**A close up of a logo

Description generated with very high confidenceChristmas Day – Turkey timing checklist**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Status/ Done | Time | Activity | Time before | Who? |
|  |  | Order turkey | 4-8 weeks before |  |
|  |  | Order meat thermometer | 2 weeks before |  |
|  |  | Other food shopping |  |  |
|  |  | Collect turkey | 22nd/23rd/24th |  |
|  |  | Calculate turkey cooking time & eating time |  |  |
|  |  | Invite guests & time to arrive before eating |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Status/ Done | Time | Activity | Time before | Who? |
|  |  | **Set alarms for key cooking milestone** times |  |  |
|  |  | Take turkey out of fridge | 2hr before turkey in |  |
|  |  | Turn on oven | 30 mins before turkey in |  |
|  |  | Peel / prep veg & par-cook if required |  |  |
|  |  | **Turkey in** the oven (on breast) | Eat time, minus 30-40 min resting time, minus Cooking time |  |
|  |  | **Turn turkey** over (1/2 way) |  |  |
|  |  | Baste every 15 mins & check Temp |  |  |
|  |  | Baste every 15 mins & check Temp |  |  |
|  |  | Roast potatoes in | 45-60 mins before eating time |  |
|  |  | **Take Turkey out** @ 65 degrees  & leave uncovered | (30min + before eating) |  |
|  |  | Turn veg water on to boil |  |  |
|  |  | Make gravy |  |  |
|  |  | Put green veg on/ in boiling water | 10-15 mins before eating |  |
|  |  | **Turn oven off** when roast potatoes are done Add plates & gravy boat to warm |  |  |
|  |  | Carve and serve turkey & veg |  |  |
|  |  | **Target – sit down eating time** | Allow for guests to be late |  |