

# Advice for Thanksgiving

By Heather Haas

1. Purchase a fresh turkey as opposed to a frozen turkey. Why?  
*Because even with your best intentions of thawing that 22# turkey in the tub, it won't get thawed thoroughly. Cooking a frozen turkey causes a few issues like you may end up eating Thanksgiving dinner at 11 p.m.*
2. Make sure you can run your turkey over to a neighbor's oven to cook. Why?  
*Because your oven might break without you knowing, which causes lots of issues.*
3. Do not use an instant-read thermometer to check the internal temperature of the turkey. Why?  
*Because they melt, and your guests will have melted plastic in their turkey...not good.*
4. Rotisserie Chickens work really well as a turkey substitute if hosting the weekend after Thanksgiving. Why?  
*Because your oven might break again, and raw turkey does not taste good. Your guests will think it's the best turkey they have ever eaten.*
5. Avoid deep fryers to cook your turkey. Why?  
*Because they can tip over with a gust of wind and cause your turkey to shoot across your backyard like a bullet.*
6. Use a roasting pan that matches the size of your turkey. Why?  
*Because using one that is too small causes the drippings to overflow and catch on fire, which causes the turkey to catch on fire as well.*
7. If having a small group over, cook a turkey breast but don't put it in a glass baking dish. Why?  
*Because glass baking dishes can unexpectedly explode, and then you'll have glass shards in your turkey, which doesn't really work. Maybe always have a couple of rotisserie chickens ready.*
8. Keep your gravy heating on low. Why?  
*Because it can easily start on fire at too high of a temperature.*
9. Keep a constant eye on the marshmallows on your sweet potato casserole. Why?  
*Like the gravy, they catch on fire easily.*
10. Be careful who you ask to light candles. Why?  
*Some guests like to light the battery-operated candles, thinking they are real, which causes little plastic fires all over your home.*

# Real Advice

1. Pray!
2. No matter how much you might plan ahead, know that things may not go as planned.
3. Hold things loosely.
4. If at first you don't succeed, try and try again.
5. Keep a sense of humor.
6. Remember, your guests are there first and foremost to see you and your family ... they are not there to inspect your home or inspect your food.
7. Pray!