7 Make Sauce								5				
3.9.8 Cool Sauce												
3.9.9 Poor cooled sauce over mold											Q	
3.9.10 Cool sauce-covered mold until ready to eat												

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Task	6:00	6:30	7:00	7:30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
3.10 Hungarian Cabbage & Noodles (See Sheet 12)	Cabbage & Noodles											
RESOURCE CONSTRAINT: If you make this one, given that it should be made immediately before it is served, you will need a second person to help while completing all the other parts of the meal												
3.10.1 Slice & Salt cabbage												
3.10.2 Let Stand for 30 minutes												
3.10.3 Bring water for noodles to a boil												
3.10.4 Squeeze cabbage dry												
3.10.5 Prepare everything except noodles on stovetop												
3.10.6 Boil noodles												
3.10.7 Combine noodles and other ingredients												
3.11 Mashed Potatoes (See Sheet 2)	Mashed Potatoes											
3.11.1 Peel Potatoes												
3.11.2 Hold Potatoes Under Water To Avoid Discoloration												
3.11.3 Boil Potatoes from "Cold Water Start"												
3.11.4 Mash Potatoes												
3.12 Eve;yn's Vegetable Saute (See Sheet 17)	Evelyn's Veg. Saute											
3.12.1 Prepare & Brown vegetables as per Sheet 17												
3.12.2 Simmer for 30 Minutes												
3.13 Salad	Salad											
3.13.1 Prepare Salad												
4 Serving Tasks	Serving Tasks											
4.1 Decant any Red Wine that calls for it (See Sheet 5)												
4.2 Distribute Everything to Dining Room Table, etc.												
5 Deserts	Deserts											
5.1 Make Pumpkin Pie (See Sheet 14)	Prepare The Day Before and Refrigerate											
5.2 Make Apple Pie (See Sheet 15)	Prepare The Day Before and Refrigerate											
5.3 Reduce oven heat to 300°												
5.4 Reheat Pie(s) made the day before when sitting down to dine												

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														Q	This means it is a very quick task		
														10	Box showing minutes needed for tasks of less than 30 minutes		
12:00	12:30	13:00	13:30	14:00	14:30	15:00	15:30	16:00	16:30	17:00	17:30	18:00	18:30	19:00	Tasks - Based on Dinner at 17:15		
TURKEY														Turkey (Assumes a 20 pound bird)			
														Thaw in refrigerator as per instructions			
														Preheat Oven to 325° for one full hour			
														Prepare & Truss thawed turkey (See Sheet 16)			
														Stuff Turkey - Dependant upon 3.1.1 (See Sheet 16)			
														Cook Turkey (See Sheet 16)			
														Rest Turkey before carving			
														10	Carve Turkey (RESOURCE CONSTRAINT - Have a spouse/guest carve)		
Increase Oven Temp														Increase Oven Temperature For Side Dishes			
														Increase Oven temperature to 350° While Turkey Is Still In Oven			
SIDE DISHES														SIDE DISHES			
														Most Likely Not All Will Be Used			
														NOTE: You may need to increase cooking times if making many dishes together in the same oven			
														Stuffing		Stuffing (See Sheet 4)	
														Prepare Stuffing as per Sheet 4			
														Put Stuffing Aside Until Ready For Use			
														Gravy		Gravy (See Sheet 13)	
														Prepare Turkey Stock as per Sheet 13			
														Cook Turkey Stock			
														Q	Strain Turkey Stock and transfer strained stock into container		
														Refrigerate strained stock until Turkey is done cooking			
														Using pan drippings prepare Gravy as per Sheet 13 (DO NOT BOIL)			
														Spinach & Artichoke		Spinach & Artichoke Au Gratin (See Sheet 3)	
														Prepare Spinach as per Sheet 3			
														Heat Spinach prepared the day before - Dependant upon 2.1			
														Q	Broil to brown top - WATCH CAREFULLY -Browns Quickly		

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12:00	12:30	13:00	13:30	14:00	14:30	15:00	15:30	16:00	16:30	17:00	17:30	18:00	18:30	19:00	
									Green Bean Casserole					Green Bean Casserole (See Sheet 6)	
	5														Prepare Casserole as per Sheet 6
															Refrigerate until ready to heat
										16:40 - 17:15					Heat Casserole prepared earlier - Dependant upon 2.1
									Baked Squash Gratin					Baked Squash Gratin (See Sheet 7)	
						Q									Prepare Baking Dish as per Sheet 7
							10								Peel and Cube Squash - as per Sheet 7
								16:20 - 17:00							Heat Squash prepared earlier - Dependant upon 2.1
									Orange Ginger Carrots					Glazed Orange Ginger Carrots Recipe (See Sheet 8)	
							Q								Cut Carrots into 1" pieces
							5								Pre-Measure all other ingredients and put aside until later
															Hold aside until ready to heat
										16:45 - 17:05					Boil & Saute as per Sheet 8
									Candied Sweet Potatoes					Candied Sweet Potatoes (See Sheet 9)	
						5									Peel & Slice Sweet Potatoes
						5									Peel & Slice Sweet Apples
						5									Combine all other ingredients as per Sheet 9
															Cover with foil and put aside until it is time to cook
										16:30 - 17:05					Heat Sweet Potatoes prepared earlier - Dependant upon 2.1
									Cranberry Sauce					Cranberry Sauce (See Sheet 10)	
															Prepare Cranberry Sauce as per Sheet 10
															Cool in refrigerator until 17:00
									Cranberry Cream Mold					Cranberry Cream Mold (See Sheet 11)	
															Mix gelatin and frozen juice
															Beat cream cheese and sugar
															Place bowl from 3.9.1 in bowl of hot water and stir, dissolving gelatin
															Beat non-sauce items together, fill greased mold container
															Put mold in freezer until firm (** time may vary **)
															Move mold from freezer to refrigerator - make sure it has firmed first
															Make Sauce
															Cool Sauce
															Pour cooled sauce over mold
															Cool sauce-covered mold until ready to eat

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12:00	12:30	13:00	13:30	14:00	14:30	15:00	15:30	16:00	16:30	17:00	17:30	18:00	18:30	19:00	
Cabbage & Noodles										Hungarian Cabbage & Noodles (See Sheet 12)					
<p style="text-align: right;">RESOURCE CONSTRAINT: If you make this one, given that it should be made immediately before it is served, you will need a second person to help while completing all the other parts of the meal</p>															
										Slice & Salt cabbage					
										Let Stand for 30 minutes					
										Bring water for noodles to a boil					
										Squeeze cabbage dry					
										Prepare everything except noodles on stovetop					
										Boil noodles					
										Combine noodles and other ingredients					
Mashed Potatoes										Mashed Potatoes (See Sheet 2)					
										Peel Potatoes					
										Hold Potatoes Under Water To Avoid Discoloration					
										Boil Potatoes from "Cold Water Start"					
										Mash Potatoes					
Evelyn's Veg. Saute										Evelyn's Vegetable Saute (See Sheet 17)					
										Prepare & Brown vegetables as per Sheet 17					
										Simmer for 30 Minutes					
Salad										Salad					
										Prepare Salad					
Serving Tasks										Serving Tasks					
										Decant any Red Wine that calls for it (See Sheet 5)					
										Distribute Everything to Dining Room Table, etc.					
Deserts										Deserts					
										Make Pumpkin Pie (See Sheet 14)					
										Make Apple Pie (See Sheet 15)					
										Reduce oven heat to 300°					
										Reheat Pie(s) made the day before when sitting down to dine					