



Christmas PLANNER



One week before

- ☐ Do a bit of a fridge and freezer clearout to make sure you have space for all the Christmas goodies
- ☐ Make and freeze things like mince pies and sausage rolls, which you can then bake from frozen whenever you need them
- ☐ Make sure you have enough plates, glasses and cutlery - it'll be too late if you remember on the 25th
- ☐ If you are cooking a frozen turkey, Take it out of the freezer a few days before to defrost in the fridge



Christmas Eve

- ☐ Make your stuffing, then wrap it and put it in the fridge
- ☐ Peel, boil and fluff up the potatoes in advance, then cover and keep in the fridge
- ☐ Do as much prep as you can. Peel and chop veg like carrots and store them in cold water.
- ☐ Parboil sprouts, then chill and finish them off on Christmas day in a frying pan
- ☐ Parboil parsnips and then cool and toss in a honey glaze ready to go in the oven tomorrow





Christmas Day PLANNER



For a 2pm start!

- ☐ **8am - Take your turkey out of the fridge to come to room temperature.**
- ☐ **9.30am - Preheat the oven and rub the turkey with butter or oil and season.**
- ☐ **10am - Place the turkey in the oven, remembering to baste regularly throughout the cooking time and cover with foil if necessary**
- ☐ **10.30am - Set the table (or even better get someone else to do it!)**
- ☐ **11am - Have a cup of tea or coffee or a glass of bucks fizz!**
- ☐ **12pm - Put your Christmas pudding on to steam, it should take around 3 hours**
- ☐ **1pm - Remove the turkey from the oven and make sure it is cooked through. Cover tightly and leave to rest. Drain and deglaze the juices to make gravy. Turn up the heat and put the roasting trays full of oil or goose fat in the oven to warm up.**
- ☐ **1.15pm - Place the potatoes in the hot oil or fat and make sure they are well coated, return to the oven. Do the same with your parsnips or any other veg you are roasting e.g. carrots**
- ☐ **1.30pm - Place the pigs in blankets and stuffing in the oven. Put the water for the veg**
- ☐ **1.40pm - Begin boiling and stir frying the remaining veg, keeping an eye on what is in the oven. Heat your gravy.**
- ☐ **1.50pm - Open the wine!**
- ☐ **2pm - Serve up the dinner and sit down!**
- ☐ **3pm - Remove the pudding from the heat and serve with lots of brandy butter**
- ☐ **4pm - Leave the family to clear the table, do the dishes and tidy the kitchen while you find a comfortable chair or sofa to collapse on!**

