



My Thanksgiving Day Planner



Big Bear's  WIFE
RECIPES ♥ TRAVEL ♥ REAL LIFE SOUTHERN DAYS

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Dear Friends,

I'm so Thankful for you!

This year I put together a free Printable Thanksgiving Day Planner to help you stay organized during this holiday season!

This Thanksgiving Day Planner is for PERSONAL USE ONLY. This planner should be used for your own planning at home and not changed or sold on any other sites.

If you use this planner and take photos, I'd LOVE to see them on Social Media! Please tag me so that I can see the planner in action!

I hope that you have a great holiday season and a wonderful Thanksgiving!

For more Thanksgiving Day recipes please visit me at BigBearsWife.com

--- Angie



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My Favorite Appetizer Recipes



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Appetizers



Bacon Cheese Dip

Ingredients:

8 slices of bacon, cooked and chopped
8 ounces cream cheese, softened
8 ounces creamy Swiss cheese wedges
2 cups Shredded Cheddar cheese
1 cup shredded Parmesan cheese

1 teaspoon garlic powder
1/2 cup mayonnaise

Directions:

Preheat oven to 400F. Add the cream cheese and creamy swiss cheese to the bowl of a stand mixer and mix until combined. (or put into a large bowl and use an electric mixer) Add in the cheddar cheese and Parmesan cheese and mix well. Mix in the garlic powder and mayonnaise. Mix well. Stir in the cooked, chopped bacon pieces. Spoon into a 2 quart baking dish. Bake for 30 minutes. Serve hot/warm with crackers.



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Appetizers



BBQ Crockpot Meatballs

Ingredients:

4 bags (14oz each) frozen meatballs (56 oz)

36 oz BBQ Sauce

30 oz jar grape jelly

Directions:

Dump the meatballs, BBQ sauce and Grape Jelly into the bowl of a slow cooker. Set the slow cooker to high and let cook for 3 hours.

Set the slow cooker on "warm" until ready to serve.

Yields: 96-100 meatballs

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Appetizers



BBQ Bacon Wrapped Shrimp

Ingredients:

- 10 Jumbo Shrimp
- 10 Slices of Bacon
- 1 Cup BBQ Sauce
- 1 tablespoon Greek Seasoning

Directions:

Preheat oven to 400F.

Remove the shells and tails from the shrimp. Pat dry and wrap each jumbo shrimp with a piece of bacon. Slide 4 shrimp onto a skewer but don't let them touch. Do this with all of the shrimp and bacon. (You don't have to use skewers, you can just lay the shrimp on a pan) Place the bacon wrapped shrimp on a sheet pan and sprinkle each side with Greek seasoning. Next, slather on a layer of BBQ sauce onto each side. Bake at 400F for 16 minutes or until bacon is done.





Appetizers



From the kitchen of: _____

Ingredients:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Directions:

Yields: _____



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Appetizers



From the kitchen of: _____

Ingredients:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Directions:

Yields: _____





Appetizers



From the kitchen of: _____

Ingredients:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Directions:

Yields: _____





My Favorite Side Dish Recipes



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Side Dishes



Pineapple Orange Cranberry Sauce

Ingredients:

- 1 can (14 ounces) whole-berry cranberry sauce
- 1 can (11 ounces) mandarin oranges, well drained
- 1 can (8 ounces) crushed pineapple, well drained
- 1/4 cup chopped pecans, toasted

Directions:

In a small serving bowl, combine the cranberry sauce, oranges and pineapple.
Stir in pecans just before serving.

Yields: 2 cups



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Side Dishes



Greenbean Casserole

Ingredients:

- 2 cans (10.75 oz. each) Cream of Mushroom Soup
- 1 cup milk
- 2 tsp. soy sauce
- 1/4 tsp. ground black pepper
- 8 cups cooked green beans or 4 cans (14.5 oz. each) Green Beans, drained
- 2-2/3 cups French's® French Fried Onions

Directions:

Stir the soup, milk, soy sauce, black pepper, beans and 1-1/3 cups onions in a 3-quart casserole.

Bake at 350°F for 25 minutes or until the bean mixture is hot and bubbling.

Stir the bean mixture. Sprinkle with the remaining onions. Bake for 5 minutes or until the onions are golden brown.

Yields: 10 servings

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Side Dishes



From the kitchen of: _____

Ingredients:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Directions:

Yields: _____





Side Dishes



From the kitchen of: _____

Ingredients:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Directions:

Yields: _____





Side Dishes



From the kitchen of: _____

Ingredients:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Directions:

Yields: _____





My Favorite Dessert Recipes



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Desserts



Bourbon Pecan Pie

Ingredients:

1 store bought or homemade pie crust dough	1/2 cup sugar
2 cups chopped pecans	1 1/2 cups brown sugar
2 tablespoons bourbon	2 large eggs
2 tablespoons milk	About 60 pecan halves (for the top of the pie)
2 tablespoons all-purpose flour	
1/2 cup melted butter	

Directions:

Preheat the oven to 350F. Press pie dough into a 9- inch pie dish. Set aside. In the bowl of a stand mixer, mix together the brown sugar, sugar and eggs. Mix until everything is combined and creamy. Mix in the melted butter, milk and flour. Stir to combine. Slowly mix in 2 cups chopped pecans. Mix in the bourbon. Pour the mixture into the pie shell. Sprinkle, or neatly arrange, pecan halves over the top of the pie. Bake the pie for 45 minutes or until done. Set the pie on a wire rack and let cook for 30 minutes. Middle of pie will firm up with cooling. **Optional - Serve warm with ice cream

Yields: 1 BOURBON PECAN PIE

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Desserts



Homemade Pumpkin Pie

Ingredients:

2 refrigerated pie crusts

3 cups pumpkin puree

1 cup sugar

2 teaspoon ground cinnamon

2 teaspoon ground cloves

3 teaspoon pumpkin spice

1 teaspoon ground ginger

1 teaspoon salt

4 large eggs

2 tablespoons of vanilla

18 oz of evaporated milk

Directions:

Pre-heat oven to 425F.

In a large mixing bowl, Mix together the sugar, cinnamon, cloves, pumpkin pie spice, ginger and salt. Mix in eggs. Mix in vanilla. Mix in Pumpkin puree. Mix in evaporated milk.

Mix very well! Mix WILL be watery! Pour into a prepared crust!

Bake at 425 F for 20 minutes, then turn the temperature down to 350 F bake for 1 hour and 30 minutes. Pie will not "jiggle" once it's done.

Cool on wire rack!

Yields: 1 Pumpkin Pie

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Desserts



From the kitchen of: _____

Ingredients:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Directions:

Yields: _____



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Desserts



From the kitchen of: _____

Ingredients:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Directions:

Yields: _____



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Thanksgiving Day Shopping List



A large area consisting of two columns of horizontal lines for writing a shopping list. Each column contains 15 lines.

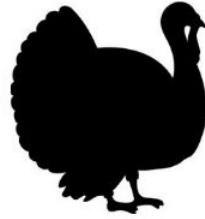


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Thanksgiving Day Shopping List



Guest List





Thanksgiving Day Menu



Turkey

Size: _____ Ordered? _____ Thaw by / /
1 pound per person

Side Dishes

Dish: _____

Who's Making It? _____
 Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
 Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
 Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
 Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
 Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
 Time to Make/Heat: _____

Dessert

Dish: _____

Who's Making It? _____
 Time to Make: _____

Dish: _____

Who's Making It? _____
 Time to Make: _____



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Thanksgiving Day Menu



Ham

Size: _____

Ordered/Bought? _____

Side Dishes

Dish: _____

Who's Making It? _____
Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
Time to Make/Heat: _____

Dish: _____

Who's Making It? _____
Time to Make/Heat: _____

Dessert

Dish: _____

Who's Making It? _____
Time to Make: _____

Dish: _____

Who's Making It? _____
Time to Make: _____



Thanksgiving Day Meal Prep Schedule



5 am: _____ 1 pm: _____

6 am: _____ 2 pm: _____

7 am: _____ 3 pm: _____

8 am: _____ 4 pm: _____

9 am: _____ 5 pm: _____

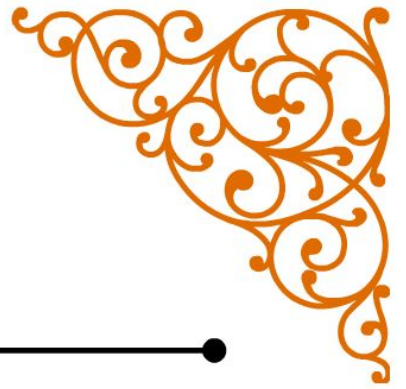
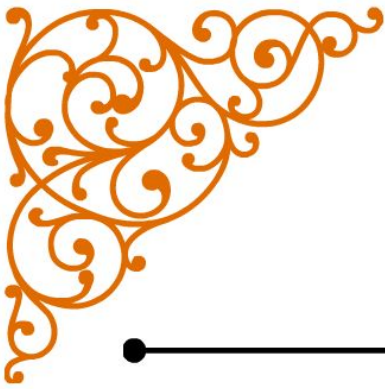
10 am: _____ 6 pm: _____

11 am: _____ 7 pm: _____

12 pm: _____ 8 am: _____



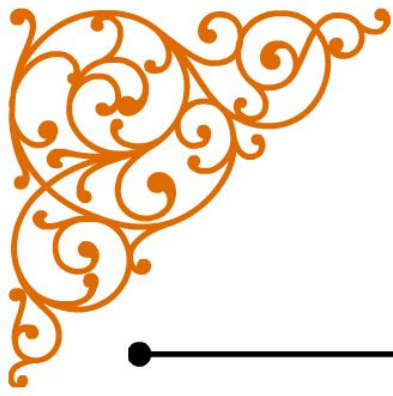
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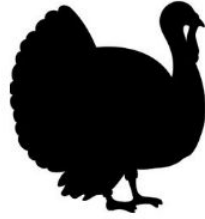
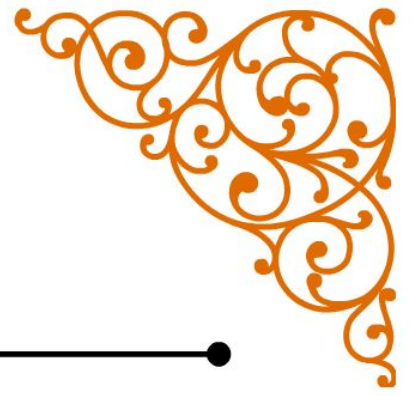
Notes







Notes



Handwriting practice lines consisting of 15 horizontal black lines.



Name Tags / Place Cards



Name Tags / Place Cards



Leftover Labels

--print and cut out to place on containers for guests to take home leftovers--



Leftover Labels

--print and cut out to place on containers for guests to take home leftovers--

