

6 Wonderful

Christmas

Dinner
Menu Ideas



RECIPE  LION

6 Wonderful Christmas Dinner Menu Ideas

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Letter from the Editors

Dear Cooking Enthusiast:

Christmas is just around the corner and pressure to start thinking of that holiday menu is building. Here at RecipeLion.com we're making it easy and stress free with Christmas dinner ideas to make your mouth water. With this eCookbook we've got you covered for everything you need to complete an amazing Christmas dinner menu your guests and family will love.

This collection of *6 Wonderful Christmas Dinner Menu ideas* includes easy-to-follow recipes, from your starter soup, to main entrée, to your delicious ending dessert. Each recipe is a holiday favorite with a little bit of a twist, sure to please, but still keeping with traditions.

For more delicious Christmas Dinner Menu ideas, be sure to visit 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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O'Charley's Loaded Baked Potato Soup



Creamy cheesy potato soup is a restaurant favorite that can now be made at home with this great copycat recipe. This soup is hearty enough to be served as a meal.

Serves: 8

Cooking Time: 30 min

Ingredients

- 3 pounds red potatoes
- $\frac{1}{4}$ cup margarine
- $\frac{1}{4}$ cup flour
- 8 cups half-and-half
- 16 ounces Velveeta cheese, melted
- White pepper, to taste
- Garlic powder, to taste
- 1 teaspoon hot pepper sauce
- $\frac{1}{2}$ pound bacon, fried
- 1 cup cheddar cheese, shredded
- $\frac{1}{2}$ cup fresh chives, chopped
- $\frac{1}{2}$ cup fresh parsley, chopped

Instructions

1. Dice unpeeled red potatoes into $\frac{1}{2}$ -inch cubes. Place in a large Dutch oven, cover with water and bring to a boil. Let boil for 10 minutes or until $\frac{3}{4}$ cooked.
2. In a separate large Dutch oven, combine melted margarine and flour, mixing until smooth. Place over low heat and gradually add half-and-half, stirring constantly. Continue to stir until smooth

and liquid begins to thicken.

3. Add melted Velveeta. Stir well. Drain potatoes and add to cream mixture. Stir in pepper, garlic powder and hot pepper sauce. Cover and cook over low heat for 30 minutes, stirring occasionally.
4. Place soup into individual serving bowls and top with crumbled bacon, shredded cheese, chives and parsley.

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
- $\frac{1}{2}$ 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 $\frac{1}{2}$ cup
- 1 medium onion, finely chopped, about $\frac{1}{3}$ cup
- $\frac{1}{4}$ cup chopped parsley
- 2 teaspoons leaf thyme, crumbled
- 2 teaspoons leaf marjoram, crumbled
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ 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 $\frac{1}{2}$ -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.

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.

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

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