



Stirring the Pot with Wendy

CHRISTMAS COOKING PLANNING



CHRISTMAS COOKING PLANNING

FOLLOW ON FACE BOOK AND INSTAGRAM



CHRISTMAS FOOD & BAKING PLAN

For some people just the thought of cooking for Christmas makes them breakout into a sweat. I find as with most things the more prepared and organised you are the easier it goes.

Having a plan of what is needed and when it is required by is the place to start.

Work out what you are baking then if you are cooking a meal start with the guest list, develop a menu. Make a list of ingredients and the quantities needed, I like to have this done by the end of November and order any meats required. Most people if they are invited to share a meal at Christmas time would love to contribute to the meal so if they ask, "what can I bring?" don't say "nothing". Here's a few ideas to choose from.

Baking

Shortbread Fruit Cake Rocky Road Florentines Yoyo's Flavoured Nuts
Truffles Gingerbread Fudge White Christmas

If you are a baker of treats and traditional Christmas baking, there is plenty of early preparation that can be done to make life easier, most biscuit mixes can be prepared well in advance, frozen, then thaw to bake as you need them.

Cooking

Although most meal items need to be prepared and cooked close to the day you can make sure you have all the ingredients you need well in advance as this can also help with budgeting when you are popping an extra item in the shopping trolley in the weeks leading into Christmas, also if you see something discounted buy what you can afford at the time.

Meats

Turkey Pork Ham Chicken Beef Lamb
BBQ Meats Seafood

Sides

Roast Potatoes Roast Pumpkin Maple Parsnip and Pears Steamed Greens
Cauliflower & Cheese Sauce Honey Carrots Tomato & Onion
Tossed Salad Pasta Salad Rice Salad Couscous
Coleslaw

Desserts

Plum Pudding Pavlova Meringues Fruit Salad Cheesecake Trifle
Ice Cream Chocolate Ripple Cake

Extras

Gravy Cranberry Sauce Apple Sauce Mustard
Berries Whipped Cream Custard

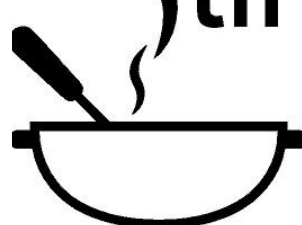
Desserts are the one thing that can usually be made in advance even if it is just the day before. Christmas Plum Pudding can be made well in advance and stored in the fridge, a couple of months is fine. I like to make mine by the first week of November with just the custard and cream needed on the day.

Having a frozen dessert option is also a good idea because it means it can be made early and stored in the freezer until it is required.

Pavlovas and meringues can also be made at least a week before and stored in an airtight container in the pantry then creamed and topped when needed.



Stirring the Pot with Wendy



Christmas Planner

BREAKFAST

LUNCH

DINNER





Stirring the Pot with Wendy



Christmas Shopping List

MEAT AND DAIRY

GROCERIES

FRUIT & VEG

