

Christmas Menu Planning

Christmas Eve

Tamales (El Molino - mom and dad to pick up before 12pm on the 24th + vegan tamales (Amy-bought)) - **STOVE**

Cranberry Jalapeno Salsa (Mom) – **STOVE (afternoon)**

Kale salad (John) - **COUNTER**

Dessert: pumpkin bundt cake

Christmas Morning 9/10

Bread

Panettone (bought - Amy)

Frittata – **OVEN (Amy - make ahead at Airbnb)**

Fruit

Cheese

Avocado Toast

carrot muffins: Jan

Pre-Dinner Snacks

Bread

Cheese

Vegan cheese

Olives

Salami

Cranberry salsa

Hummus or other vegan dip (can be store bought) i bought one small container

Christmas Dinner 6:00pm

Vegan gumbo (Paul) - stove/instapot

Salmon (Andrew) 350 for 25 - 40 min

Sweet potato casserole (Mom) - 350 F for 25 min

Scalloped Potatoes (Whiz) - 400 F for 1 hr 15 min

Porchetta (Amy) - 1pm @ 325 F

Corn Muffins (Jan)- 400 F 7 min, then 500 for 7 min

Kale Salad (John)- counter

Apple-Pear Crisp (Whiz) - 12ish

Christmas Dinner Schedule

Oven 1: Main House

Oven 2: Guest House

12:00 Apple-Pear Crisp (Whiz) - *re-warm while eating dinner* - (1)

1:00 - 5:00 Porchetta (Amy) - (2)

 Gumbo (Paul)(counter/stove)

 Kale Salad (John)(counter)

4:00 Corn Muffins (Mom)(1)

4:30 Scalloped Potatoes (Whiz) (1)
5:20 - 6:00 Salmon (Andrew and Grace) (2)
5:30 - 6:00 Sweet Potato Casserole (Jan)(2)