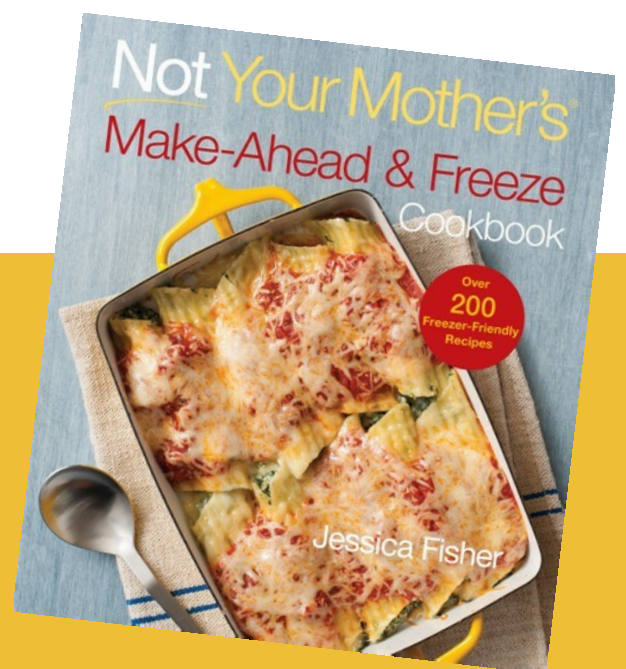


# Cold Weather & Company Dinners Cooking Plan

featuring recipes from  
***Not Your Mother's Make-Ahead & Freeze Cookbook*** by Jessica Fisher



# Cold Weather Dinners Cooking Plan

**17+ meals and 4 desserts serving at least 4 people, day-long**

These meals and desserts are perfect for a cold night. They also will be sure to please any guests you find at your table this winter.

- Stuffed Chicken Parmesan, page 126, 2 batches
- [Chicken and Wild Rice Bake](#),\* page 129, 2 batches
- Best-Ever Chicken Pot Pie, page 121, 3 pies
- Easy Chicken Gravy, page 110, 3 batches
- Baked Manicotti, page 198, 2 batches
- White Bean Soup with Vegetables, page 215, 2 batches
- Not Your Mother's Chicken Noodle Soup, page 210, 2 batches
- [Herbed Meatballs](#),\* page 97, 1 batch
- Slow Cooker Red Sauce,\* page 205, 1 batch
- [Herbed Vinaigrette Dressing](#), page 130, 2 batches
- Jamie's Spice Mix,\* page 90, 1 batch
- Versatile Buttery Pie Crust, p. 356, 10 batches (see variation for Berry Pie)
- [Oatmeal Thumbprint Cookies with Cassis Jam](#), 2 batches
- [Mixed Berry Pie with Cinnamon and Lemon](#), 2 pies

## **A Note about Leftovers**

Give new life to any leftovers you might have! Here are some ideas for the recipes marked with an asterisk.

- Meatballs: These can be heated on the grill and basted with BBQ sauce (p. 98). Serve with mashed potatoes and gravy. Or, make a meatball sandwich with leftover meatballs and red sauce.
- Slow Cooker Red Sauce: Use for dipping [Easy Garlic Breadsticks](#). Can also be used in [Minute Minestrone Soup](#). Serve simply over cooked pasta with a side vegetable and bread.
- Chicken and Wild Rice Bake: Add leftovers to a homemade soup like [Thursday Night Soup](#).
- Jamie's Spice Mix: Use for breadsticks or to top pizza.

# Grocery List

## FRESH PRODUCE:

- fresh basil, about 1/2 cup chopped (if not using dried)
- fresh parsley, 3/4 cup chopped (if not using dried)
- onions, for about 8 cups chopped and 2 cups grated
- mushrooms, 1 cup sliced
- celery, about 2 cups chopped
- carrots, about 3 1/2 cups diced
- zucchini, 2 small
- red bell pepper, 1/2 cup chopped
- jalapeno (optional), 2 T finely chopped
- russet potatoes, 1 1/2 cups diced
- red potato, 2 cups chopped
- 2 lemons (juice & zest for sep recipes)
- garlic, about 1 head
- ginger, 2 tsp

## FROZEN:

- frozen peas (1 1/2 cups)
- frozen mixed berries, 8 cups

## DAIRY:

- 8 ounces mozzarella cheese (NOT shredded)
- shredded mozzarella cheese, 4 cups
- ricotta cheese, 30 ounces
- unsalted butter, 3 1/2 pounds
- 8 eggs

## MEAT & POULTRY:

- 4 pounds ground beef
- 8 boneless, skinless chicken breasts
- about 7 pounds boneless chicken breast for 10 cups cooked chicken. Use 10 chicken breast halves if using bone-in chicken.
- 6 bone-in chicken breasts or mixed chicken pieces (about 4 pounds)

## CANNED/BOTTLED/DRY GOODS:

- 6 cups fresh bread crumbs
- 2 packages manicotti
- 16 ounces wide egg noodles
- four 28-ounce cans crushed tomatoes

## Grocery List *(continued)*

- 8 ounces sun-dried tomatoes
- 2 pounds dry Great Northern Beans
- vinaigrette dressing (or make homemade dressing)
- red wine vinegar (for dressing)
- Dijon mustard (for dressing)
- olive oil
- sesame oil
- 22 cups chicken broth
- 4 cups brown rice
- 4 Tablespoons wild rice
- about 5 pounds unbleached flour
- 1 cup quick oats
- 2/3 cup dark brown sugar
- 2 cups sugar
- 2 tsp turbinado sugar
- 1/2 cup cornstarch
- vanilla extract
- cassis (black currant) jam or other preferred jam for cookies

### **SEASONINGS:**

- dried basil
- dried parsley (if not using fresh)

- dried thyme
- dried oregano
- dried tarragon
- garlic powder
- onion powder
- paprika
- celery seeds
- cayenne pepper
- red pepper flakes
- cinnamon
- ground black pepper
- fine sea salt
- salt
- kosher salt

### **SPECIAL EQUIPMENT:**

- two stockpots
- large (6qt) slow cooker
- rimmed baking sheets
- food processor (for making pie crusts quickly)

## Packaging

- aluminum foil
- 12 quart-sized ziptop freezer bags labeled for Meatballs (4), Red Sauce for Chicken Parmesan (2), Red Sauce for Manicotti (2), Red Sauce for Meatballs (2), Rice for Chicken & Wild Rice Bake (2),
- two 2-gallon freezer bags labeled Chicken & Wild Rice Bake (2)
- two 1-gallon freezer bags for marinated chicken (2)
- 2 sandwich-size zip-top bags labeled for Vegetables for Chicken & Wild Rice Bake (2)
- four 9x13-inch pans with lids labeled Stuffed Chicken Parmesan (2), Baked Manicotti (2)
- five 8-inch pie plates for Chicken Pot Pie (3) and Mixed Berry Pie (2)
- plastic containers labeled for White Bean Soup, Chicken Noodle Soup, and Oatmeal Thumbprint Cookies. For the soups choose whatever size you want to serve, either individual portions or family meal-size containers.

## Prep List

1. Make one large batch of red sauce. Divide into meal-sized containers and chill overnight. You can make this on cooking day, but you'll already be using two large pots for soup. If you have the space and equipment, feel free to bump this step to cooking day.
2. Shred onions, carrots, and zucchini for Chicken Noodle Soup.
3. Chop and cook carrots and potatoes for Chicken Pot Pie.
4. Make three batches of Easy Chicken Gravy.
5. Chop onions, celery, mushrooms, carrots, pepper, jalapenos, and herbs for other recipes.
6. Cook chicken for Pot Pie and Chicken Noodle Soup in whatever method you prefer. Simply Poached Chicken (page 107, 2 1/2 batches) is a good way to do this as is Basic Herb-Baked Chicken (page 104).
7. Make Jamie's Spice Mix.
8. Make two batches of Herbed Vinaigrette if not using store-bought dressing. If time allows, just pour into labeled bags for

marinated chicken, add the chicken pieces and freeze.

9. Mix six batches of regular pie crust and chill. Make four batches of pie crust according to the Mixed Berry Pie recipe.
10. Sort and soak beans according to package directions.

## Cooking Plan

1. In a large pot boil the manicotti noodles to al dente, following the package directions. Drain, rinse, and cool.
2. While the manicotti is cooling, start the two soups in two pots or one pot and one slow cooker.
3. Prepare the manicotti filling. Fill noodle tubes. Wrap, label, and freeze. [MANICOTTI DONE]
4. Mix meatball mixture and form into balls. Bake. Alternatively, you can form some of the mixture into meatloaves, depending on your preference. Set a timer to alert you when the meatballs are done.
5. Assemble the chicken pot pie. Wrap, label and freeze. [CHICKEN POT PIES DONE.]
6. Check soups. If they are done, divide into preferred containers and allow to cool to room temperature. Chill before freezing. [WHITE BEAN AND CHICKEN NOODLE SOUPS DONE]
7. Meatballs should be done. Allow to cool before packaging. Chill in refrigerator before freezing. [MEATBALLS DONE]
8. Assemble Chicken and Wild Rice Bake. Wrap, label, and freeze. [CHICKEN AND WILD RICE BAKE DONE]
9. Assemble Stuffed Chicken Parmesan. Wrap, label, and freeze. [STUFFED CHICKEN PARMESAN DONE]
10. Make cookie dough. Assemble Cookies and bake. Cool on racks. Once cooled, Wrap, label, and freeze. [COOKIES DONE]
11. While you're waiting on trays of cookies, assemble berry pies quickly so berries don't thaw. Wrap, label, and freeze. [MIXED BERRY PIES DONE]
12. Clean up the workspace. Wipe down the counters. Once the items in the refrigerator have chilled for several hours, transfer the packages to the freezer.

## **Stuffed Chicken Parmesan**

Thaw chicken breasts in the refrigerator. Bake at 350 degrees for 40 minutes to 1 hour, until chicken is cooked through and juices run clear. Serve with pasta of your choice and 2 cups of Red Sauce.

Date prepared:

## **Chicken and Wild Rice Bake**

Place bag of chicken in a dish and thaw in the fridge. Spray 9x13-inch dish with nonstick spray. Combine rice mixture and vegetables in pan. Stir in broth. Place thawed chicken on top. Cover with foil and bake for 1 hour. Uncover and bake for 45 minutes to 1 hour until rice absorbs most of liquid and chicken is cooked.

Date prepared:

## **Best-Ever Chicken Pot Pie**

Unwrap but DO NOT THAW before baking. Cut an X into the top of the frozen crust. Brush with milk. Bake at 450 degrees for 15 minutes then reduce to 375 degrees and bake until the crust is browned and filling bubbles, 45 minutes to 1 hour.

Date prepared:

## **Best-Ever Chicken Pot Pie**

Unwrap but DO NOT THAW before baking. Cut an X into the top of the frozen crust. Brush with milk. Bake at 450 degrees for 15 minutes then reduce to 375 degrees and bake until the crust is browned and filling bubbles, 45 minutes to 1 hour.

Date prepared:

## **Baked Manicotti**

Thaw in fridge. Preheat oven to 350 degrees and bake until heated through, about 30 minutes.

Date prepared:

## **Stuffed Chicken Parmesan**

Thaw chicken breasts in the refrigerator. Bake at 350 degrees for 40 minutes to 1 hour, until chicken is cooked through and juices run clear. Serve with pasta of your choice and 2 cups of Red Sauce.

Date prepared:

## **Chicken and Wild Rice Bake**

Place bag of marinated chicken in a dish and thaw in the fridge. Spray 9x13-inch dish with nonstick cooking spray. Combine rice mixture and vegetables in the pan. Stir in broth. Place thawed chicken on top. Cover with foil and bake for 1 hour. Uncover and bake for additional 45 minutes to 1 hour until rice absorbs most of liquid and chicken is cooked.

Date prepared:

## **Best-Ever Chicken Pot Pie**

Unwrap but DO NOT THAW before baking. Cut an X into the top of the frozen crust. Brush with milk. Bake at 450 degrees for 15 minutes then reduce to 375 degrees and bake until the crust is browned and filling bubbles, 45 minutes to 1 hour.

Date prepared:

## **Jamie's Spice Mix**

Store in freezer until needed for recipes.

Date prepared:

## **Baked Manicotti**

Thaw in fridge. Preheat oven to 350 degrees and bake until heated through, about 30 minutes.

Date prepared:

## **White Bean Soup**

Thaw in fridge. Reheat in a saucepan until heated through.

Date prepared:

## **White Bean Soup**

Thaw in fridge. Reheat in a saucepan until heated through.

Date prepared:

## **NYM's Chicken Noodle Soup**

Thaw in fridge. Reheat in a saucepan until heated through. Sprinkle with fresh cilantro over the top before serving. Serve with lime wedges.

Date prepared:

## **NYM's Chicken Noodle Soup**

Thaw in fridge. Reheat in a saucepan until heated through. Sprinkle with fresh cilantro over the top before serving. Serve with lime wedges.

Date prepared:

## **Mixed Berry Pie**

Preheat oven to 425°. Do not thaw pie. Vent the top crust, brush with cream and sprinkle with turbinado sugar. Bake for 60 to 75 minutes or until the crust is golden and the filling bubbles. If the crust begins to brown overly so, cover the edges with aluminum foil. Cool completely on a rack before serving.

Date prepared:

## **Mixed Berry Pie**

Preheat oven to 425°. Do not thaw pie. Vent the top crust, brush with cream and sprinkle with turbinado sugar. Bake for 60 to 75 minutes or until the crust is golden and the filling bubbles. If the crust begins to brown overly so, cover the edges with aluminum foil. Cool completely on a rack before serving.

Date prepared:

## **Mixed Berry Pie**

Preheat oven to 425°. Do not thaw pie. Vent the top crust, brush with cream and sprinkle with turbinado sugar. Bake for 60 to 75 minutes or until the crust is golden and the filling bubbles. If the crust begins to brown overly so, cover the edges with aluminum foil. Cool completely on a rack before serving.

Date prepared:

## **Oatmeal Thumbprint Cookies**

Date prepared:

## **Oatmeal Thumbprint Cookies**

Date prepared:

## **Herbed Meatballs**

Thaw the meatballs in the refrigerator. Reheat them in your choice of sauce on the stovetop.

Date prepared:



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