



Butternut Squash with Truffle Oil

A Beautiful Side dish found in my new cookbook 'Entertaining with Purpose' out November 12th!



Have light hors d'oeuvres prepared for when guests arrive. Custom Charceturie cones made easily!

Personalization:

Create thoughtful options like guest favors on plates. I do white chocolate peppermint bark. Recipe below.



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Photography by CATHERINE NEILL

White Chocolate Peppermint Bark

12oz Dark or Semi Sweet Chocolate Chips 12 ox White Chocolate Chips 1/2 tsp peppermint extract 3 Candy canes crushed

- 1. Line a small cookie sheet with parchment paper.
- 2. In a bowl melt the dark chips in the microwave, checking every 15 seconds. Pour onto parchment paper and place in fridge to harden.
- 3. Melt white chocolate in microwave. Stirring and checking every 15 seconds.
- 4. Remove dark chocolate from fridge and pour white chocolate over the top.
- 5. Sprinkle with candy canes. Place back in the fridge for one hour.
- 6. Break up bark and place cellophane or other cute favor packaging.



Thanksgiving Planning Checklist

Thaw the turkey in the refrigerator 3 days in advance

Order any items that require shipping 3 weeks in advance (think décor, clothing, glassware, linens)

Have housecleaners in 2-3 days in advance

Make all baked goods the night before—pies, rolls and bread

Save time on Wednesday evening to create the tablescape. Grab a beverage and have fun!

Layout the bar and pull everything together the night before

Grocery shop on Monday at the latest, its best to go one week in advance.

November

SUN	МОИ	TUE	WED	THU	FRI	SAT
	Send invites	2	Start décor plan Count plates & glassware 3	4	Order anything requiring shipping	4
	1	Z	Shabbware 3	4	5	6
				RSVP Deadline		
7	8	9	10	11	12	13
				Shop for food		Make Thankful Tree and other Personalized
14	15	16	17	18	19	details 20
Thaw Turkey Press Linens		Housekeepers Brine Turkey	Tablescape Bar Make Pies	Thanksgiving Day!		
21	22	23		25	26	27
28	29	30				





Thanksgiving Day Timeline

7:00 am—wake, grab a cup of coffee and a healthy breakfast

8:00 am—go over to do list and get organized 9:00-10:00—Get some exercise, go for a walk, do yoga, lift weights or stretch

11-3:00-Prepare all side dishes, hors d'oeuvre and make homemade whipped cream and place in fridge. Start turkey cook time based on weight.

12:00—Make time for a healthy lunch, light salad with protein

3:00 - Start chilling wine and cold beverages

3:00-4:00-Shower and get ready

4:00—Finish up any last minute items, fill water pitchers and place in fridge

4:45 -Set hors d'oeuvres out

5:00- PM Guests arrive—Mingling, filling out thankful tree, grabbing drinks

5:15 -Pull the turkey out of the oven and let rest, make the gravy

5:45- Carve the turkey

6:00 - Dinner—Enjoy time with your friends and family!

Food is what connects us when we can't celebrate together.



