

# Christmas Dinner Menu

## Appetizers

Sausage Stuffed Mushrooms  
Citrus Marinatd Olives and Feta

## Main Dish

Cranberry Glazed Spiral Ham

## Sides

Leek and Gruyere Scalloped Potatoes  
Brown Butter Brussels Sprouts  
Kale Pomegranate Salad  
Dinner Rolls

## Dessert

No Bake Bailey's Cheesecake

# Sausage Stuffed Mushrooms

24 ounces button mushrooms  
1 lb Italian sausage  
1/2 white onion diced  
2 cloves garlic minced  
1 teaspoon Italian seasoning  
1/2 teaspoon salt  
8 ounces cream cheese  
1 cup shredded Parmesan cheese  
fresh parsley for topping



## Directions:

Pop off the stem of each mushroom and place on a baking sheet. Preheat oven to 350 degrees F.  
In a medium skillet, cook Italian sausage, breaking it up into small pieces as it cooks.  
Remove sausage from skillet but reserve the grease for cooking the onion.  
Using the grease from the sausage, cook the onion until softened, about 5-7 minutes.  
Add garlic, Italian seasoning, and salt, and cook one more minute.  
In a large bowl, combine sausage, onion mixture, cream cheese, and Parmesan cheese and mix well until combined.  
Stuff each mushroom with a tablespoon or two of the mixture, trying to make a rounded mound on top to get as much into each mushroom.  
Bake in the preheated oven for 20-25 minutes, until golden.  
Serve topped with chopped parsley.  
Enjoy!

# Citrus Marinated Olives and Feta

10 ounces kalamata olives  
10 ounces pimento stuffed olives  
8 ounces feta cheese block cut into chunks  
1/3 cup olive oil  
1 tablespoon Italian seasoning  
1 teaspoon dried rosemary  
1 teaspoon orange zest  
1/2 teaspoon sea salt  
1/4 teaspoon pepper



## Directions:

Place all ingredients in a bowl and mix well to combine.  
Cover and refrigerate at least two hours.  
Serve with crusty bread, hummus, a charcuterie board, or on its own!

# Cranberry Glazed Ham

For Cranberry Glaze:

16 ounces fresh cranberries  
1 cup sugar  
zest from 1 orange  
1/2 cup water  
2 tbsp fresh orange juice  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon ground nutmeg  
1/8 teaspoon allspice



## Directions:

In a medium saucepan, add the cranberries, sugar, orange zest, water, orange juice and spices.

Cook over medium heat until the cranberries have popped, stirring often. Let cool for at least 30 minutes. This can also be prepared in advance.

Preheat the oven to 325 degrees F.

Place the ham in a roasting pan.

Brush the ham with the cranberry sauce glaze. If it has thickened from making it in advance, just stir it up with a fork to make it more spreadable.

Pour the orange juice into the base of the roasting pan.

Cover the ham with aluminum foil and bake for 2 hours, basting with additional orange juice every 30 minutes, until the ham is cooked through to 145 degrees. Slice, serve, and enjoy!

## Leek and Gruyere Scalloped Potatoes

1 1/2 -2 lbs Yukon Golden Potatoes sliced into thin slices  
2 tablespoons butter  
2 large leeks white and light green parts thinly sliced  
8 ounces Gruyere cheese shredded  
1/2 teaspoon salt  
1/4 teaspoon nutmeg  
1 cup heavy cream  
1 cup whole milk  
Chives for topping



### Directions:

Preheat oven to 350 degrees F.  
Melt butter in a pan over medium heat.  
Add leeks, season with 1/2 teaspoon of salt and cook until softened, about 10 minutes.  
Spread 1/3 of the potato slices on bottom of a greased 9x13" pan.  
Top with 1/3 of the leeks and 1/3 of the shredded cheese.  
Repeat with remaining potatoes, leeks and cheese.  
In a small bowl, whisk together cream, milk, nutmeg, and remaining 1/2 teaspoon salt.  
Pour over potatoes.  
Cover baking dish with aluminum foil.  
Bake in preheated oven for 40 minutes.  
Remove foil, increase oven temperature to 425 degrees F, and bake another 15 minutes, until bubbling and golden brown.  
Serve topped with chives.  
Enjoy!

## Brown Butter Roasted Brussels Sprouts

4 tablespoons butter  
1 lb brussels sprouts halved  
1/2 teaspoon kosher salt

### Directions:

Preheat oven to 400 degrees. Line a baking sheet with foil.  
Add butter to a small saucepan over medium-low heat.  
It's best to use a light colored pan so you can see the butter turning color.  
Swirl the pan so the butter can move around and stirring every once in awhile.  
The butter will foam and the color will progress from a lemon-y color to a nutty brown. Once you see brown flecks, remove from heat immediately. It goes from brown to burnt pretty quickly.  
This whole process usually takes around 10 minutes.  
Toss brussels sprouts in brown butter and then place on prepared baking sheet.  
Roast brussels sprouts in preheated oven for 30 minutes.  
Serve and enjoy!



# Kale and Pomegranate Salad

1 bunch lacinato (dinosaur) kale  
1/2 lemon, juiced and zested  
1 clove garlic, zested  
3 Tbsp. olive oil  
1 Tbsp. honey  
1/8 tsp. salt  
pinch black pepper  
1/4 cup crumbled feta cheese  
1/4 cup chopped walnuts  
1/2 cup pomegranate arils

## Directions:

Prepare ingredients:

Wash and dry kale. Remove stems and thinly slice. (Into really thin ribbons)

Whisk together lemon juice and zest, garlic, olive oil, honey, salt, and pepper until emulsified.

Toss dressing with kale and lightly massage until combined.

Let sit for at least 15 minutes.

Sprinkle feta cheese, walnuts, and pomegranate arils on top. Season with salt and pepper to taste.

# No Bake Bailey's Cheesecake



## For the crust:

32 Oreos  
6 tablespoons butter

## For the cheesecake:

1 ½ cups heavy whipping cream  
16 ounces semisweet chocolate chopped  
24 ounces cream cheese at room temperature  
½ cup white granulated sugar  
1/3 cup Bailey's Irish Cream  
2 teaspoons pure vanilla extract

## For the Bailey's whipped cream:

1 cup heavy whipping cream  
1 cup powdered sugar  
3 tablespoons Bailey's Irish Cream  
2 additional Oreos crushed, for topping

## Directions:

### Make the crust:

Place Oreos in a large food processor and pulse until fine crumbs.  
Add butter and pulse until well combined.  
Press Oreo mixture into the bottom and up the sides of a 9" springform pan.  
Place in the refrigerator.

### Make the cheesecake filling:

Place heavy cream into a large bowl. Beat on high with electric mixer until stiff peaks form. Set aside.  
Place chopped chocolate in a heat-proof bowl and set it over a pot of hot water (not boiling). Stirring occasionally, heat until it is melted.  
Let chocolate cool for 10 minutes.  
In a large bowl with electric mixer, beat together the cream cheese and sugar.  
Add the chocolate, mixing until combined.  
Add the Baileys and vanilla, mixing until combined.  
Finally, fold in the whipped cream.  
Top the cheesecake crust with the filling, spreading it out evenly. Refrigerate.

### Make the Bailey's whipped cream:

In a large bowl with electric mixer, beat the heavy cream, powdered sugar, and Bailey's until medium peaks form.  
Spread over cheesecake layer.  
Top cheesecake with additional Oreo crumbs.  
Refrigerate at least 4 hours, ideally overnight.  
Enjoy!