

Fancy Christmas Meal Plan

This special fancy holiday meal plan includes 1 main dish, 3 side dishes, 1 bread, and 1 dessert. All recipes can be found at GoodCheapEats.com and LifeasMOM.com. Click on the link in this PDF to go directly to the online recipe.



Recipes

- **Main Dish:** [Christmas Ham in a Crockpot Ham](#)
- **Side Dish:** [Scalloped Potatoes](#)
- **Side Dish:** [Cajun Spiced Cauliflower](#)
- **Side Dish:** [Easy Garlic Green Beans](#)
- **Bread:** [Cheese & Herb Biscuits](#)
- **Dessert:** [Buche de Noel](#)

Notes:

- This is one of my family's favorite Christmas meals. It's not very difficult to make and it's absolutely delicious. The ham cooks in the slow cooker all day. The potatoes, biscuits, and buche can be made in advance. (Just don't cook the potatoes until ready to serve. You can store the pan in the fridge for a few hours in advance.) The vegetables come together quickly on the stovetop.
- The shopping list for this meal plan assumes that you will be using homemade [Buttercream Frosting](#) and [Easy Chocolate Buttercream](#) for your Buche de Noel. If you would prefer to use canned frosting or some other filling, make sure to delete the homemade frosting ingredients from the shopping list and add your own.
- The biscuits call for fresh herbs. If you'd rather use dried herbs, that is fine, just reduce the amount of each to 1/3 of what is called for.
- The serving sizes of this plan's recipes vary slightly: (4), cauliflower (6), green beans (4), biscuits (8). The ham and potatoes will serve at least 8. Keep this in mind as you plan leftovers, etc.

Fancy Christmas Meal Shopping List

Produce:

- 3 pounds russet potatoes
- 1 head cauliflower
- 3 cloves garlic
- 1 tablespoon chopped fresh parsley
- 1 teaspoon chopped fresh dill
- salt
- black pepper
- dried dill
- dried thyme
- ground cloves
- paprika
- vanilla

Dairy:

- 3/4 cup buttermilk
- 1/4 cup milk (or half and half)
- 1 1/2 cups half and half
- 1/2 cup heavy cream
- 2 3/8 cups butter (almost 5 sticks)
- 1/3 cup unsalted butter
- 1/2 cup shredded Dubliner, Swiss, or cheddar cheese

Beverages:

- 2 cups apple, grape, or apple-grape blend juice

Butcher / Deli Case:

- large half ham that fits in your largest crockpot

Frozen Foods:

- 2 cups frozen green beans

Dry / Canned Goods:

- 1 teaspoon Dijon mustard
- 1/2 cup dried cranberries
- 2 cups flour
- baking powder
- 1 boxed cake mix
- 3/4 cup brown sugar
- 8 cups powdered sugar
- 1/2 cup cocoa powder

Spices & Extracts:

- kosher salt
- fine sea salt

Make-Ahead Holiday Meal Plan

This make-ahead holiday meal plan includes 1 main dishes, 3 side dishes, 1 bread, and 1 dessert. All recipes can be found at GoodCheapEats.com and LifeasMOM.com. Click on the link in this PDF to go



Recipes

- **Main Dish:** [Fresh Basil and Garlic Chive Lasagne](#)
- **Side Dish:** [Caesar Salad](#)
- **Side Dish:** [Relish Tray](#)
- **Bread:** [Make-Ahead Garlic Bread](#)
- **Dessert:** [Salted Caramel Affogatos](#) (for adults) and [Apple Cider Floats](#) (for the kids)

Notes:

- This is a great casual/make-ahead menu for anytime you want a little special and delicious meal. It easily serves a crowd and is just as much appropriate for Christmas as it is for New Year's Eve.
- On the shopping list, we've given suggestions for what to include on the relish tray but have not indicated amounts. Delete ingredients and decide on amounts based on your family's preferences. For a truer Italian experience, choose some of the pickled vegetables for your relish tray. You can find them in the grocery store where you find the pickles.
- To make these items ahead of time: prepare the lasagna and garlic bread and freeze or refrigerate them before the baking stage. The Caesar salad and dressing components can be stored separately in the refrigerator. The relish tray can be assembled and refrigerated before serving. You can prescoop ice cream and store the scoops in a dish in the freezer.

Make-Ahead Holiday Meal Shopping List

Shopping List

Produce:

- 4 cloves garlic
- 1/4 cup chopped fresh basil
- 3 tablespoons chopped fresh garlic chives
- 1 lemon (for juice)
- radishes or sliced turnip (for relish tray)
- carrot sticks (for relish tray)
- celery sticks (for relish tray)
- bell peppers (for relish tray)

Dairy:

- 8 ounces cream cheese
- 3 cups shredded mozzarella cheese
- 3/4 cup freshly grated Parmesan
- 1/2 cup butter
- 1 egg

Butcher / Deli Case:

- 1 lb ground beef

Frozen Foods:

- vanilla ice cream

Dry / Canned Goods:

- 1 large bread (French or Italian)
- one 28-ounce can crushed tomatoes
- 1 cup chicken broth
- 6—8 uncooked lasagna noodles
- 1 cup croutons
- 1/2 cup olive oil
- olives (for relish tray)
- pickles (for relish tray)
- pickled cherry peppers (for relish tray)
- peperoncini (for relish tray)
- roasted red bell pepper (for relish tray)

- preferred caramel sauce / syrup

Spices:

- salt
- kosher salt
- black pepper
- dried parsley flakes

Beverages:

- coffee or espresso
- sparkling apple cider

Holiday Brunch Meal Plan

This holiday brunch meal plan includes 1 main dishes, 3 side dishes, 1 bread, and 1 dessert. All recipes can be found at GoodCheapEats.com and LifeasMOM.com. Click on the link in this PDF to go directly to the online recipe.



Recipes

- **Main Dish:** [Bacon and Broccoli Egg Bake](#)
- **Side Dish:** Fruit Tray with [Melon](#), [Pineapple](#), and [Grapes](#)
- **Bread:** [Maple-Brown Sugar Cinnamon Rolls](#)
- **Beverage:** [Malted Hot Cocoa Mix](#)

Notes:

- This meal plan includes links to instructions on how to prepare melon, pineapple, and grapes for a fruit tray. If your family doesn't care for these fruits, select alternates and adjust your shopping list accordingly.
- The Bacon and Broccoli Egg Bake serves 4. If your family has hearty appetites, make two and increase the amounts on the shopping list.
- The cinnamon rolls can be baked as rolls as directed or baked into a monkey bread ring. Grease a large bundt pan. Divide the dough into balls, dip in melted butter and then roll in the brown sugar cinnamon mixture. Bake as directed. This year I'm going to bake them in jars. I'm not sure what those baking directions are yet, so you're on your own if you want to try that adaptation.

Holiday Brunch Shopping List

Produce:

- 1 baby leek
- 2 cups broccoli florets
- 1 cantaloupe or honeydew melon
- 1 pineapple
- green or red seedless grapes (enough for your family)

Dairy:

- 1 cup plus 1 tablespoon milk
- 1/2 cup butter
- 7 eggs
- 1 cup finely shredded jack or cheddar cheese

Butcher / Deli Case:

- 4 slices bacon

Dry / Canned Goods:

- 1 teaspoon Dijon mustard
- 3/8 cup maple syrup
- 3 1/2 cups flour
- 1 tablespoon gluten
- 1 tablespoon yeast
- 1/2 cup brown sugar
- 3 cups powdered sugar
- 2 cups powdered milk
- 1 cup cocoa powder
- 1/2 cup malted milk powder
- 2 teaspoons cornstarch

Spices & Extracts:

- salt
- black pepper
- cinnamon
- cayenne
- maple flavoring

Shopping List for All Three Holiday Meal Plans:

Produce:

- 3 pounds russet potatoes
- 1 head cauliflower
- 7 cloves garlic
- 1 baby leek
- 2 cups broccoli florets
- radishes or sliced turnip (for relish tray)
- carrot sticks (for relish tray)
- celery sticks (for relish tray)
- bell peppers (for relish tray)
- 1/4 cup chopped fresh basil
- 3 tablespoons chopped fresh garlic chives
- 1 tablespoon chopped fresh parsley
- 1 teaspoon chopped fresh dill
- 1 cantaloupe or honeydew melon
- 1 pineapple
- green or red seedless grapes (enough for your family)
- 1 lemon (for juice)

Dairy:

- 1 cup plus 1 tablespoon milk
- 1/4 cup milk (or half and half)
- 1 1/2 cups half and half
- 1/2 cup heavy cream
- 3/4 cup buttermilk
- about 3 1/2 cups butter
- 1/3 cup unsalted butter
- 1/2 cup shredded Dubliner, Swiss, or cheddar cheese
- 1 cup finely shredded jack or cheddar cheese
- 3 cups shredded mozzarella cheese
- 3/4 cup freshly grated Parmesan
- 8 eggs
- 8 ounces cream cheese

Butcher / Deli Case:

- large half ham that fits in your largest crockpot
- 4 slices bacon
- 1 lb ground beef

Frozen Foods:

- 2 cups frozen green beans
- vanilla ice cream

Dry / Canned Goods:

- 1/2 cup olive oil
- 2 teaspoons Dijon mustard
- 1/2 cup dried cranberries
- 5 1/2 cups flour
- 1 tablespoon gluten
- 1 tablespoon yeast
- 2 teaspoons cornstarch
- baking powder
- 1 boxed cake mix
- 1 1/4 cup brown sugar
- 11 cups powdered sugar
- 1 1/2 cups cocoa powder
- 2 cups powdered milk
- 1/2 cup malted milk powder
- 3/8 cup maple syrup
- preferred caramel sauce / syrup
- 1 large bread (French or Italian)
- one 28-ounce can crushed tomatoes
- 6—8 uncooked lasagna noodles
- 1 cup chicken broth
- 1 cup croutons
- olives (for relish tray)
- pickles (for relish tray)
- pickled cherry peppers (for relish tray)
- peperoncinis (for relish tray)
- roasted red bell pepper (for relish tray)

Shopping List (cont.)

Spices:

- salt
- kosher salt
- fine sea salt
- black pepper
- cayenne
- cinnamon
- ground cloves
- dried dill
- paprika
- dried parsley flakes
- dried thyme
- vanilla
- maple flavoring

Beverages:

- 2 cups apple grape juice
- coffee or espresso
- sparkling apple cider