



# 17 Fabulous Christmas Dinner Menu Ideas





## 17 Fabulous Christmas Dinner Menu Ideas

Copyright 2015 by Prime Publishing LLC

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders.

When used, trademarks are for the benefit of the trademark owner only.

Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – [www.primecp.com](http://www.primecp.com)



[RecipeLion.com](http://RecipeLion.com)



[MrFoodTestKitchen.com](http://MrFoodTestKitchen.com)

**FAVE HEALTHY RECIPES**   
everyday recipes with a lighter twist

[FaveHealthyRecipes.com](http://FaveHealthyRecipes.com)

**ALLFREESLOWCOOKERRECIPES**   
America's Favorite Slow Cooker Recipes

[AllFreeSlowcookerRecipes.com](http://AllFreeSlowcookerRecipes.com)

**ALLFREECOPYCATRECIPES**   
Free Copycat Versions of your Favorite Restaurant Dishes and Brand-Name Foods

[AllFreeCopycatRecipes.com](http://AllFreeCopycatRecipes.com)

**ALLFREECASSEROLERECIPES**   
Easy Casserole Recipes for Everyday Cooking

[AllFreeCasseroleRecipes.com](http://AllFreeCasseroleRecipes.com)

**FAVE GLUTEN FREE RECIPES**   
All your Favorite Recipes without the Gluten

[FaveGlutenFreeRecipes.com](http://FaveGlutenFreeRecipes.com)

**THEBESTDESSERTRECIPES**   
Enjoy the Sweeter Side of Life

[TheBestDessertRecipes.com](http://TheBestDessertRecipes.com)

**FAVESOUTHERNRECIPES**   
Country Comfort Cooked Up in Your Kitchen

[FaveSouthernRecipes.com](http://FaveSouthernRecipes.com)

Dear Cooking Enthusiast:

Santa Claus and his elves aren't the only ones stressed out around Christmas time. In between shopping for the perfect gift, trimming your tree, baking cookies and attending holiday parties, you barely have time to plan Christmas dinner. Stress less this holiday season with the *17 Fabulous Christmas Dinner Menu Ideas* Free eCookbook. With these 17 recipes, you'll find simple and delicious ideas for every course that all your holiday guests will love.

This collection of Christmas menu dinner ideas includes easy-to-follow recipes that are sure to make your Christmas dinner festive and fabulous. The free eCookbook has Christmas appetizers, side dishes, main courses and dessert recipes that will make your mouth water. You are sure to find a recipe that you will like, such as Molly's Green Bean Casserole on page 13 or Slow Cooker Honey Glazed Ham on page 20.

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 delightful 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*

<http://www.RecipeLion.com/>

[www.RecipeChatter.com](http://www.RecipeChatter.com)

# Table of Contents

|  |           |
|--|-----------|
| <b>Christmas Appetizer Recipes.....</b>              | <b>5</b>  |
| Christmas Tree Pizza Pull Aparts.....                | 5         |
| Best Ever Deviled Eggs .....                         | 7         |
| Red and Green Turkey Cheese Pinwheels .....          | 8         |
| <b>Christmas Side Dishes.....</b>                    | <b>9</b>  |
| Even Better KFC Buttermilk Biscuits .....            | 9         |
| Heavenly Sweet Potato Pineapple Casserole .....      | 11        |
| Homestyle Mashed Potatoes Cracker Barrel Style ..... | 12        |
| Molly's Green Bean Casserole.....                    | 13        |
| Choliday Stuffing.....                               | 15        |
| <b>Christmas Dinner Recipes .....</b>                | <b>16</b> |
| Baked Ham with Walnut Peach Sauce .....              | 16        |
| Braised Chicken in Red Wine and Fennel Seeds .....   | 17        |
| Best Easy Herb Roasted Turkey .....                  | 18        |
| Slow Cooker Honey Glazed Ham.....                    | 21        |
| <b>Christmas Dessert Recipes .....</b>               | <b>22</b> |
| Brown Sugar Cinnamon Apple Dumplings .....           | 22        |
| Perfect No Bake Peanut Butter Balls.....             | 24        |
| Pumpkin Pie with Graham Cracker Crust.....           | 25        |
| Apple Blush Pie .....                                | 26        |
| <b>Special Thanks.....</b>                           | <b>27</b> |

## Christmas Appetizer Recipes

### Christmas Tree Pizza Pull Aparts

By: [Chrissy from Stick a Fork In It](#)

Pizza pull apart bread is delicious and easy to make, but you probably don't ever associate it with the holidays. Christmas Tree Pizza Pull Aparts combine that classic pizza taste with a little festive flair to get you in the spirit. This is the perfect recipe to make either as an appetizer on Christmas Eve or as an easy snack for Christmas day itself. Since it's a pull apart bread, you don't have to worry about serving it - people can just take it themselves. Best of all, you can substitute your favorite toppings and sauces to personalize this great pizza bread recipe.

**Serves:** 8

**Cooking Time:** 15 min



#### Ingredients

- 1/2 batch of pizza dough (homemade or store bought)
- 24 slices of pepperoni
- 8 ounces mozzarella cheese, cubed
- 2 tablespoons butter, melted
- Parsley, minced
- Pizza sauce or ranch dressing, for dipping

#### Instructions

1. Divide the pizza dough into 24 equal balls. Gently flatten each ball and press a piece of pepperoni and a piece of cheese into the dough. Wrap the dough around the pepperoni and cheese, pinching it together to create a seal. Gently roll the dough into a ball, and placed on a greased cookie sheet or a piece of parchment paper.
2. Continue stuffing each ball of dough with cheese and pepperoni, then arrange into the shape of a tree, reserving two balls for the trunk of the tree. Leave about 1/2 inch of space between each ball.

3. Cover the dough with a clean kitchen towel and allow to raise for 1/2 hour. Then brush with the melted butter, and sprinkle with parsley.
4. To bake, preheat your oven to 450 degrees F. Bake for 10-15 minutes or until the dough is lightly browned. Serve with pizza sauce or ranch dressing for dipping.



# RECIPE LION

**Click here to sign up for the  
RecipeLion.com  
Free eNewsletter!**

## Best Ever Deviled Eggs

By: [Judith Hines for RecipeLion](#)

When it comes to Christmas, deviled eggs are a must-have appetizer for any holiday party. That's why we've given you a delightful recipe for Best Ever Deviled Eggs. This easy deviled eggs recipe is sure to bring a tasty and hassle-free dish to your table. You and your guests will love the creamy decadence of these eggs. Plus, you can use this recipe around all year long for all the special occasions you need to make appetizers for.



**Makes:** 12

### Ingredients

- 6 large eggs
- 3 tablespoons mayonnaise
- 1 tablespoon yellow mustard
- 1 tablespoon sweet pickles, finely chopped
- 1 teaspoon pickle juice from the jar, or 1 teaspoon apple cider vinegar
- Salt and pepper, to taste

### Instructions

1. Place eggs into a small saucepan and cover with water by 1 inch.
2. Bring to a boil, then lower heat to a simmer and cook for 12 minutes.
3. Immediately place eggs into a bowl and cover with ice and water. Let stand 5-10 minutes before peeling.
4. Cut peeled eggs in half and place yolks into a bowl and whites onto a serving plate.
5. Mash the egg yolks well with the tines of a fork, adding the rest of the ingredients to form a thick paste.

**Notes:** Yolks can be piped into the egg whites with a pastry bag and tip or simply spooned into the whites.

## Red and Green Turkey Cheese Pinwheels

By: [Danelle from letsdishrecipes.com](http://Danelle.from.letsdishrecipes.com)

Red and Green Turkey Cheese Pinwheels are baked in the shape of a Christmas tree, so they are perfect for the holiday season. This is one of the most festive five ingredient recipes you can imagine. This recipe includes spicy Pepper Jack cheese, but you can substitute any other cheese if you don't want the pinwheels to be spicy. The "red and green" part of the recipe comes from scallion and red bell pepper garnishes scattered over the pinwheel Christmas tree.

**Cooking Time:** 17 min

### Ingredients

- 2 cans of refrigerated Pillsbury crescent rolls
- Half pound of deli turkey chopped
- 8 oz block of Pepper Jack cheese grated (you can substitute any shredded cheese)
- 4-6 scallions, chopped
- Chopped scallions and red bell pepper for garnish are optional

### Instructions

1. Preheat oven to 350 degrees F.
2. Mix the chopped turkey, shredded Pepper Jack and chopped scallions together in a bowl.
3. Unroll Pillsbury crescent rolls dough. Separate the dough into two sections to make two long rectangles. Do this by pressing the triangle pieces together. Make sure the perforations connecting the triangles are firmly pressed together to seal the rectangle.
4. Place a small amount of the mixture in the center of each rectangle. Basically, cover the whole surface except for the edges.
5. Roll up each rectangle into a log, sealing them at the seam.
6. Slice the log and place the slices in a Christmas tree pattern on a lightly greased cookie sheet.
7. Bake 12 to 17 minutes or until edges are golden brown.
8. Let cool slightly and carefully transfer to a serving platter.
9. Garnish the appetizer with additional chopped scallions and red bell pepper, if desired.
10. Serve with ranch or honey mustard for dipping.





## Christmas Side Dishes

### Even Better KFC Buttermilk Biscuits

By: [Melissa Conner for RecipeLion](#)

If you've ever wondered what makes the biscuits at Kentucky Fried Chicken so delightful, here's your answer. This copycat recipe for Even Better KFC Buttermilk Biscuits uses nearly a cup of buttermilk and six tablespoons of butter to achieve that light and fluffy texture, not to mention that rich, buttery taste. They may not be the healthiest biscuits around, but these Southern-style biscuits sure are delicious.



**Makes:** 16

**Chilling Time:** 20 min

**Cooking Time:** 12 min

#### Ingredients

- 2 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 tablespoon baking powder
- 1 teaspoon salt
- 6 tablespoons butter
- 3/4 cup buttermilk

#### Instructions

1. Preheat oven to 450 degrees F.
2. Sift the dry ingredients in a large bowl and cut in the butter with a pastry cutter or with two knives until a coarse meal texture is obtained.
3. Add buttermilk and knead lightly but thoroughly. The dough should be soft but not sticky. If it is, add a little more flour.
4. Knead for 1 minute, wrap in foil or wax paper and refrigerate for at least 20 minutes.
5. Roll out the dough to 1/2 inch thick on a lightly floured surface and cut with a biscuit cutter. If you don't have one, a drinking glass of the desired diameter will work.
6. Transfer biscuits to a dark baking sheet and bake until golden brown, about 10 to 12 minutes.

Download more free eCookbooks you'll love:

**RECIPE LION**

**Free eBook**

**21 Fuss-Free Easy Desserts**

**FREE Recipe eNewsletter**

**View**

This advertisement features a central image of an eCookbook titled "21 Fuss-Free Easy Desserts" with a starburst graphic that says "Free eBook". To the right, there are four small images of different dessert categories: "No Bake", "Pies", "Cookies", and "Desserts". The background is light blue.

[21 Fuss-Free Easy Desserts](#)

**RECIPE LION**

**FREE eBook**

**38 Best Soup Recipes + Hearty Stews**

**FREE Recipe eNewsletter**

**VIEW**

This advertisement features a central image of an eCookbook titled "38 Best Soup Recipes + Hearty Stews" with a starburst graphic that says "FREE eBook". To the right, there are four small images of different soup and stew categories: "Easy Recipes", "Homemade Stews", "Hearty Meals", and "Chicken Soups". The background is dark brown.

[38 Best Soup Recipes + Hearty Stews](#)

**FAVEHEALTHYRECIPES**

**Free eBook**

**13 Healthy Comfort Food Recipes**

**FREE Recipe eNewsletter**

**View**

This advertisement features a central image of an eCookbook titled "13 Healthy Comfort Food Recipes" with a starburst graphic that says "Free eBook". To the right, there are four small images of different meal categories: "Soup", "Lunch", "Dinner", and "Snack". The background is orange.

[13 Healthy Comfort Food Recipes](#)

**RECIPE LION**

**Free eBook**

**5-Ingredient Recipes**

**FREE Recipe eNewsletter**

**View**

This advertisement features a central image of an eCookbook titled "5-Ingredient Recipes" with a starburst graphic that says "Free eBook". To the right, there are four small images of different recipe categories: "5-Ingredient", "Dinners", "Side Dishes", and "Desserts". The background is green.

[5 Ingredient Recipes](#)

## Heavenly Sweet Potato Pineapple Casserole

[Test Kitchen Original Recipe](#)

Heavenly Sweet Potato Pineapple Casserole is a fun twist to a classic sweet potato casserole recipe. It's extra sweet because it's made with pineapples. The sweet potatoes, pineapples, and marshmallows go so well together. If you like some sweetness in your Christmas dinner, then you'll love this recipe. You can prepare it the night before, which makes things less hectic on Christmas day.



**Cooking Time:** 50 min

### Ingredients

- 1 can (17-ounce) sweet potatoes
- 4 tablespoons brown sugar
- 2 egg whites, beaten
- 4 tablespoons margarine, melted
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 1/2 cup pineapple, drained
- Mini marshmallows

### Instructions

1. Combine sweet potatoes, brown sugar, egg whites, margarine, salt, cinnamon, and pineapple in a mixing bowl; beat well.
2. Butter baking dish; place half of mixture in dish and dot with marshmallows.
3. Add remaining sweet potato mixture to casserole dish.
4. Cover and refrigerate overnight if desired.
5. When ready to serve, preheat oven to 350 degrees F and bake for 40 minutes.
6. Remove from oven, dot with marshmallows and bake until golden brown, about 10 minutes.

## Homestyle Mashed Potatoes Cracker Barrel Style

[Test Kitchen Original Recipe](#)

Cracker Barrel is famous for its creamy, hearty mashed potatoes. As far as side dishes go, these potatoes are simply the tops. If you've ever wanted to make this dish at home, now you can with this recipe for Homestyle Mashed Potatoes Cracker Barrel Style. Just a few simple steps and basic ingredients will yield one of the best restaurant style side dishes you'll ever taste. What are you waiting for? Go ahead and make this recipe. It's one of our all-time favorite easy copycat recipes.



**Serves:** 4

### Ingredients

- 6 large potatoes, peeled, cubed and boiled
- 1 (8-ounce) can evaporated milk
- 1 stick margarine
- Salt and pepper, to taste

### Instructions

1. After potatoes are peeled, diced, boiled and drained, add the margarine, a slice or two at a time until melted. Mix well.
2. Use hand mixer to whip potatoes while adding a little evaporated milk at a time until creamy.
3. Add salt and pepper to taste.



## Molly's Green Bean Casserole

[Test Kitchen Original Recipe](#)

Always a favorite Christmas recipe, green bean casserole transcends the holiday to be a tasty side dish any time of year. Fresh green beans are the best, but if you are unable to get them, make it with canned. Unlike other green bean casseroles, this one has bacon bits in it. A little extra protein doesn't hurt, right? Bake the casserole until the top begins to brown. If it takes too long to brown, you can always put it under the broiler for a little bit.

**Serves:** 12

**Cooking Time:** 30 min

### Ingredients

- 6 cups blanched frenched green beans
- 1 pint sour cream
- 2 tablespoons water
- 1 teaspoon crushed red pepper flakes
- 4 strips bacon, fried crisp and broken into pieces
- 1 teaspoon Worcestershire sauce
- pepper, to taste
- 2 cups Parmesan, grated
- 4 ounces sliced mushrooms, browned in a bit of butter
- 3 green onions, chopped

### Instructions

1. Preheat oven to 350 degrees F.
2. Mix sour cream, Worcestershire sauce, 1½ cups of the Parmesan cheese, pepper flakes, and pepper.
3. Stir in bacon, mushrooms, and green onions
4. Add green beans and mix thoroughly.
5. Pour green beans in a 9 x 13-inch casserole dish which has been buttered.
6. Top with the rest of the Parmesan.
7. Bake until top begins to brown, 20 to 30 minutes.
8. If the green beans are bubbling, but the cheese isn't browning, turn it on broil for just a second. Let it sit for 10 to 15 minutes before serving.





# RECIPE LION

**Click here to sign up for the  
RecipeLion.com  
Free eNewsletter!**

## Choliday Stuffing

By: [Chobani Yogurt](#)

A holiday dinner isn't the same without a great bread stuffing recipe. Try a healthier version of this classic holiday dish with this stuffing recipe. Choliday Stuffing is made with Chobani yogurt for a wonderfully delicious addition to your stuffing. This is a simple recipe that your family will surely be craving for future Christmas dinners.



**Serves:** 6

### Ingredients

- 1 cup yellow onion, diced
- 1/2 cup celery, diced
- 2 cloves of garlic, minced
- 2 1/2 cups plain 2% Chobani Greek yogurt
- 1/2 cup chicken stock
- 14 oz bag unseasoned cubed bread stuffing
- 1 tablespoon oregano
- 1 teaspoon thyme
- 1 tablespoon olive oil
- Salt and pepper, to taste

### Instructions

1. Preheat oven to 350 degrees F.
2. Sauté onions, garlic and celery in olive oil over medium heat until tender. Add chicken stock and simmer until reduced by one-fourth.
3. Empty stuffing mix into a large bowl. Add onion and celery mixture, spices, salt, pepper and mix thoroughly. Let cool slightly before stirring in Chobani Greek Yogurt
4. Spread in a 9" x13" pan and bake for about 20-25 minutes until browned on top.

## Christmas Dinner Recipes

### Baked Ham with Walnut Peach Sauce

[Test Kitchen Original Recipe](#)

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  $\frac{1}{2}$  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  $\frac{1}{2}$  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. This is a great technique for cooking chicken because it is less expensive. Plus, it leaves your meat tender and tasty. Plus, you get delicious broth from cooking your chicken this way for the holidays.



### 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.

## Best Easy Herb Roasted Turkey

By: [Nate Maisel, RecipeLion Original Recipe](#)

Whether you're looking for a Thanksgiving turkey recipe, or simply want a delicious meal to make for a special occasion, give this Best Easy Herb Roasted Turkey a try! It's a simple recipe for roasted turkey that's sprinkled with a variety of herbs, so it has unbeatable flavor and comes out of the oven super moist. This delicious turkey recipe includes rosemary, thyme, basil and more.



**Cooking Time:** 2 hr

### Ingredients

- 1 (6 to 7 pound) whole bone-in turkey breast
- 1 tablespoon fresh rosemary, chopped; plus 2 sprigs rosemary
- 1/2 teaspoon dried thyme, or 1 teaspoon fresh
- 1/2 teaspoon dried basil, or 1 teaspoon fresh
- 1 teaspoon paprika
- 1 tablespoon ground mustard (optional)
- 1 whole lemon, juiced
- 2 tablespoons olive oil
- 3 cloves garlic, chopped
- 1/2 onion, finely chopped
- 1 tablespoon (or more) kosher salt
- Freshly ground black pepper, to taste
- 1 cup chicken broth or white wine

### Instructions

1. Preheat oven to 325 degrees F.
2. In a mixing bowl, combine onion, garlic, 1 tablespoon chopped fresh rosemary, thyme, basil, lemon juice, paprika, olive oil, salt and pepper. Mix to create a paste-like consistency.
3. Pull the skin of the turkey up and rub the mixture on the meat, reserving a small amount to rub on the outside of the turkey. Rub remaining herb mixture on the outside of the turkey.
4. Place the turkey in the roasting pan and pour in your white wine or chicken broth. Place the remaining 2 fresh rosemary sprigs in the pan.
5. Roast for 1.5 to 2.5 hours, until the skin is golden brown and an instant-read thermometer registers 165 degrees F when inserted into the thickest part of the breast.
6. Loosely cover turkey with aluminum foil and let cool 15 minutes before carving.

## So Easy Ground Beef Stroganoff Casserole

By: [Judith Hines for RecipeLion](#)

This makes a perfect meal for Christmas dinner if you don't have time to cook all day. When searching for easy dinner recipes the whole family will enjoy, So Easy Ground Beef Stroganoff Casserole hits the spot. Everything you love about ground beef stroganoff is conveniently thrown together in one simple dish. This rich and creamy casserole is made with tasty ingredients like egg noodles, mushrooms, ground beef, and Mozzarella- just to name a few. If you're looking for a way to bring something hearty and satisfying to your family's dinner table, this is the recipe to try!



**Serves:** 6

**Cooking Time:** 35 min

**Vessel Size:** 9x13-inch baking dish

### Ingredients

- 1 pound wide egg noodles
- 1 pound lean ground beef
- 1 cup onion, chopped
- 1/2 teaspoon dry thyme
- 8 ounces button mushrooms, sliced
- 1 cup beef broth
- 1 tablespoon tomato paste
- 8 ounces sour cream
- 1/2 teaspoon fresh ground pepper
- 1/2 teaspoon salt
- 2 cups shredded Mozzarella cheese
- 2 tablespoons chopped parsley for garnish (optional)

### Instructions

1. Preheat oven to 350 degrees F. Lightly spray a 9x13-inch baking dish with cooking spray.
2. Place a large stockpot filled with 4 quarts water and 1 tablespoon salt over high heat. When it comes to a rolling boil, cook noodles for the time specified on the package. Drain.
3. While water heats and pasta cooks, place a 10 or 11 inch x 3-inch deep pot over medium high heat.
4. Add the beef and cook until it is no longer pink, breaking up chunks with the back of a spoon.

5. Use a slotted spoon to remove meat, but leave any fat and juices in the pan.
6. Over medium heat, cook the onions and thyme in the same pan about 2 minutes until onion is translucent.
7. Add mushrooms and continue to cook on medium high heat, stirring until liquids have released from the mushrooms and then evaporated, about 5 minutes.
8. Return meat to the pan, add broth and tomato paste and stir over medium heat for 2 minutes.
9. Turn off heat, and stir in sour cream, salt and pepper.
10. Add noodles to the pan and stir, then add meat and about half the Mozzarella, stirring just to combine.
11. Pour into prepared bake dish and sprinkle with remaining cheese. Cover with a piece of foil which has been sprayed with cooking spray and bake 25 minutes.
12. Remove foil and continue to bake until lightly browned, about 10 more minutes. Garnish with chopped parsley if desired.



## Slow Cooker Honey Glazed Ham

By: [Danelle from Let's Dish](#)

Cooking a ham in the slow cooker is great because you can easily lift off the lid for basting and it stays super moist. This recipe for Slow Cooker Honey Glazed Ham is great for freeing up space in the oven and couldn't be easier. Simply mix together the glaze, brush over the ham in your slow cooker, and let it cook. When it's done, you'll have a perfect honey glazed ham ready to carve and serve.



**Serves:** 8

**Preparation Time:** 10 min

**Slow Cooker Time LOW:** 3 hr

### Ingredients

- 1 (3-5 pound) ready-to-eat, spiral sliced ham
- 1/4 cup brown sugar
- 1 cup honey
- 5 tablespoons butter
- 1/4 teaspoon ground cloves

### Instructions

1. Place the ham in a slow cooker with about 1/4 inch of water in the bottom.
2. Turn the slow cooker to low heat.
3. In a small saucepan, heat the brown sugar, honey and butter until smooth. Stir in the ground cloves.
4. Brush or spoon about 1/4 of the glaze over the ham.
5. Remove the glaze from the heat and keep covered while the ham cooks.
6. Continue cooking the ham on low for 2-3 hours, brushing with glaze every 20-30 minutes, until ham is heated through.

## Christmas Dessert Recipes

### Brown Sugar Cinnamon Apple Dumplings

By: [Judith Hines for RecipeLion.com](http://RecipeLion.com)

Brown Sugar Cinnamon Apple Dumplings are a deliciously-easy apple dessert recipe that is a great way to end any meal. This recipe works well as a sweet breakfast treat or fruity dessert. No matter when you make it, it's sure to be gobbled right up. Recipes using crescent rolls are always a preferable method for the lazy chef in all of us, because they are super easy, require almost no prep, and are ready fairly quickly. These dumplings are filled with chopped nuts, brown sugar, cinnamon and an ooey, gooey, buttery apple filling. Bake them for just under 40 minutes, and prepare to be in heaven after you take your first bite.

**Serves:** 8

**Cooking Time:** 40 min

#### Ingredients

- 3 tablespoons butter
- 1/4 cup packed light brown sugar
- 2 tablespoons all-purpose flour
- 1/4 teaspoon ground cinnamon
- 1/2 cup chopped nuts (pecans, walnuts or almonds)
- 1 (8-ounce) package refrigerated crescent rolls
- 2 apples, peeled, cored, quartered and cut into inch slices
- 1 tablespoon granulated sugar
- 2 tablespoons powdered sugar for garnish (optional)

#### Instructions

1. Melt butter and use about 1 tablespoon to grease the bottom of a bake dish just large enough to hold the 8 dumplings (i.e. an 11 x 7 casserole dish).
2. Mix brown sugar, flour, cinnamon and nuts in a small bowl. Unroll crescent rolls and cut apart at the perforations. Use your fingers to gently press or stretch the dough a bit larger and thinner, patching any holes.



- Brush with some of the melted butter, top with a teaspoon of the cinnamon/nut mixture and lay a few slices of apple on top. Pull up the sides and end to form a purse shape, pinching to seal the top, then take the long point and bring it up and twist to form a topknot on top. Place into the bake pan and repeat for the rest of the ingredients.
- Brush the dumplings with remaining butter and sprinkle the granulated sugar on top. Bake for 35-40 minutes until dumpling tops are golden brown. Serve while warm, sprinkled with some powdered sugar if desired.

**Download more free eCookbooks you'll love:**



[12 Must-See Simple Salad Recipes](#)



[18 Easy Recipes for Dessert](#)



[9 Casseroles to Make When Eating on a Budget](#)



[14 Easy Recipes for Potato Casseroles](#)

## Perfect No Bake Peanut Butter Balls

By: [Judith Hines for RecipeLion](#)

If you're in search of a recipe that will please a crowd and add a touch of sweetness to any party or gathering, these Perfect No Bake Peanut Butter Balls are just the thing. They're a breeze to make, have so few ingredients and taste divine. If you love that tasty peanut butter-chocolate combo, you won't be able to resist this super easy recipe. No bake recipes are the perfect thing when you're running short on time and need something simple, yet delicious to bring along to a party, or set out at your own event. Sprinkled with cocoa powder, coconut flakes or whatever else you desire, these are some of the best-tasting, bite-sized snacks around.



**Yields:** 20

### Ingredients

- 1 cup peanut butter
- 1 cup powdered milk
- 1/2 cup honey
- 1/2 cup unsweetened cocoa powder
- 1/2 cup sweetened flaked coconut

### Instructions

1. Place peanut butter, powdered milk and honey into a large bowl and stir well using a wide rubber spatula until the milk is completely mixed into the peanut butter and honey.
2. Use a small ice cream scoop or tablespoon measure to dip out same-size portions and roll between palms to make round balls. Roll in cocoa, then in coconut, using your palms to make the coconut stick in place. Place the finished balls on waxed paper.
3. Chill and store in the refrigerator until ready to serve.

### Notes

You may roll in only coconut if you prefer, or just in the cocoa powder. If you use only the cocoa powder you may want to roll again just before serving because the powder gets absorbed by the peanut mixture when they are stored.



## Pumpkin Pie with Graham Cracker Crust

By: [Emily Racette, RecipeLion Original Recipe](#)

Pumpkin pie is a classic fall dessert. If you've never made one before, you may be intimidated by it. There's no reason to be scared, though. This recipe for Pumpkin Pie with Graham Cracker Crust is really easy. It uses a premade graham cracker crust, so it's easy to whip up. Just think about how proud you'll be when you cut the first slice of your very first pumpkin pie. You can't beat this easy and delicious pumpkin pie.



### Ingredients

- 1 9-inch graham cracker pie crust
- 1 (15-ounce) can pumpkin puree
- 2 eggs
- 3/4 cup sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 (12-ounce) can evaporated milk

### Instructions

1. Preheat oven to 425 degrees F.
2. In a large bowl, beat eggs. Add pumpkin, sugar, cinnamon, and nutmeg; beat well. Gradually stir in evaporated milk.
3. Place pie crust on baking sheet. Pour filling in pie crust and place in the oven. (You may have extra pumpkin pie filling. If so, you can make mini pumpkin pies.)
4. Bake for 15 minutes, then reduce temperature to 350 degrees F and bake for an additional 40 to 50 minutes, or until knife inserted near center comes out clean.
5. Cool on rack. Chill if desired.

## 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.



# Special Thanks

[Chobani Yogurt](#)

[Chrissy from Stick a Fork in It](#)

[Danelle from Let's Dish Recipes](#)

[Gooseberry Patch: 101 Recipes](#)

[Victoria from Easy Recipes with a Twist](#)





*17 Fabulous Christmas  
Dinner Menu Ideas*

Make Christmas dinner festive  
and fabulous this holiday season  
with these delicious and easy  
recipes.

