



# LAST-MINUTE EASTER RESCUE PLAN

## Your 48-Hour Guide to a Stress-Free Easter Dinner

### THURSDAY - 48 HOURS BEFORE

- ☐ Inventory pantry & freezer
- ☐ Finalize menu selections from our quick-prep options
- ☐ Create shopping list (use our template below)
- ☐ Shop for ingredients (butcher first, then grocery store)
- ☐ Organize refrigerator to make space for ingredients
- ☐ Make desserts that improve with time (cheesecake, pies)

### FRIDAY - 24 HOURS BEFORE

- ☐ Equipment check (use our verification list below)
- ☐ Clean serving dishes & polish silverware
- ☐ Make compound butter and prep any marinades
- ☐ Prepare long-lasting sides:
  - Cranberry sauce
  - Pickled vegetables
  - Dips or spreads
- ☐ Prepare ham glaze or meat seasoning
- ☐ Create tablescape plan and gather decorations
- ☐ Make timeline for remaining days

### SATURDAY - 24 HOURS BEFORE

- ☐ Prep vegetables (wash, peel, chop, store properly)
- ☐ Prepare sides that can be refrigerated overnight:
  - Potato dishes (prep for final cooking)
  - Stuffing/dressing components
  - Cold sides (complete)
- ☐ Season/brine main protein and refrigerate
- ☐ Set table or prep serving area
- ☐ Prepare serving dishes and utensils, label with sticky notes
- ☐ Make any remaining desserts
- ☐ Prepare breakfast for Sunday morning (to save time)

### SUNDAY (EASTER) - THE BIG DAY

- ☐ Remove desserts from refrigerator to come to room temperature (if needed)
- ☐ Remove main protein from refrigerator to begin temperature staging
- ☐ Prepare oven or other cooking equipment
- ☐ Begin cooking main protein (consult chart below)
- ☐ Begin reheating or cooking side dishes
- ☐ Check protein temperature (based on time chart)
- ☐ Finish and plate cold sides
- ☐ Remove protein when target temperature is reached
- ☐ Rest protein properly (tent with foil)
- ☐ Finish hot sides and gravy
- ☐ Carve protein
- ☐ Serve and enjoy!