

Menu & Oven Map

Every dish, where its recipe lives, and — the part that matters — what it needs from the oven. Fill this in once and you'll see the traffic jam a week early instead of at one o'clock on Thursday.

We eat at

Guests

Turkey

lbs

Ovens

Slow cookers

DISH	WHERE THE RECIPE LIVES	OVEN °F	MINUTES	MAKE AHEAD? WHEN?	WHO'S BRINGING IT
TURKEY & MAINS	ham? both? the second one goes here				
GRAVY & SAUCES					
SIDES	the oven column earns its keep here				
ROLLS & BREAD					
DESSERTS	baked Wednesday = zero oven time Thursday				
APPETIZERS & DRINKS					

The oven check

Count the dishes above that need the oven in the last hour before dinner. If it's more than two or three — or they want different temperatures — one of them has to move: to the slow cooker, to the stovetop, or to Wednesday (bake it, chill it, reheat it). The turkey rests on the counter for 30–45 minutes before carving. The oven is empty then, at whatever temperature you like. That's your window, and it's bigger than it sounds.

Dishes in the oven during the last hour: Baking while the turkey rests:

What moves, and where it goes: