

Complete Thanksgiving Dinner Plan

Recipes • Ingredients • Budget • Shopping List • Timeline

Master Ingredient List

Category	Items
Main Dish	Turkey/Chicken, Butter, Garlic, Rosemary, Thyme, Broth
Sides	Potatoes, Sweet Potatoes, Green Beans, Cornbread Mix, Stuffing Mix
Desserts	Pumpkin Puree, Pie Crust, Evaporated Milk, Eggs, Brown Sugar
Drinks	Apple Cider, Sparkling Water, Tea Bags

Herb Roasted Chicken (Budget Main Dish)

Ingredients: Whole chicken, butter, garlic, rosemary, thyme, salt.

Steps:

1. Preheat oven to 375F.
2. Season chicken.
3. Roast 1 hr 20 min.

Classic Mashed Potatoes

Ingredients: Potatoes, butter, milk, salt.

Steps: Boil, mash, season.

Green Bean Casserole

Ingredients: Green beans, cream of mushroom soup, fried onions.

Steps: Mix, bake 25 min.

Stuffing Bake

Ingredients: Stuffing mix, broth, butter.

Steps: Mix and bake 30 min.

Pumpkin Pie (5 Ingredient)

Ingredients: Pumpkin puree, eggs, evaporated milk, sugar, spices.

Steps: Mix, pour, bake 50 min.

Full Meal Budget (Sample)

Dish	Estimated Cost
Roasted Chicken	\$8
Mashed Potatoes	\$5
Green Bean Casserole	\$6
Stuffing	\$4
Pumpkin Pie	\$6
Drinks	\$3
TOTAL	\$32

Thanksgiving Cooking Timeline

- 1 week before: Plan menu, set budget.
- 3 days before: Buy all ingredients.
- 2 days before: Prep vegetables.
- 1 day before: Bake pie and prep stuffing.
- Thanksgiving morning: Start main dish.
- 2 hours before dinner: Prep sides.
- 1 hour before: Warm sides, set table.

Money-Saving Tips

- Buy frozen instead of fresh.
- Use store apps for coupons.
- Choose chicken instead of turkey.
- Make desserts from scratch.
- Buy generic brands.

Thanksgiving Dinner on a Budget

Free Thanksgiving Dinner Budget Kit

Use this kit to plan, budget, and organize your Thanksgiving dinner so you can host a meaningful meal without overspending.

Name: _____

Year: _____

Thanksgiving Meal Budget

Set your budget for each part of the meal. Fill in the estimated cost while planning and the actual cost after shopping.

Category	Estimated Cost	Actual Cost	Notes
Main Dish (Turkey/Chicken/Ham)			
Sides			
Desserts			
Drinks			
Spices & Extras			
Decorations			
Other			
TOTAL			

Overall Budget Goal: \$_____

Shopping List

Group your items by category and track estimated and actual prices as you shop.

Category	Item	Qty	Est. Price	Actual Price	Store	Notes

Price Comparison Sheet

Compare prices across different stores to find the best deals before you shop.

Item	Store A Price	Store B Price	Store C Price	Best Price / Store

Ingredient Swaps (Budget Cheat Sheet)

Use lower-cost substitutions to keep flavor while lowering your total bill.

Traditional Item	Budget Swap	Notes
Turkey	Whole Chicken	Often much cheaper and still feels special.
Fresh Vegetables	Frozen Vegetables	Same nutrients, longer shelf life.
Fancy Pie	Simple Pie or Pudding Dessert	Lower ingredient cost.
Heavy Cream	Milk + Cornstarch	Thicken sauces without cream.
Store-bought Décor	DIY Paper Décor	Use what you have at home.

Potluck Contribution Tracker

Share the cost by asking guests to bring a dish. Track who is bringing what and whether they have confirmed.

Guest Name	Dish They'll Bring	Confirmed? (Yes/No)	Notes

Store Deals & Coupons Tracker

List sales, coupons, and rewards app deals so you don't forget to use them at checkout.

Store	Deal Item	Cost	Qty	Total	Notes

Promo Codes / Rewards Apps Used:

Cooking Timeline

Plan what needs to happen and when so Thanksgiving Day feels calmer and more organized.

- 1 week before: Plan menu, confirm guests, and set your budget.
- 3–4 days before: Shop for non-perishables, start desserts, and prep make-ahead sides.
- 2 days before: Buy fresh items, chop vegetables, and clear fridge space.
- Day before: Prep main dish, set the table, and pre-cook anything that reheats well.
- Thanksgiving morning: Start main dish and sides according to your schedule.
- 1–2 hours before dinner: Warm sides, finish salads, set out drinks and appetizers.

Your custom schedule:

Leftover Meal Planner

Stretch your Thanksgiving budget further by planning how you'll use leftovers for future meals.

Leftover Item	Date Stored	Plan / New Meal	Freeze? (Y/N)
Turkey		Sandwiches, soup, or casserole	
Mashed Potatoes		Potato cakes or shepherd's pie	
Veggies		Stir-fry or omelet	
Stuffing		Breakfast hash or baked cups	

Notes & Ideas

Use this page to jot down recipes, reminders, things that went well, and ideas for next year.

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