Timeline Plant-based Thanksgiving Dinner



Preparation Timeline :

- 1. Determine what time you wish to dine. The total time required for this dinner will be 4-1/2 hours. This includes marinating time for the mushrooms. Let's assume dinner will start at 4PM.
- 2. Start marinating mushrooms about 11:30. (4-1/2 hours before dining)
- 3. About 2 hours before you wish to dine, prep potatoes, yams and Brussels Sprouts and cover each individually in cold water. Set aside.
 - * Also, make mushroom gravy now. It will hold and can be reheated.
- 4. About 1-1/2 hours before dining, start boiling potatoes.
 - * While potatoes cook, assemble and bake yams dish.

Place baked yams in a warming oven when cooked.

- 5. About 40 minutes before dining, bake Brussels Sprouts and Marinated Mushrooms.
 - * Re-warm dressing (made yesterday) in oven while sprouts and mushrooms cook.
- 6. Reheat gravy while sprouts and mushrooms are in the oven.
 - * Use reserved potato cooking water to thin gravy to desired consistency.
- 7. Place cranberry sauce in a serving dish/warm rolls (optional)/ assemble relish trays (opitonal). Serve.