

Holiday Dinner Timeline

SERVE AT 1:30 P.M.

8:00 to 9:00 a.m.	MAKE VEGGIE AND FRUIT TRAYS.
9:00 to 10:00 a.m.	MAKE MEAT AND CHEESE TRAY.
10:30 to 10:45 a.m.	PREHEAT OVEN. SEASON ROAST.
10:45 a.m. to 12:30 p.m.	COOK ROAST (1 HOUR 45 MIN).
10:45 to 11:00 a.m.	ASSEMBLE GREEN BEAN CASSEROLE.
11:00 to 11:30 a.m.	SET OUT APPETIZER TRAYS; TAKE A SHORT BREAK.
11:30 to 11:45 a.m.	PEEL AND CUBE POTATOES; PLACE ON STOVE TO BOIL (30 MIN.)
11:45 a.m. to 12:15 p.m.	MAKE HOUSE SALAD.
12:15 to 12:30 p.m.	MASH POTATOES AND SEASON.
12:30 p.m.	REMOVE ROAST; LET REST. BAKE GREEN BEAN CASSEROLE (30 MIN). WARM ROLLS IN OVEN. MAKE STUFFING. MAKE GRAVY FROM ROAST DRIPPINGS.
1:00 p.m.	PLACE MEAL ON TABLE.
1:30 p.m.	ENJOY!