



CHRISTMAS DINNER MENU PLAN



ENTREE

APRICOT GLAZED HAM



[RECIPE HERE](#)

SIDE

1-HOUR DINNER ROLLS



[RECIPE HERE](#)

SIDE

AU GRATIN POTATOES



[RECIPE HERE](#)

SIDE

LEMON PARMESAN GARLIC ASPARAGUS



[RECIPE HERE](#)

DESSERT

ITALIAN CHRISTMAS COOKIES



[RECIPE HERE](#)

DESSERT

EGGNOG CHEESECAKE



[RECIPE HERE](#)

SHOPPING LIST

PANTRY STAPLES

- APRICOT PRESERVES (1 CUP)
- DIJON MUSTARD (1 TBSP)
- BROWN SUGAR (1/2 CUP)
- SUGAR (3 1/4 CUPS + 3 TBSP)
- POWDERED SUGAR (1 1/4 CUP)
- FLOUR (7 1/2 CUPS + 2 TBSP)
- INSTANT YEAST (1 TBSP)
- OLIVE OIL (2 TBSP)
- VANILLA EXTRACT (1 TBSP + 2 TSP)
- ALMOND EXTRACT (3/4 TSP)
- RUM EXTRACT (1/2 TSP, OPTIONAL)

PANTRY STAPLES CONT.

- BAKING POWDER (2 TSP)
- BAKING SODA (1/2 TSP)
- CHRISTMAS SPRINKLES
- GRAHAM CRACKER CRUMBS (1 1/2 CUPS)

PRODUCE

- RUSSET POTATOES (4-5 LARGE)
- GARLIC (5 CLOVES)
- SHALLOT (1)
- FRESH PARSLEY (1 TBSP + GARNISH)
- ASPARAGUS (1 LB)
- LEMON (1, FOR JUICE)

PROTEIN

- SPIRAL HAM (10 LBS)

DAIRY

- UNSALTED BUTTER (1 3/4 CUP)
- WHOLE MILK (2 CUPS)
- HEAVY CREAM (2 CUP)
- SHREDDED CHEDDAR (3/4 CUP)
- SHREDDED PARMESAN (3/4 CUP + 3 TBSP)
- EGGS (7)
- WHOLE MILK RICOTTA (1 CUP)
- CREAM CHEESE (4 8-OZ PACKAGES)
- EGGNOG (1 CUP + 3 TBSP)

SEASONINGS

- GROUND CINNAMON (1/8 TSP)
- GROUND CLOVES (1/8 TSP)
- GROUND NUTMEG (1 1/2 TSP)
- SALT AND PEPPER

