

christmas MENU

CHRISTMAS RECIPES, GROCERY LIST & LEFTOVER RECIPES

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DESSERTS

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Cranberry Orange Trifle

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Mulled Wine



Classic Christmas Recipes and Grocery List with Bonus Leftovers Recipes

Below are recipes with exact measurements of ingredients and detailed cooking instructions for a classic Christmas menu, a grocery list for your grocery shopping needs as well as recipes to use for leftovers :

Appetizers

Roasted Butternut Squash Soup

Ingredients:

- 1 medium butternut squash, peeled, seeded, and cubed
- 2 tablespoons olive oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 4 cups vegetable broth
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Salt and pepper to taste
- 1/2 cup heavy cream
- Fresh parsley for garnish (optional)

Instructions:

1. Preheat the oven to 400°F (200°C).
2. Toss the butternut squash cubes with 1 tablespoon of olive oil, salt, and pepper. Spread them on a baking sheet and roast for 30-35 minutes or until tender.
3. In a large pot, heat the remaining olive oil over medium heat. Add the chopped onion and garlic, and sauté until they're soft and translucent.
4. Add the roasted butternut squash, vegetable broth, cinnamon, nutmeg, salt, and pepper to the pot. Bring to a boil, then reduce the heat and simmer for 20 minutes.
5. Use an immersion blender to puree the soup until smooth. Alternatively, transfer it to a blender in batches and blend until smooth, then return it to the pot.
6. Stir in the heavy cream and heat the soup without boiling.
7. Adjust the seasoning if needed and serve hot, garnished with fresh parsley if desired.

Christmas Mixed Greens Salad with Dried Cranberries and Pecans

Ingredients:

For the Salad:

- 8 cups mixed salad greens (e.g., baby spinach, arugula, romaine, and red leaf lettuce)
- 1 cup dried cranberries
- 1 cup chopped pecans, toasted
- 1/2 red onion, thinly sliced

For the Balsamic Vinaigrette:

- 1/4 cup balsamic vinegar
- 1/2 cup extra-virgin olive oil
- 1 clove garlic, minced
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- Salt and pepper to taste

Instructions:

For the Salad:

1. Toast the pecans: Preheat your oven to 350°F (175°C). Spread the chopped pecans on a baking sheet and toast them for about 5-7 minutes or until they become fragrant. Be careful not to burn them.
2. In a large salad bowl, combine the mixed greens, dried cranberries, toasted pecans, and thinly sliced red onion. Toss gently to mix.

For the Balsamic Vinaigrette:

1. In a small bowl, whisk together the balsamic vinegar, minced garlic, Dijon mustard, and honey.
2. Slowly drizzle in the extra-virgin olive oil while continuing to whisk the dressing.
3. Season the vinaigrette with salt and pepper to taste, adjusting to your preference.

To Assemble:

1. Just before serving, drizzle the balsamic vinaigrette over the mixed greens salad.
2. Toss the salad gently to ensure all the ingredients are coated with the vinaigrette.
3. Serve immediately and enjoy your festive Christmas salad!

This salad adds a burst of color and flavors to your Christmas dinner, making it a perfect accompaniment to your holiday meal.

Side Dishes

Garlic Mashed Potatoes

Ingredients:

- 4 pounds potatoes, peeled and cut into chunks
- 4 cloves garlic, minced
- 1/2 cup unsalted butter
- 1 cup milk
- Salt and pepper to taste
- Chopped fresh chives for garnish

Instructions:

1. Boil the potatoes in a large pot of salted water until they are tender, about 15-20 minutes.
2. In a separate saucepan, melt the butter over low heat. Add the minced garlic and sauté for a minute or two until fragrant.
3. Drain the potatoes and return them to the pot. Mash them with a potato masher.
4. Pour the garlic butter and milk over the mashed potatoes and stir until smooth and creamy.

5. Season with salt and pepper to taste.
6. Garnish with chopped fresh chives before serving.

Certainly! Here's a classic Christmas turkey stuffing recipe that's sure to complement your holiday feast:

Classic Christmas Turkey Stuffing

Ingredients:

- 12 cups (1 loaf) stale white bread, cut into cubes
- 1/2 cup unsalted butter
- 1 large onion, finely chopped
- 3-4 celery stalks, finely chopped
- 2-3 cloves garlic, minced
- 2 tablespoons fresh sage, finely chopped
- 2 tablespoons fresh thyme, finely chopped
- 1/2 cup fresh parsley, chopped
- Salt and pepper to taste
- 2-3 cups chicken or turkey broth (homemade or store-bought)
- Optional: 1 cup chopped nuts (e.g., pecans or chestnuts), 1 cup dried cranberries, or 1/2 cup cooked and crumbled sausage

Instructions:

1. Preheat your oven to 350°F (175°C).
2. Spread the bread cubes on a baking sheet and toast them in the oven for about 10-15 minutes, or until they are dry and slightly crisp. Set aside.
3. In a large skillet or pan, melt the butter over medium heat.
4. Add the chopped onion and celery and sauté until they become soft and translucent, about 5-7 minutes.
5. Add the minced garlic, fresh sage, and fresh thyme, and cook for an additional 1-2 minutes until fragrant.
6. Remove the skillet from the heat and stir in the fresh parsley. Season with salt and pepper to taste.
7. In a large mixing bowl, combine the toasted bread cubes with the sautéed vegetable and herb mixture. If desired, add chopped nuts, dried cranberries, or cooked and crumbled sausage at this stage.
8. Gradually pour the chicken or turkey broth over the bread mixture, stirring to ensure the stuffing is evenly moistened. You can adjust the amount of broth to achieve your desired stuffing consistency – some people prefer it moist, while others prefer it drier.
9. Transfer the stuffing mixture to a greased baking dish.
10. Cover the dish with aluminum foil and bake for 30 minutes.
11. After 30 minutes, remove the foil and continue baking for another 15-20 minutes, or until the top is golden brown and slightly crispy.
12. Serve the stuffing alongside your roasted Christmas turkey.

Classic Green Bean Almondine

Ingredients:

- 1 pound fresh green beans, trimmed
- 2 tablespoons unsalted butter
- 1/4 cup sliced almonds
- 1 lemon, zested
- Salt and pepper to taste

Instructions:

1. Steam the green beans until tender-crisp, about 3-4 minutes. Drain and set aside.
2. In a large skillet, melt the butter over medium heat. Add the sliced almonds and sauté until they turn golden brown.
3. Add the steamed green beans to the skillet and toss to coat with the butter and almonds.
4. Sprinkle with lemon zest and season with salt and pepper.
5. Serve immediately.

Main Course

Herb-Crusted Roast Turkey

Ingredients:

- 1 whole turkey (12-14 pounds)
- 1/2 cup unsalted butter, softened
- 2 tablespoons fresh rosemary, finely chopped
- 2 tablespoons fresh thyme, finely chopped
- 2 tablespoons fresh sage, finely chopped
- Salt and pepper to taste
- 1 lemon, cut into quarters
- 1 onion, cut into quarters
- 4 cloves garlic, crushed

Instructions:

1. Preheat the oven to 325°F (165°C).
2. Rinse the turkey inside and out and pat it dry with paper towels.
3. In a bowl, mix the softened butter, rosemary, thyme, sage, salt, and pepper.
4. Carefully separate the turkey skin from the meat and rub the herb butter mixture underneath the skin.
5. Stuff the turkey cavity with the lemon, onion, and crushed garlic.
6. Tie the turkey legs together with kitchen twine.
7. Place the turkey on a roasting rack in a roasting pan.
8. Roast the turkey in the preheated oven for about 3 to 4 hours or until the internal temperature reaches 165°F (74°C) in the thickest part of the thigh.
9. Let the turkey rest for about 30 minutes before carving.

Desserts

Homemade Apple Pie

Ingredients (For the pie crust):

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 cup unsalted butter, cold and cubed
- 6-8 tablespoons ice water

Ingredients (For the filling):

- 6-7 cups peeled and sliced apples (such as Granny Smith)
- 3/4 cup granulated sugar
- 1 tablespoon lemon juice
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 tablespoons all-purpose flour
- 2 tablespoons unsalted butter, cut into small pieces
- 1 egg (for egg wash)
- 1 tablespoon granulated sugar (for sprinkling)

Instructions (For the pie crust):

1. In a large bowl, combine the flour and salt.
2. Cut in the cold butter with a pastry cutter or fork until the mixture resembles coarse crumbs.
3. Gradually add ice water, one tablespoon at a time, while mixing, until the dough comes together.
4. Divide the dough into two discs, wrap in plastic wrap, and chill for at least 1 hour.

Instructions (For the filling):

1. In a large bowl, combine the sliced apples, sugar, lemon juice, cinnamon, nutmeg, and flour. Toss to coat the apples evenly.

Instructions (Assembling and Baking):

1. Preheat the oven to 425°F (220°C).
2. Roll out one disc of the chilled pie dough on a floured surface and fit it into a 9-inch pie dish.
3. Fill the pie crust with the apple mixture and dot with small pieces of butter.
4. Roll out the second disc of pie dough and place it over the apples. Trim any excess dough and crimp the edges to seal the pie.
5. Beat the egg and brush it over the top crust, then sprinkle with sugar.
6. Cut a few slits in the top crust to allow steam to escape.
7. Bake in the preheated oven for 45-55 minutes or until the crust is golden brown, and the filling is bubbling.
8. Allow the pie to cool before serving.

Peppermint Chocolate Mousse

Ingredients:

For the Chocolate Mousse:

- 8 ounces (about 1 1/3 cups) semisweet chocolate chips
- 2 tablespoons unsalted butter
- 4 large eggs, separated

- 1/4 cup granulated sugar
- 1/4 cup heavy cream
- 1 teaspoon pure vanilla extract

For the Peppermint Whipped Cream:

- 1 cup heavy cream
- 1/4 cup powdered sugar
- 1/2 teaspoon peppermint extract
- Crushed candy canes for garnish

Instructions:

For the Chocolate Mousse:

1. In a microwave-safe bowl, melt the chocolate chips and butter in 30-second intervals, stirring between each, until smooth. Allow it to cool slightly.
2. In a separate bowl, whisk together the egg yolks, sugar, and vanilla extract. Slowly mix the melted chocolate into the yolk mixture.
3. In a separate clean and dry bowl, beat the egg whites until stiff peaks form.
4. In yet another bowl, whip the heavy cream until soft peaks form.
5. Gently fold the whipped cream into the chocolate mixture, followed by the beaten egg whites, being careful not to deflate them.
6. Divide the mousse into serving glasses and refrigerate for at least 2 hours, or until set.

For the Peppermint Whipped Cream:

1. In a chilled bowl, whip the heavy cream until it starts to thicken.
2. Gradually add the powdered sugar and peppermint extract while continuing to whip until stiff peaks form.
3. Top each chocolate mousse serving with a dollop of peppermint whipped cream and garnish with crushed candy canes.

Cranberry Orange Trifle

Ingredients:

For the Cranberry Orange Compote:

- 2 cups fresh or frozen cranberries
- 1 cup granulated sugar
- 1/2 cup orange juice
- Zest of 1 orange

For the Trifle:

- 1 store-bought pound cake, cut into cubes
- 2 cups vanilla pudding (homemade or store-bought)
- 1 cup heavy cream, whipped
- Fresh orange slices for garnish
- Orange zest for garnish

Instructions:

For the Cranberry Orange Compote:

1. In a saucepan, combine the cranberries, granulated sugar, orange juice, and orange zest.
2. Cook over medium heat, stirring occasionally until the cranberries burst and the mixture thickens (about 10-15 minutes). Allow it to cool.

For the Trifle:

1. In a trifle dish or individual serving glasses, layer the bottom with pound cake cubes.
2. Spoon a layer of cranberry orange compote over the pound cake.
3. Top with a layer of vanilla pudding.
4. Repeat the layers until you've used up all your ingredients, finishing with a layer of whipped cream.
5. Garnish with fresh orange slices and orange zest.
6. Refrigerate for at least 2 hours before serving to allow the flavors to meld.

Beverage

Mulled Wine

Ingredients:

- 1 bottle of red wine
- 1/4 cup honey
- 1 orange, sliced
- 1 lemon, sliced
- 10 whole cloves
- 3 cinnamon sticks
- 2 star anise
- 1/4 cup brandy (optional)

Instructions:

1. In a large pot, combine the red wine and honey.
2. Add the sliced orange, lemon, cloves, cinnamon sticks, and star anise.
3. Heat the mixture over low heat, but do not bring it to a boil.
4. Let it simmer for 15-20 minutes to infuse the flavors.
5. Add brandy if desired, then ladle the mulled wine into mugs and serve hot.

Grocery List

Produce:

- 1 medium butternut squash
- 3 white onions
- 1 red onion
- 3-4 celery stalks
- 14 cloves garlic
- 4 tablespoons fresh sage
- 4 tablespoons fresh thyme

2 tablespoons fresh rosemary
3/4 cup fresh parsley
1/4 cup chives for
8 cups mixed salad greens
4 pounds potatoes
1 pound fresh green beans
4 lemons
3 oranges
6-7 apples (such as Granny Smith)
2 cups fresh cranberries

Dairy and Refrigerated Items:

2 3/2 cup heavy cream
3 cups + 2 tablespoons unsalted butter
1 cup milk
5 eggs
1/2 cup orange juice

Pantry Staples:

3/4 cup olive oil
1 1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 cup balsamic vinegar
1 teaspoon Dijon mustard
1/4 cup + 1 teaspoon honey
1 teaspoon pure vanilla extract
1/2 teaspoon peppermint extract
10 whole cloves
3 cinnamon sticks
2 star anise
Salt Pepper

Baking

2 1/2 cups + 2 tablespoons all-purpose flour
2 cups + 1 tablespoon granulated sugar
8 ounces (about 1 1/3 cups) semisweet chocolate chips
1/4 cup powdered sugar

Canned and Packaged Items:

2 cups dried cranberries
2 cups chopped pecans
1/4 cup sliced almonds
4 cups vegetable broth
2-3 cups chicken or turkey broth

2 cups vanilla pudding (homemade or store-bought)

Meat and Proteins:

1/2 cup cooked and crumbled sausage

1 whole turkey (12-14 pounds)

Bakery and Bread:

12 cups (1 loaf) stale white bread

1 store-bought pound cake, cut into cubes

Miscellaneous:

6-8 tablespoons ice water

Crushed candy canes for garnish

1 bottle of red wine

1/4 cup brandy (optional)

BONUS - Christmas Leftovers Recipes

Now, what to do with all those delicious leftovers? Here are some creative and tasty leftover recipes to make the most of your Christmas feast.

Christmas Leftover Turkey and Cranberry Sandwich

Ingredients:

- Slices of leftover roast turkey
- Leftover cranberry sauce
- Slices of leftover apple pie (for dessert)
- Bread or rolls
- Leftover mixed salad greens

Instructions:

1. Take slices of leftover roast turkey and reheat them if desired.
2. Toast slices of bread or rolls.
3. Spread a layer of leftover cranberry sauce on one side of the bread.
4. Place the reheated turkey slices on the cranberry sauce.
5. Add a handful of leftover mixed salad greens for a fresh crunch.
6. If you have any leftover apple pie, enjoy a slice for dessert or as a side.

Christmas Leftover Turkey and Green Bean Stir-Fry

Ingredients:

- Slices of leftover roast turkey, diced
- Leftover green beans almondine
- Leftover garlic mashed potatoes
- 2 tablespoons olive oil
- Soy sauce

- Salt and pepper

Instructions:

1. In a pan, heat 2 tablespoons of olive oil over medium-high heat.
2. Add the diced leftover turkey and stir-fry until heated through.
3. Add the leftover green beans almondine and stir-fry for a few minutes until they are hot.
4. Season with a splash of soy sauce and a pinch of salt and pepper to taste.
5. Serve the turkey and green bean stir-fry over a bed of reheated leftover garlic mashed potatoes.

Christmas Leftover Cranberry and Pecan Salad with Turkey

Ingredients:

- Slices of leftover roast turkey, shredded
- Leftover mixed salad greens with cranberries and pecans
- Leftover balsamic vinaigrette
- Leftover butternut squash soup (as a side)

Instructions:

1. In a large salad bowl, combine the leftover mixed salad greens with cranberries and pecans.
2. Add the shredded leftover roast turkey on top.
3. Drizzle the leftover balsamic vinaigrette over the salad and toss to coat all ingredients.
4. Reheat the leftover butternut squash soup and serve it as a comforting side to this leftover salad.

Christmas Leftover Turkey and Stuffing Casserole

Ingredients:

- Slices of leftover roast turkey, diced
- Leftover stuffing
- Leftover cranberry sauce
- Leftover gravy
- Leftover green bean almondine
- Leftover garlic mashed potatoes
- Leftover butternut squash soup (as a side)
- 1/2 cup shredded cheddar cheese (optional)
- Fresh parsley for garnish (optional)

Instructions:

1. Preheat your oven to 350°F (175°C).
2. In a baking dish, spread a layer of leftover stuffing as the base.
3. Add the diced leftover turkey on top of the stuffing.
4. Spoon leftover cranberry sauce over the turkey.
5. Layer the green bean almondine on one side of the casserole and the garlic mashed potatoes on the other side.
6. Pour leftover gravy evenly over the casserole.
7. If desired, sprinkle shredded cheddar cheese on top for a cheesy finish.
8. Bake for 20-25 minutes or until the casserole is heated through, and the cheese (if used) is melted and bubbly.

9. Garnish with fresh parsley, and serve with a side of reheated butternut squash soup.

Christmas Leftover Peppermint Chocolate Mousse Parfait

Ingredients:

- Leftover Peppermint Chocolate Mousse
- Leftover Cranberry Orange Trifle
- Crushed candy canes (for garnish)

Instructions:

1. Take your leftover Peppermint Chocolate Mousse from the Christmas dinner.
2. In individual serving glasses, create layers by alternating between the leftover mousse and leftover Cranberry Orange Trifle.
3. Repeat the layers until the glasses are filled.
4. Garnish the parfaits with crushed candy canes for a festive touch.
5. Refrigerate for a couple of hours to allow the flavors to meld, then serve as a delightful dessert.