

## YOUR STEP-BY-STEP GAME PLAN

Getting organized in advance is the key to low-stress hosting. Use our detailed guide to help you get set up and prepared so all your recipes are piping hot at the same time – and you can grab a cocktail and enjoy the party!



THE DAY BEFORE:	THE MORNING OF:	1 HOUR BEFORE:	30 MINUTES BEFORE:
<ul style="list-style-type: none"> <li><input type="checkbox"/> Make <b>Maple Pecan Semifreddo</b> (p. 57); freeze.</li> <li><input type="checkbox"/> Make pesto for <b>Grilled Mixed Mushroom Flatbread</b> (p. 52; Step 2). Cover and refrigerate.</li> <li><input type="checkbox"/> Make sour cream mixture for <b>Mexican-Style Street Corn</b> (p. 54; Step 3). Cover and refrigerate.</li> <li><input type="checkbox"/> Make herb butter for <b>Hasselback Sweet Potatoes</b> (p. 54; Step 5). Cover and refrigerate.</li> <li><input type="checkbox"/> Soak plank in water for <b>Cedar Plank Maple Dijon Salmon</b> (p. 54; Step 1).</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Shuck corn and marinate chicken for <b>Marinated Flattened Chicken with Mexican-Style Street Corn</b> (p. 54; Steps 1 and 2).</li> <li><input type="checkbox"/> Shred cheese for <b>Grilled Veggie Nachos</b> (p. 57) and <b>Grilled Mixed Mushroom Flatbread</b> (p. 52). Place in containers in fridge.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Prepare glaze for <b>Cedar Plank Maple Dijon Salmon</b> (p. 54; Step 6). Cover and refrigerate.</li> <li><input type="checkbox"/> Cook mushrooms for <b>Grilled Mixed Mushroom Flatbread</b> (p. 52; Step 3). Cool to room temperature; remove pizza dough from refrigerator.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Roll out dough for <b>Grilled Mixed Mushroom Flatbread</b> (p. 52; Step 4) and grill; top with pesto, mushrooms and cheese.</li> <li><input type="checkbox"/> Place <b>Marinated Flattened Chicken</b> (p. 54; Step 4) on heated side of grill. Place <b>Hasselback Sweet Potatoes</b> (p. 54; Step 4) on opposite side of grill.</li> </ul>
<p><b>WHEN GUESTS ARRIVE:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Place <b>Grilled Mixed Mushroom Flatbread</b> (p. 52; Step 5) back on grill.</li> <li><input type="checkbox"/> Grill avocado. Assemble and grill <b>Grilled Veggie Nachos</b> (p. 57; Steps 2 and 3).</li> <li><input type="checkbox"/> Move <b>Marinated Flattened Chicken</b> (p. 54) to unheated side of grill.</li> <li><input type="checkbox"/> Serve <b>Grilled Mixed Mushroom Flatbread</b> (p. 52) and <b>Grilled Veggie Nachos</b> (p. 57).</li> </ul>			
<p><b>20 MINUTES BEFORE DINNER:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Assemble <b>Cedar Plank Maple Dijon Salmon</b> (p. 54; Step 7) on plank, spread with glaze and grill.</li> </ul>			
<p><b>10 MINUTES BEFORE DINNER:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Peel open foil on <b>Hasselback Sweet Potatoes</b> (p. 54, Step 7); add herb butter.</li> <li><input type="checkbox"/> Brush <b>Mexican-Style Street Corn</b> (p. 54) with oil and grill.</li> <li><input type="checkbox"/> If grilling asparagus to serve alongside <b>Cedar Plank Maple Dijon Salmon</b> (p. 54), toss with oil and salt; grill.</li> </ul>			
<p><b>DINNERTIME:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Serve <b>Marinated Flattened Chicken with Mexican-Style Street Corn</b> (p. 54), spreading corn with sour cream mixture and torn basil, and <b>Cedar Plank Maple Dijon Salmon with Hasselback Sweet Potatoes</b> (p. 54).</li> </ul>			
<p><b>DESSERT:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Place <b>Maple Pecan Semifreddo</b> (p. 57) on serving platter and sprinkle with reserved nuts.</li> </ul>			