smitten kitchen Things Learned Hosting First Friendsgiving • realized last week makes big meals 16 people scary ’ cooking much sheer volume logistics required manage mean kitchen built feed 16 Trust ’ ’ kitchen making things hard • Thus time spend plotting things less stressful ’ Team Casserole i.e prefer dishes deep bubbly made well advance reheat well ’ fairly forgiving long short warming times long get little extra crunchy toasted top yum little still pack lot warmth inside even ’ bubbling hot warmed dishes turkey went slid one two roasted turkey came needed 30 minutes rest carve sides went back warm • Everything done advance early possible ’ lot people often leads quite over-exhausting night getting everything prepped wake rested ’ 80 ’ actually stressful day means ’ far likely enjoy party ’ finish prep night ’ morning ’ essential ’ little window vegging/non-cooking time prepping stuff cooking stuff must done last-minute ’ also great time change something fresh • pies made earlier week either went fridge pecan freezer pumpkin needed • Finally think buy trivets Christmukkah have… 4 kind Thanksgiving 4 hot dishes coming kitchen None want thank much