

12 Wonderful Christmas

*Dinner
Ideas*



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12 Wonderful Christmas Dinner Menu Ideas

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Letter from the Editors

Dear Cooking Enthusiast:

When Christmas is just around the corner, the pressure to start thinking of a holiday menu starts to build. 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 will love.

This collection of *12 Wonderful Christmas Dinner Menu ideas* includes easy-to-follow recipes, from food that looks like a Christmas tree, to holiday sides and main dishes. Each recipe will bring joy to your Christmas dinner.

For more delicious 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>

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Christmas Tree-Inspired Recipes

Christmas Tree Pizza Pull-Aparts

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

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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. Preheat oven to 450 degrees F.
2. 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 place on a greased cookie sheet or a piece of parchment paper.
3. 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.
4. 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.
5. Bake for 10 to 15 minutes or until the dough is lightly browned. Serve with pizza sauce or ranch dressing for dipping.

Christmas Tree-Inspired Recipes

Red and Green Turkey Pinwheels

By: [Parrish from Life with the Crust Cut Off](#)

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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.

Cooking Time: 17 min

Ingredients

- 2 cans refrigerated crescent rolls
- ½ pound deli turkey, chopped
- 8 ounce block pepper jack cheese, grated (you can substitute any shredded cheese)
- 4 to 6 scallions, chopped
- chopped scallions and red bell pepper for garnish (optional)

Instructions

1. Heat oven to 350 degrees F.
2. Mix the chopped turkey, shredded pepper jack and chopped scallions together in a bowl.
3. Unroll dough; separate into 2 long rectangles. Press each into rectangle, firmly pressing perforations to seal.
4. Place a small amount of the mixture on each rectangle covering the whole surface except for the edges - you want to leave a seam to help with sealing the rolls up.
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 (if it breaks apart you can put it back together like a puzzle and no one will know).
9. Serve with ranch or honey mustard for dipping.

Christmas Tree-Inspired Recipes

Christmas Tree Lasagna

By: [Parrish from Life with the Crust Cut Off](#)

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Make your traditional lasagna Christmas-themed for a family dinner this year. Christmas Tree Lasagna is a classic, simple lasagna recipe topped with red, green, and yellow bell peppers in the shape of a Christmas tree. The recipe itself, though, is not very different from typical lasagna recipes, so you can make it year-round. This recipe is packed with both hamburger meat and sausage, so it's very meaty and filling. This meat lasagna recipe is perfect for both a cold winter night when your family just wants some comfort food, or a celebratory winter occasion.

Cooking Time: 40 min

Ingredients

- 1 pound sausage
- 1 pound hamburger meat
- 2 jars spaghetti sauce
- 4 to 5 cups mozzarella cheese
- 2 eggs
- 32 ounces ricotta cheese
- 1 package no boil noodles

Instructions

1. Preheat oven to 350 degrees F.
2. Brown and drain the sausage and hamburger together.
3. Add sausage and hamburger to large bowl and pour in the two jars of sauce.
4. In a separate bowl, mix the ricotta, eggs and 1 cup of cheese.
5. Spread a thin layer of sauce in the bottom of a 9 x 13 inch dish.
6. Place noodles on top of sauce.
7. Spread 1/3 of the cheese mixture on the noodles.
8. Sprinkle with a little more shredded mozzarella.
9. Top with more sauce.
10. Do another layer of noodles, cheese mixture, shredded cheese, sauce, noodles, cheese mixture, sauce, and shredded cheese.
11. Arrange peppers into a Christmas tree shape.
12. Cover with foil and bake 30 to 40 minutes until bubbly.
13. Remove foil last few minutes of baking to let cheese get brown.



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Christmas Side Dishes

Jiffy Cornbread Casserole



You can never have too much corn, and this recipe uses it in three forms: regular, creamed, and Jiffy mix. It is so moist and delicious, it will make your mouth water as soon as you smell it beginning to bake! Cornbread casseroles are appropriate for many different occasions, so you'll likely make this recipe a lot. Bring it to your next family gathering and watch how quickly it disappears.

Cooking Time: 1 hour 40 min

Ingredients

- 1 (17-ounce) can whole corn
- 1 (17-ounce) can creamed corn
- 1 cup sour cream
- 1/2 cup margarine, melted
- 1 (8.5-ounce) package Jiffy Corn Muffin mix
- 2 eggs

Instructions

1. Preheat oven to 300 degrees F.
2. Drain cans of corn. Then, combine all ingredients in a large bowl and mix thoroughly.
3. Pour into a 2-quart casserole dish.
4. Bake for 1 hour 40 minutes.

Christmas Side Dishes

Classic Mashed Potatoes

By: [Jordan Sward, RecipeLion Original Recipe](#)

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Mashed potatoes are a staple on holiday dinner tables. With this easy tutorial, you'll learn how to make mashed potatoes the easy way! You'll learn the secret to making creamy homemade mashed potatoes in just a few short steps. Once you've mastered the task of making mashed potatoes, you'll never want to eat the instant kind again. It's a simple side dish solution that's comforting and pairs well with pretty much any main dish.

Cooking Time: 20 min

Ingredients

- 1 1/2 pounds Russet potatoes
- 1/2 cup milk or heavy cream
- 2 tablespoons butter
- Salt and pepper, to taste

Instructions

1. Wash and peel the potatoes. Cut each one in half lengthwise, then into chunks. The smaller the chunks, the faster they will soften when boiling.
2. Place the potatoes in a medium pot and fill with cold water at least an inch above the potatoes. Bring to a boil over medium high heat. Cover and boil for about 15 to 20 minutes, until the potatoes can easily be pierced by a fork.
3. Drain the water, then place the potatoes back into the pan with the heat off to evaporate any extra water. Add in the milk, butter, salt and pepper, and mash with a potato masher until smooth. You may also use a wooden spoon to stir the potatoes and create a smoother texture.

Christmas Side Dishes

[Made-from-Scratch Green Bean Casserole](#)

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

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When you put the work into something, you'll see it in the results. That's the case when it comes to Made-from-Scratch Green Bean Casserole. Fresh green beans and a homemade cream sauce made this one terrific holiday side dish.

Ingredients

Casserole:

- 1 pound fresh green beans
- 1 tablespoon salt
- 1 cup French-fried onions, divided

Cream Sauce:

- 1/2 teaspoon black pepper
- 1/4 teaspoon salt
- 1 1/2 cup milk
- 1 cup half and half
- 1 clove garlic, minced
- 1/2 teaspoon oregano
- 1/2 teaspoon dried thyme
- 1/4 teaspoon dried rosemary
- 2 1/4 tablespoons butter
- 4 tablespoons all-purpose flour
- 1/2 cup grated Parmesan cheese

Instructions

1. Prepare the green beans: Boil water in a large pot. Add salt.
2. While waiting for the water to boil, cut off green bean tips. Cut green beans in half to make them about 1-1/2 inch pieces.
3. Once water starts to boil, add green beans. Simmer for about 6 minutes.
4. Drain in colander, and immediately put into an ice water bath. Drain again, and then put in a bowl lined with paper towels in order to dry the green beans.
5. Preheat oven to 350 degrees F.
6. Make the cream sauce: In a saucepan, add milk, half and half, black pepper, salt, garlic, oregano, thyme, and rosemary. Whisk together. Put the saucepan on medium-high heat. When milk starts to simmer, turn off the heat.
7. In another small saucepan, melt butter. Whisk in the flour to form a roux. Cook for about 30 seconds. Slowly whisk in the milk mixture, careful to prevent lumps. Simmer two minutes. Add Parmesan and whisk to combine. Take off the heat.
8. Pour green beans into the milk mixture. Add 1/2 cup French-fried onions and stir. Pour into a buttered 8 x 8 inch casserole dish. Bake uncovered for 30 minutes.
9. After 30 minutes, add 1/2 cup French-fried onions to the top of the casserole and bake for another 5 minutes.

Christmas Side Dishes

[Pecan-Pleaser Sweet Potato Casserole](#)

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



Almost everybody has an opinion when it comes to sweet potato casserole toppings. If you're on Team Nuts, then you will love the Pecan-Pleaser Sweet Potato Casserole. Maple syrup is used in the topping as well as in the sweet potato filling, which adds lovely layers of flavor. This sweet potato casserole recipe will be a fantastic addition to your holiday dinner table.

Cooking Time: 1 hour 30 min

Ingredients

Casserole:

- 4 to 5 pounds sweet potatoes
- 1/2 cup brown sugar
- 2 tablespoons vanilla
- 1 tablespoon maple syrup

Topping:

- 1 tablespoon butter
- 1 cup chopped pecans
- 1 tablespoon maple syrup

Instructions

1. Preheat oven to 400 degrees F. Wrap each sweet potato in foil and place on a cookie sheet. Bake sweet potatoes for 1 hour or until tender. Let stand until cool to touch (about 20 minutes). Turn oven down to 350 degrees F.
2. Once the sweet potatoes are cool, peel using a fork or your hands. Put them in a large mixing bowl and then mash them.
3. Mix with a hand mixer. Add brown sugar, vanilla and maple syrup, and mix again.
4. In a small saucepan, melt butter. Add pecans and maple syrup, and heat for 1 to 2 minutes, or until pecans are well coated in the butter and syrup.
5. While the pecan topping is heating on the stove, pour the sweet potato filling into an 8 x 8 inch casserole dish. Sprinkle the pecan topping over the casserole.
6. Bake for 30 minutes.

Christmas Side Dishes

[Aunt Bee's Sour Cream and Cheese Potatoes](#)

By: [Blair Lonergan for RecipeLion](#)

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Bring back simple potato side dishes to your dinners with Aunt Bee's Sour Cream and Cheese Potatoes. This is one of the best four ingredient recipes you'll find for a delicious cheesy potato dish. The sour cream adds tanginess and creaminess to the dish. The potatoes taste like a very cheesy baked potato, but the sour cream, seasonings, and cheese are evenly distributed throughout the individual bites.

Serves: 10

Cooking Time: 45 min

Ingredients

- 4 pounds red potatoes
- 4 cups grated Cheddar cheese
- 24 ounces sour cream
- Salt and pepper, to taste

Instructions

1. Preheat oven to 350 degrees F.
2. Boil potatoes in a large pot until fork-tender.
3. Allow potatoes to cool, and then peel. Using the large holes on a grater, shred potatoes.
4. Place potatoes into a large bowl. Stir in the cheese and sour cream. Add salt and pepper to taste.
5. Pour potato mixture into a greased baking dish.
6. Bake, uncovered, for approximately 45 minutes.

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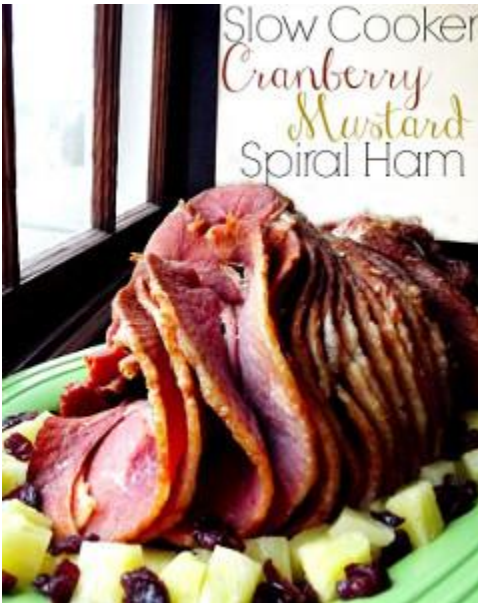
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Christmas Main-Dish Recipes

[Slow Cooker Cranberry Mustard Spiral Ham](#)

By: [Parrish from Life with the Crust Cut Off](#)



The holidays can be stressful, so don't make things worse by cooking complicated recipes. Slow Cooker Cranberry Mustard Spiral Ham is so easy - you'll be able to spend more time with your family instead of in the kitchen. Just put the ham in the slow cooker around mid-day, make the simple cranberry mustard recipe, and you'll have a delicious meal ready for Christmas dinner. The ham comes out of the slow cooker tender and juicy, so it tastes fantastic even when reheated as leftovers. You won't be disappointed with this no-stress spiral ham recipe.

Slow Cooker Cooking Time LOW: 6 hours

Ingredients

Ham

- Can of pineapple (juice and fruit separated)
- Half of a can of jelled cranberry sauce (save the other half for the cranberry mustard)
- 2 tablespoons Dijon mustard
- 1/2 cup brown sugar
- 8 pound or so spiral sliced ham

Cranberry Mustard

- Reserved half can of cranberry sauce from making ham
- 1 to 2 tablespoons Dijon mustard
- 1 to 2 tablespoons brown sugar

Instructions*Ham*

1. Place ham cut side down in slow cooker.
2. Mix rest of ingredients and pour over ham.
3. Cook on low 4 to 6 hours.
4. Garnish with reserved pineapple and a few dried cranberries!

Cranberry Mustard

1. Mix all ingredients together
2. Refrigerate at least 4 hours before serving.

Christmas Main Dishes Recipes

[Easy All Day Slow Cooker Turkey Breast](#)

By: [Lori from Who Needs A Cape?](#)



If you're in the mood for turkey but don't want to make a whole bird, try this Easy All Day Slow Cooker Turkey Breast! It's a slow cooker recipe for turkey breast that cooks all day and comes out moist and delicious. Serve it with your favorite comforting sides for a delicious dinner the whole family will love.

Serves: 6

Slow Cooker Cooking Time LOW: 8 hours

Ingredients

- Bone-in turkey breast, thawed (a 6 1/2 pound breast fit nicely in my 5-quart slow cooker)
- 3 tablespoons butter, softened
- 2 tablespoons seasoning (I used sage and thyme; use whatever your preference is)

Instructions

1. Spray slow cooker with non-stick cooking spray.
2. Place turkey breast in slow cooker with breast side up.
3. In small bowl combine softened butter & seasonings of choice. Rub seasoned butter on exposed turkey.
4. Place lid on and cook on low 8 hours, depending on the size of your turkey breast.
5. Remove turkey breast carefully, there will be liquid in slow cooker which you can transfer to a sauce pan to use for gravy.

Christmas Main Dish Recipes

[Delicious Deep Fried Turkey](#)

By: [Cheryl from CherylStyle](#)

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Imagine the best Thanksgiving turkey recipe you've ever made. Delicious Deep Fried Turkey is guaranteed to be even better than that best turkey recipe because it's so easy! You only need three ingredients to make this turkey for your whole family. You do need to get a turkey fryer, but it's definitely a worthwhile investment.

Serves: 13

Cooking Time: 45 min

Ingredients

- turkey fryer
- 10 to 15 pound turkey, defrosted
- salt and pepper
- 3 to 5 gal peanut oil

Instructions

1. Rinse turkey inside and out with cool water and pat dry with paper towels. Season liberally with salt and pepper (inside and out). Allow turkey to rest at room temperature while preparing oil.
2. Fill pot with peanut oil to appropriate level and position thermometer with probe in oil but not touching sides of pot. Heat oil to 365 degrees.
3. Carefully lower turkey into hot oil until fully submerged. Oil will drop in temperature after adding turkey so return oil to 350 degrees and maintain. Fry turkey 3 minutes per pound or until thickest part of thigh registers 165 degrees on meat thermometer.
4. Carefully remove from oil then allow to drain on rack or paper towels. Allow turkey to rest 10 to 15 minutes before carving. Then enjoy!

Christmas Main Dish Recipes

[Slow Roasted Sticky Chicken with Roasted Vegetables](#)

By: [Amanda Formaro for RecipeLion](#)

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Sometimes the best recipes for dinner aren't the fanciest or the ones with the most ingredients, they're the ones cooked with love. This recipe for Slow Roasted Sticky Chicken with Roasted Vegetables is a perfect example. A back-to-basics easy chicken recipe that will have your whole family raving and clamoring for seconds, this roasted sticky chicken dish is incredibly moist and flavorful and features starch and vegetables cooking right along with it.

Cooking Time: 3 hours

Ingredients

- 1 (4-pound) whole chicken
- 1 cup onion, coarsely chopped
- 6 medium red potatoes, quartered
- 2 handfuls of fresh green beans
- olive oil
- 1 cup chicken broth

For the Spice Rub:

- 4 teaspoons salt
- 2 teaspoons paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon dried thyme
- 1 teaspoon white pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper

Instructions

1. Preheat oven to 300 degrees F.
2. Remove giblets from chicken; clean the cavity well and pat dry with paper towels.
3. Combine all rub ingredients and spread the spice mixture all over the chicken and under the breast skin.
4. Stuff cavity with onions and place chicken into a roasting pan. Bake chicken for one hour, undisturbed.
5. Add potatoes to the roasting pan, scattering them around the chicken. Drizzle with olive oil. Bake another 40 minutes.
6. Add chicken broth and baste chicken and potatoes. Bake another 30 minutes.
7. Prepare the green beans by snipping the ends and placing in a microwave bowl with 2 tablespoons of water. Microwave on high for 5 minutes.
8. Drain green beans and add to the roasting pan with the potatoes. Baste chicken and vegetables. Bake another 30 minutes.
9. Turn oven up to 375 degrees F and bake an additional 20 minutes to brown the edges of the potatoes and beans. Remove from oven and tent with foil. Let rest for 5 to 7 minutes before carving.

Special Thanks to...



Cheryl S Jyle



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- 12 Wonderful Christmas Dinner Menu Ideas, including:
 - Christmas Tree Lasagna
 - Made-From-Scratch Green Bean Casserole
 - Easy All Day Slow Cooker Turkey Breast
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