

CHRISTMAS DAY SCHEDULE

8am

Anything that wants coming out of the fridge, do it now. This will include the:

- turkey
- stuffing
- prepped vegetables
- cranberry sauce, which doesn't want to be heated, but wants to be at room temperature.

8.30

- Have breakfast.

Open presents if you like. A little chill time.

9.10

- Turn the oven on.

Any last minute prep for the turkey? It should have been ready the night before.

9.30

- Place the turkey in the oven.

This time is relative, depending on the size of your turkey. I'm working on a 5kg bird that will take about 3 – 3.5 hours. The bigger, the more time you need, so

adjust all the other times accordingly. Drop me a comment if you need help with that.

Now, it's time to chill, get dressed, have a late breakfast if you haven't. Organise the kids, put your feet up.

11.45 (roughly)

- Take the foil off your turkey, so it can brown.
- Depending on the size of your turkey, this could be earlier.

12.30 – 1 pm

- Get the turkey out of the oven and turn up the heat for the oven.
- Strain the turkey juices and add to the gravy made yesterday (or earlier).
- Cover the turkey with foil, top with tea towel and leave to rest.

1 pm

- Place the potatoes in the oven.

1.20

- Place the parsnips in the oven.
- Turn the potatoes.
- Get the brussels sprouts and carrots done and keep warm on the stove or in the oven, in an oven proof dish, ready to go out to the table.
- Check the gravy seasoning and simmer at the lowest setting. Or warm up 5 minutes before.

1.45

- Flip the parsnips.
- Start getting your minions to take the food out to the table.
- Heat up any sauces that need it.

- Take the potatoes and parsnips out at the last minute and take to the table (transfer to a dish if you have to).
- Take the turkey to the table to carve. Or do it in the kitchen.

2 pm

Sit down and enjoy your efforts.

Merry Christmas!

Lin xx

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