

11 Fabulous *Christmas* Dinner Menu Ideas



RECIPE  **LION**

11 Fabulous Christmas Dinner Menu Ideas

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Letter from the Editors

Dear Cooking Enthusiast:

Make planning your Christmas dinner menus easy with our latest eCookbook. With these *11 Fabulous Christmas Dinner Menu Ideas* you'll find simple and delicious ideas for every course. We're making it easy and stress free with Christmas dinner menu ideas to make your mouth water. In this free to download eCookbook we've compiled recipes for Christmas dinner which are sure to cover everything you need to complete an amazing Christmas dinner. This collection of Christmas menu dinner ideas includes easy-to-follow recipes: from one of the most delicious Christmas soup ideas, to Christmas entrée ideas, to an irresistible options for Christmas dessert recipes.

Do you have trouble getting your family and friends to try new things around the holidays? It's still possible to introduce new food ideas for Christmas dinner by taking those traditional Christmas dinner ideas and adding a different twist. Here are some of the popular and easy holiday recipes we found that break out of that standard Christmas recipes box.

For more delicious Christmas Dinner Menu ideas, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a Merry Christmas and Happy Holidays!

Sincerely,

The Editors of RecipeLion

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Christmas Appetizer Ideas

Best Creamy Potato Soup

By: Victoria from Easy Recipes with a Twist



You won't find more popular or pleasing soup recipes than potato soups. Which is why you have try making this Best Creamy Potato Soup from scratch; it's easy to make and nothing beats a homemade soup.

Cooking Time: 30 min

Ingredients

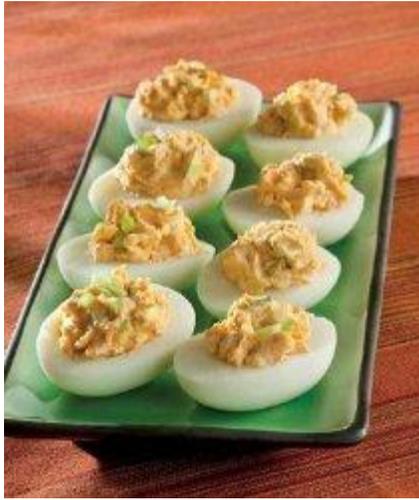
- 1/4 cup parsley
- 2 garlic cloves
- 2 pounds waxy kind potatoes, peeled and diced
- 1 cup chopped cauliflower, diced
- 3 tablespoons butter
- 2 tablespoons all purpose flour
- 1 1/2 liters water, chicken stock or vegetable stock
- 1 cup milk
- 1 tablespoon dried basil
- salt and pepper to taste
- 1/4 cup sour cream for garnish
- 2 stalks of celery

Instructions

1. In food processor blitz celery, parsley stalks and garlic.
2. On high heat put large heavy bottom saucepan, add 2 tablespoons butter and crushed vegetables. Cook them for 3-5 minutes or until caramelized.
3. Then add another 1 tablespoon of butter and flour. Mix it in and cook for another 1 minute.
4. Add water, handful potatoes and cauliflower. Season with dried basil, salt and pepper.
5. Pop the lid on and bring the soup to boil. Then lower the heat to medium-low and simmer for about 10 minutes or until the vegetables are soft.
6. Blitz the soup with stick mixer; add the rest of potatoes and milk. Continue to simmer for another 10-15 minutes. The soup is done when potatoes are soft.
7. Serve with teaspoon of sour cream and sprinkle chopped parsley leaves on top.

Thai Red Curry Deviled Eggs

By: The I Love Trader Joe's College Cookbook, by Andrea Lynn



When putting together some easy party recipes, deviled egg recipes are always a great way to go. These Thai Red Curry Deviled Eggs from I Love Trader Joe's College Cookbook are not only tasty but cheap!

Yields: 12

Preparation Time: 10 min

Ingredients

- 1 (9.3-ounce) package (6 eggs) Trader Joe's Cage Free Fresh Hard-Cooked Peeled Eggs
- 2 tablespoons mayonnaise
- 2 tablespoons Trader Joe's Thai Red Curry Sauce
- 1 teaspoon lime juice
- 1 scallion, chopped, plus extra for garnish
- $\frac{1}{4}$ teaspoon kosher salt

Instructions

1. Cut each hard-cooked egg in half lengthwise. Scoop the egg yolks out into a small bowl.
2. Add the mayonnaise, curry sauce, lime juice, scallions, and salt to the bowl with the yolks. Mash the ingredients together until combined.

3. Fill the yolk mixture into the egg white halves and garnish with a few chopped scallions.

Notes

The secret ingredient in these babies comes from Trader Joe's Thai Red Curry Sauce, which adds an exotic flare.

Christmas Side Dish Recipes

Glazed Sweet Potato Casserole

When it comes to what to serve for Christmas dinner, sweet potatoes are a must. Even better is this Glazed Sweet Potato Casserole, easy and too good for words, it brings all the best to one amazing casserole.

Serves: 8

Cooking Time: 30 min

Ingredients

- 3 16-oz cans cut sweet potatoes in light syrup, drained
- $\frac{1}{4}$ cup brown sugar, packed
- $\frac{1}{4}$ cup honey
- 1 tablespoon cornstarch
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ ground nutmeg
- 2 teaspoons grated orange rind
- 2 tablespoons butter
- $\frac{1}{2}$ cup pineapple juice
- $\frac{1}{4}$ cup chopped pecans

Instructions

1. Arrange sweet potatoes in a lightly greased 11 x 7 x 1 $\frac{1}{2}$ inch baking dish, set aside.
2. Combine next 8 ingredients in saucepan.
3. Stir constantly over medium heat until mixture boils. Boil 1 minute. Pour over sweet potatoes.
4. Sprinkle with pecans, cover and refrigerate 8 hours.
5. Remove from refrigerator, let stand at room temperature for 30 minutes.
6. Uncover and bake at 350 for 30 minutes or until thoroughly heated.

Creamy Green Bean Casserole



Not all green bean casseroles are created equal! This one is creamy and cheesy, a wonderful change from the traditional kind we're all used to.

Cooking Time: 20 min

Ingredients

- 4 tablespoons butter, divided
- 2 tablespoons flour
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon onion, chopped
- 1 cup sour cream
- 2 1-pound cans whole green beans, drained
- $\frac{1}{2}$ pound Swiss cheese, shredded
- 1 cup crushed corn flakes

Instructions

1. Preheat oven to 350 degrees F.
2. Melt 2 tablespoons of the butter.
3. Add the flour, sugar, pepper, salt, and onion.

4. Stir in the sour cream and heat through, but do not boil.
5. Stir in the green beans and the cheese and pour into greased casserole.
6. Melt the remaining butter and stir in the corn flakes.
7. Top the casserole with the corn flake mixture.
8. Bake at 350 degrees F for 20 minutes.

Cranberry Cornbread Stuffing

When it comes to stuffing recipes, you won't find a better one! Whether it's for Christmas, Thanksgiving or other holiday events, making this Cranberry Cornbread Stuffing is sure to please the crowd.

Cooking Time: 45 min

Ingredients

- 2 cups cranberries, fresh or frozen, thawed if frozen
- 1 cup water
- 1/2 cup sugar
- 1 pound sausage meat
- 8 cups crumbled cornbread, homemade or store-bought
- 2 large red delicious apples, pared, cored and diced (about 3 cups)
- 2 medium celery stalks, diced, about 1/2 cup
- 1 medium onion, finely chopped, about 1/3 cup
- 1/4 cup chopped parsley
- 2 teaspoons leaf thyme, crumbled
- 2 teaspoons leaf marjoram, crumbled
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Combine the cranberries, water and sugar in a medium-size sauce pan.
2. Bring to boiling over medium heat. Lower the heat and simmer for 10 minutes. Drain well. Transfer to a large bowl.
3. Preheat oven to 350 degrees F.
4. Sauté the sausage in a medium-size skillet for about 5 minutes, breaking it into small pieces with a wooden spoon, until lightly browned and no longer pink.
5. Drain the excess fat. Combine with the cranberries in the bowl.
6. Add the cornbread, apples, celery, onion, parsley, thyme, marjoram, salt and pepper to cranberry-sausage mixture. Toss gently to mix.
7. Spoon the stuffing into a greased, shallow, 4 1/2-quart baking dish.

8. Bake, covered, at 350 degrees F for 45 minutes, until heated through. Uncover for a crusty top.

Notes

Variation: You can also use this recipe to stuff the turkey and roast it according to your favorite recipe.

Glowing Mashed Potatoes with Carrots

By: Mealtime.org



When thinking about how to prepare mashed potatoes, one often doesn't think of adding carrots, but Glowing Mashed Potatoes require that you do just that. The carrots also give the mashed potatoes a warm huge to color your plate!

Serves: 6

Preparation Time: 8 min

Cooking Time: 15 min

Ingredients

- 2 pounds red-skin or golden potatoes, peeled, cut in large chunks
- 1 can sliced carrots, drained
- 1 tablespoon butter or oil
- $\frac{1}{4}$ cup milk, half & half, or cream
- Salt and pepper, to taste

Instructions

1. Bring a large pot of lightly salted water to a boil.
2. Add potatoes and cook until tender, about 15 minutes; drain and return to the pot.
3. Purée the carrots. Purée in a food processor until completely smooth.
4. Mash potatoes with a potato masher or ricer.

5. Mix in puréed carrots and remaining ingredients.
6. Warm over medium heat, stirring constantly.

Christmas Main Course Ideas

Baked Ham with Walnut Peach Sauce



Ham goes especially well with sweet flavors, so why not try this Baked Ham with Walnut Peach Sauce? It has a hearty flavor of walnuts plus a sweet kick with the brown sugar-peach sauce.

Serves: 10

Preparation Time: 10 min

Cooking Time: 2 hr

Ingredients

- 1 half ham, about 4.5 lbs
- 1 cup peach preserves
- $\frac{3}{4}$ cup peach nectar
- $\frac{3}{4}$ cup low-sodium chicken broth
- 1 tablespoon cornstarch
- 2 tablespoons packed brown sugar
- $\frac{1}{2}$ cup chopped California walnuts, toasted
- $\frac{1}{4}$ cup Dijon mustard
- 2 tablespoons fresh lemon juice

Instructions

1. Preheat oven to 325 degrees F. Put the ham in a shallow baking pan. With a sharp knife, score the ham in a diamond design.

2. Add 1 cup of water to the bottom of the pan. Cover pan securely with foil and bake at 350 degrees F for 1 hour.
3. Uncover the ham and brush with 1/2 cup of peach preserves. Bake uncovered, 30 minutes longer, basting occasionally.
4. In a medium saucepan, combine the nectar, chicken broth and cornstarch and stir until smooth.
5. Add remaining 1/2 cup peach preserves and the brown sugar and bring to a boil, whisking occasionally. Simmer the sauce until thickened.
6. Add the walnuts and peaches and simmer one minute longer. Whisk in the mustard, lemon juice and salt and pepper to taste.
7. Serve the ham sliced with the sauce on the side.

Braised Chicken in Red Wine and Fennel Seeds

By: Victoria from Easy Recipes with a Twist



See just how easy braised chicken recipes can be, and how tasty, with this awesome dish. Make up Braised Chicken in Red Wine and Fennel Seeds for a special dinner for just you and your loved one, or for a big family event.

Ingredients

- 1 large garlic clove
- 1 tablespoon cilantro, chopped
- 1 tablespoon parsley, chopped
- 1 tablespoon mint, chopped
- 3 tablespoons olive oil
- 1 whole chicken
- 2 bay leaves
- 1 teaspoon fennel seeds
- 1 teaspoon mustard seeds
- 2 cloves
- 1 cup red wine
- 1 cup water
- 2 teaspoons dry parsley
- 1 teaspoon paprika
- salt and pepper to taste

Instructions

1. Start with chopping garlic and fresh herbs with 1 tablespoon olive oil in a small chopper or mortar and pestle.

2. Cut the chicken in the middle of the chest. Open it flat.
3. Preheat oven safe skillet to high heat. Add 2 tablespoons of olive oil, bay leaves, fennel seeds, mustard seeds and cloves; let it cook for 1 minute or until seeds starting to pop.
4. Add the chicken with skin side down, and cook for 4-5 minutes or until skin becomes golden.
5. Flip the chicken and add wine, water and sprinkle paprika, salt, pepper and dry parsley on top of the chicken. Add half of fresh herbs to the skillet.
6. Preheat oven to 350 degrees F.
7. Bake for 1 hour or until juices run clear. Remove from the oven and let it stand for at least 10 minutes before carving.

Christmas Dessert Recipes

Egg Nog Pie

Looking for a different Christmas dinner dessert? Try something new this year with this amazing Egg Nog Pie. It's creamy and delicious, topped with chocolate sprinkles; it makes the perfect Christmas dessert!

Serves: 6

Ingredients

- 9 inch baked pie crust
- 1 envelope unflavored gelatin
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{4}$ cup sugar
- 3 eggs, separated
- $1\frac{1}{4}$ cups milk
- $\frac{1}{2}$ teaspoon rum extract or essence
- $\frac{1}{2}$ to 1 cup heavy cream, whipped
- 1 teaspoon ground nutmeg
- shaved unsweetened chocolate curls or sprinkles for garnish

Instructions

1. Prepare piecrust. Cool. Into 1 quart saucepan, measure gelatin, salt and $\frac{1}{4}$ cup sugar and stir thoroughly until they are well mixed.
2. In small bowl with wire whisk, beat egg yolks with milk until mixed, then with spoon, stir into gelatin mixture.
3. Cook over medium-low heat, stirring, until mixture is thickened and coats spoon.
4. Remove from heat and stir in Rum. Refrigerate until mixture mounds when dropped from spoon, about 40 minutes.
5. With hand beater, beat the mixture smooth.
6. In large bowl with mixer at high speed, beat egg whites into soft peaks, gradually sprinkle in $\frac{1}{4}$ cup sugar.

7. Beat until sugar is dissolved. With rubber spatula, fold whipped cream and gelatin mixture into beaten egg whites.
8. Spoon into crust. Sprinkle with nutmeg and chill.
9. To serve, garnish with chocolate shavings or sprinkles

Easy Pumpkin Pie



Canned pumpkin recipes and easy pumpkin pie recipes go hand in hand, and this recipe is no exception. You don't even need to know how to cook to make this pie, it's that easy. It's one of those recipes for Libby's canned pumpkin that can't be beat...easy and delicious!

Ingredients

- 2 3.75-ounce packages vanilla instant pudding
- 1 $\frac{1}{3}$ cups milk
- 1 16-ounce can Libby's pumpkin
- 1 $\frac{1}{2}$ teaspoons pumpkin pie spice
- 4 cups whipped topping (9-ounce container)
- 1 baked 9-inch pie crust, cooled (store-bought is fine)

Instructions

1. Add pudding mix to milk and beat with hand mixer on lowest speed just until blended; about 30 seconds.
2. Blend in pumpkin, spice, and 2 cups of whipped topping.
3. Pour into pie shell.
4. Chill until set; at least 4 hours.
5. Garnish with remaining whipped topping.

Apple Blush Pie

By: Gooseberry Patch: 101 Hearty Recipes



This Apple Blush Pie recipe is the perfect autumn dessert! Made with crushed pineapple, cinnamon candies, and tapioca pudding, this unique recipe is one of the tastiest homemade apple pie recipes you'll find.

Serves: 8

Cooking Time: 40 min

Ingredients

- 5 apples, peeled, cored and sliced
- $\frac{3}{4}$ cup sugar
- 1 can (15.25-ounce) crushed pineapple
- $\frac{1}{3}$ cup red cinnamon candies
- 2 tablespoons instant tapioca, uncooked
- 3 tablespoons butter, softened
- 2 9-inch pie crusts

Instructions

1. Preheat oven to 425 degrees F.
2. In a bowl, combine apples, sugar, crushed pineapple, cinnamon candies, tapioca, and butter.

3. Place one crust in a 9" pie plate; top with apple mixture.
4. Cut remaining crust into 1/2-inch strips; form a lattice pattern over filling.
5. Bake at 425 degrees F for 10 minutes.
6. Reduce temperature to 350 degrees F and bake an additional 30 minutes. Let cool.

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Free eCookbook from www.RecipeLion.com

Included in this eCookbook

- 11 Fabulous Christmas Dinner Menu Ideas, including:
 - Best Creamy Potato Soup
 - Glazed Sweet Potato Casserole
 - Braised Chicken in Red Wine and Fennel Seeds
 - Apple Blush Pie

and more!