



THE ALL THINGS BARBECUE GUIDE TO TIMING YOUR THANKSGIVING DINNER

Timing your Thanksgiving dinner is a balancing act. Especially if you are limited on heating sources. The key is to have everything planned in advance so you'll know what to cook and when. Here's the hour by hour breakdown of cooking so you'll be able to have your meal done on time.

Traditionally, many people start Thanksgiving cooking by putting the turkey in the oven bright and early. But really you want to think about the end of the meal first. Whether planning a noontime meal or evening presentation, plan 5 hours for cooking. We're listing this out for a 6pm serving time.

**10⁰⁰
AM**

TAKE THE TURKEY OUT OF THE BRINE *Check it off!*

Take the turkey out of the brine, empty the brine bucket and put the turkey back in. Set aside (refrigerate) until later - go watch the Thanksgiving Day parade with the kids.

**1⁰⁰
PM**

GET YOUR UNBAKED PIE SHELLS OUT AND FILL

Get your unbaked pie shells out and fill. Bake pumpkin pie for 15 minutes at 425°F then lower the temperature to 350°F for 35 - 40 minutes until set. Let it cool and set it aside.

**2⁰⁰
PM**

COOKING YOUR TURKEY THE TRADITIONAL WAY?

If you're cooking your turkey the traditional way, you'll want to put your unstuffed bird in the oven now at 350°F.

Remove the turkey from the brine. Pat the bird dry with paper towels. Pull the skin away from the meat, but leave it attached. Season the meat under the skin for maximum flavor absorption.

While waiting for the seasoning to set, bake your sweet potatoes on a cookie sheet for about 20 minutes (350°F) then remove from oven and set aside, we'll get to mashing in a moment.

**2³⁰
PM**

PREHEAT YOUR YODER SMOKERS TO 350°F

Preheat your Yoder Smokers YS640 pellet grill to 350°F. Lay the bird flat on a foil lined sheet pan and place the pan in the cooker. It's going to cook for about 3 hours (15 lb turkey), until it reaches an internal temperature of 155°F on the breasts. Remember, if you're looking, you aren't cooking! Just trust the process.

Now that the bird is on the grill, you can assemble your sweet potato casserole, cover and set aside for cooking later.

**3³⁰
PM**

START THE GREEN BEAN CASSEROLE

If you're going to make our green bean casserole, you'll want to start on that now. And once your green beans are cooking, start the water for mashed potatoes. Potatoes should boil for about 15 minutes or until fork tender.



TIMING YOUR THANKSGIVING DINNER

4⁰⁰
PM

SOFTEN UP THE BUTTER

Take a stick of butter (or two depending on the number of guests) out of the fridge and put on a butter dish (or bread plate) cover and set aside to soften for dinner.

Mash the potatoes, cover and set aside. You can warm them in the microwave if necessary.

4³⁰
PM

SWEET POTATO CASSEROLE INTO THE OVEN

Put the sweet potato casserole in the oven for about 45 minutes, remove when done - cover and set aside for serving.

5⁰⁰
PM

REMOVE GREEN BEANS FROM THE GRILL

Remove green beans from the grill (or oven if you're cooking traditionally), cover and set aside for serving.

Make stuffing on the stove top, place in serving dish, cover and set aside.

5¹⁵
PM

SWEET POTATOES COME OUT OF THE OVEN

Take the sweet potatoes from the oven, cover and set aside.

Put dinner rolls on a baking sheet and put in oven for about 15 - 18 minutes at 350°F. Heat the gravy on the stove or microwave, pour into gravy boat, cover and set aside for serving.

5³⁰
PM

TAKE THE TURKEY OFF THE GRILL

Take the turkey off the grill, let it rest for 20 minutes before carving.

Take cranberry sauce out of the fridge and slice for serving. Remove biscuits from the oven and place in serving dish.

5⁵⁰
PM

SET THE TABLE

Bring all the serving dishes of food to the table including beverages. Remember the gravy, softened butter and cranberry sauce. The pie can wait in the kitchen until after dinner.

Carve the turkey. This can be done in the kitchen or at the table.

6⁰⁰
PM

TIME TO EAT!

Call everyone to the table, follow your family traditions of giving thanks and enjoy the meal.

