

Thanksgiving Hosting Made Easy

Email

Subject Line & Pre Header	SL: No sweat Thanksgiving hosting hacks 🐓 PH: Feast without the fuss!
Header Copy	Klover Presents: Holiday, <i>Smarter</i>. Thanksgiving Hosting Made Easy
Body Copy	<p>At Klover, we're all for a Thanksgiving holiday spent with less stress and more thanks. So, as a way to show our gratitude to <i>you</i>, we've gone ahead and prepared this guide to easy hosting. Dig in!</p> <p>5 days before Thanksgiving</p> <ul style="list-style-type: none"><input type="checkbox"/> Make a list and go shopping<input type="checkbox"/> Clean out your fridge <p>If you haven't already, create a grocery list and hit the stores before the shelves clear out. Clean out your fridge to make more room and get rid of any expired goods.</p> <p>4 days before Thanksgiving</p> <ul style="list-style-type: none"><input type="checkbox"/> Start thawing your turkey<input type="checkbox"/> Confirm with guests <p>According to Martha Stewart, you'll need one full day of thawing for every four pounds of turkey. So, start thawing your frozen turkey inside your fridge and confirm how many guests will be in attendance and what they'll be bringing.</p> <p>3 days before Thanksgiving</p> <ul style="list-style-type: none"><input type="checkbox"/> Prep no-bake desserts<input type="checkbox"/> Tidy up your space <p>No-bake desserts mean you'll have one less thing to worry about on the day of and something equally as delicious! You can also start to lightly tidy up your space so you're not left stressing the night before.</p>

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2 days before Thanksgiving

- Whip up some of your dishes**
- Prep your ingredients**

Do you know what dips, dressings, and brine all have in common? They can be made a couple days beforehand to save time. And for those dishes that can't be made ahead of time? Prep their ingredients by making sure they're washed, chopped, and ready to go!

1 day before Thanksgiving

- Brine your turkey**
- Bake your pie crust**

Brine your turkey and let it marinate overnight, and bake your pie crust if you plan on serving a slice. Pie crusts can be baked a day or two prior to being filled with the filling of your choice.

From all of us at Klover, thanks for being a part of our family! Happy Thanksgiving! 😊

CTA

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