

Holiday

MENU PLANNER

Tips from Tami

Make it fast and make it easy...

7 DAYS BEFORE:

- SHOP! Collect all the recipes you plan to prepare and make the list. Go through your pantry and fridge first, and cross off any items you already have so you don't spend more than you need to!
 - Be SURE you have all of the Homemade Gourmet® mixes ordered by now so you are not missing them at the last minute!
 - I don't recommend doing anything else on this day. Shopping and putting it all away is hard work!

5 DAYS BEFORE:

- Bake the Pumpkin Cake and keep covered in the fridge. The skillet fruit will be made at the time it is served. *(This is wonderful fresh from the oven too, but you can make it now to save time the day of the dinner.)*
- Make the cream cheese icing for the Pumpkin Cake. Keep this refrigerated until the day you serve the cake. At that time you will warm the cake in the microwave before icing it.
- Bake and Crumble the Tomato Basil Bread and Cornbread for the Dressing. After it has dried, according to recipe directions, put into a sealed container and save at room temperature.

2-3 DAYS BEFORE:

- Thaw your turkey breast(s). Take your turkey breasts from the freezer and place in fridge to be sure they are thawed in time.
- Make the CranApple Vinaigrette. Keep refrigerated in an air tight container.
- Get the serving dishes and utensils ready. Decide what you will serve each dish in at this time *(if not the dish it is baked in)*. Make sure it is clean and ready to be used.
- Complete any items that could have been done up to 5 days ago if not already done.

1 DAY BEFORE:

- Assemble the following and store, covered, in fridge:
 - Candied Sweet Potato Casserole.
 - Hearty Green Bean Casserole
 - Squash Casserole
- Set your dinner table(s) if possible. Go ahead and set the place settings if you can, avoiding a last minute rush the morning of the event. If not doing place settings, prepare the dishes, cups and utensils for setting out your buffet table at this time.
- Complete any items that could have been done 2-5 days ago if not already done.





Slow Cooked Turkey Breast



Mixed Green Salad with Pears and CranApple Vinaigrette



Candied Sweet Potato Casserole

THE DAY OF THE DINNER:

- If you did not do this the day before, go ahead and get the dinner table set so you are not distracted later. If you have to keep running from the kitchen to the dining table, you are going to be frazzled and distracted when it is time to sit with the family. So, get started a little early today if you did not get this done yesterday.
- Place turkey breasts with gravy mixture into slow cooker on high. Do this 4 ½ hours before dinner is to be served so your turkey will be warm and you will have time to finish the gravy. If you need to make this earlier, just keep the turkey and gravy on the 'warm' setting of your slow cooker and finish the gravy just before serving.
- After the Turkey is in the slow cooker, do the following:
 - Assemble the Dutch Apple Pecan Pie and set aside till ready to bake. About 1 hour before you want to serve dessert, place the pie into a preheated oven and serve the pie warm with vanilla ice cream!
 - Prepare all of the ingredients for the spiced skillet fruit that goes on the Pumpkin Cake. Do all of the slicing and dicing of the fruits and put them in a sealed container in the fridge. Bring the cake out of the fridge so that it is at room temperature when ready to serve. Fifteen minutes before serving dessert, throw the ingredients for the skillet fruit into a warm skillet and complete the dish as directed in the recipe.
 - Assemble Nanny Winn's Dressing. Set aside to be baked closer to meal time.
- 2¼ hours before dinner is to be served, preheat oven to 350 degrees. Bring all pre-assembled items out of the fridge at this time, so they will not be chilled before going into the oven.
 - Put Nanny Winn's Dressing in the oven 2 hours before dinner is to be served.
 - Put the Hearty Green Bean Casserole in the oven 1 hour before dinner is to be served.
 - Put the Candied Sweet Potato Casserole in oven 45 minutes before dinner is to be served.
 - Put the Squash Casserole in the oven 30 minutes before dinner is to be served
- 45 minutes before dinner is to be served, do the following in this order:
 - Prepare the salad. Put your pre-bagged salad greens into a serving bowl. Slice and place pears on top, sprinkle with blue cheese and set aside. Pour dressing on salad when meal is completely ready, OR, serve dressing on the side for individuals to pour as desired.
 - Prepare the Homemade Gourmet® Mom's Smashed Potatoes, following the directions on the package label. Cover when done to keep warm until service time.
 - Do the finishing step for the gravy, straining out the bits and adding the cream as desired.
- Dinner is now ready to be served! Set out the dishes buffet style and let everyone serve themselves to an array of hot and delicious dishes!
- Remember dessert! If you want to serve dessert at the end of the meal, do the following:
 - Go ahead and put the pie in the oven.
 - Put the skillet fruit in the skillet with the melted butter and seasonings. When dinner is over, excuse yourself and tell them that coffee and dessert will be read in about 10 minutes.
 - > See about the pie in the oven
 - > Put the prepared skillet fruit into a skillet over medium high heat with the melted butter and spiced dip. Let come to a simmer
 - > Go turn on the coffee pot
 - > Put the pumpkin cake into the microwave and reheat for about 1-2 minutes.
 - > Ice the warm cake.
 - > By now the skillet fruit is probably ready. Top the cake, plate the pie and call everyone to dessert!

HOMEMADE GOURMET® MIXES NEEDED TO MAKE THIS COMPLETE MENU:

- Homemade Gourmet® Tomato Basil Bread Mix
- Homemade Gourmet® Texas Cornbread Mix
- Homemade Gourmet® Apple Pecan Vinaigrette Mix
- Homemade Gourmet® Mini Pecan Pie Muffin Mix
- Homemade Gourmet® Basic Sweet Bread Mix
- Homemade Gourmet® Basic Cheesecake Mix
- Homemade Gourmet® Grandmother's Sunday Roast Seasoning
- Homemade Gourmet® Old Fashioned Apple Crisp Mix
- Homemade Gourmet® Country Style Gravy Mix
- Homemade Gourmet® Spiced Dip Mix
- Homemade Gourmet® Mom's Smashed Potatoes Mix
- Homemade Gourmet® Garlic Basil Seasoning



Delicious Squash Casserole



Pumpkin Cake with Spiced Skillet Fruit