

Ideas

Seasonal | Celebrating Thanksgiving

3 Money-Saving Thanksgiving Prep Tips

Add these Thanksgiving prep strategies to your to-do list now, you'll be thankful for the money you'll save and the calm feeling you'll have once the bird is in the oven.





Soon after the leaves start changing color, Thanksgiving has a tendency to sneak up, causing strain and stress on your budget and your sanity. This year, to ensure a stress-free Turkey Day, start your Thanksgiving prep early. With time on your side, you can take stock of what you already have, look for deals and serve up a fantastic—yet affordable—feast.

Here are some Thanksgiving dinner prep ideas to try out as you count down to the big day:

1. Rethink your serveware.

Every host wants a Thanksgiving table that's an Instagram-worthy cornucopia of delicious food, gorgeous place settings and beautiful textiles. In other words, presentation counts. Before you're tempted to go out and purchase fancy new serving platters and ornate dishes that may not be practical, think about your menu. Be sure to consider those guests who bring along ready-to-serve dishes (like Aunt Maureen's classic green bean casserole!).

Which sides and veggies are you making that can go from oven to table? For those items, use or pick up some pretty bakeware. Other menu items (such as your cranberry compote or roasted brussels sprouts) can be cooked up in your reliable but inelegant pots and pans, and transferred into colorful bowls you may already have on hand

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Don't have pretty serving bowls? Wrap holiday-inspired dish towels or fabric around older-looking serveware. There's also no need to splurge on pricey server sets; add a few inexpensive, disposable service utensils to your shopping list.

2. Inventory your pantry.

Every busy cook is guilty of buying [pumpkin pie spice](#) or a [turkey baster](#), only to realize later that they already have those items hiding in plain sight. Before the holiday craziness takes over, pick an afternoon to explore the depths of your kitchen cabinets and pantry shelves to see what you have, and make a master list of what you need. This will help you avoid buying duplicates.

While you're in cleanup mode, make sure your meat thermometer and other less frequently used appliances are in working order, and that your pie plates are intact. That way, you can replace what's necessary and prevent a stress-inducing surprise on Thanksgiving morning.

3. Stock up on non-perishables.

Now that you have a clean pantry, you can start gradually loading up on the ingredients you'll need for your Thanksgiving prep as they arrive in stores (and go on sale). From [canned pumpkin](#) to flour to paper goods, by spacing out your purchases, you'll also avoid an overstuffed grocery bill at the last minute.

By adding these Thanksgiving prep strategies to your to-do list now, you'll be thankful for the money you'll save and the relaxed feeling you'll have once the bird is in the oven.

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