

# Easy Peasy Foodie

## **Easy Peasy Christmas Dinner Time Plan**

This Easy Peasy Christmas Dinner Time Plan assumes you are cooking lunch for 6-8 and serving your Christmas dinner at 2pm. But if your party is larger or smaller, you will need to make a few adjustments. Ditto if you want to serve your Christmas dinner earlier or later.

I suggest you adjust the timings based on when you want to serve lunch first and then make adjustments for increased quantities if necessary.

If you are cooking for a bigger crowd, really the main difference will be that you will have a bigger turkey that will need to go on earlier.

See the notes below for further details on adjustments and other important information.

### **24th December or before**

- If your turkey is frozen make sure you defrost it thoroughly – remember a large turkey could take more than 48 hours to defrost – you have been warned!
- Make the red cabbage. I like to make this on Christmas Eve and then use some of it hot and put the rest in an airtight container in the fridge to be reheated on Christmas Day.
- Make the stuffing balls. Put the uncooked stuffing balls in a plastic box in the fridge overnight.
- Make the honey mustard glaze for the roast parsnips and carrots. Store in a jam jar in the fridge.
- Make the turkey stock (or defrost the turkey stock in the fridge overnight, if you have made it already).

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## 25th December

10:30: Get your turkey out of the fridge.

11.15: Turn your oven on to 180C / 160C fan/ gas mark 4 / 350F.

Rub olive oil, salt and pepper all over the turkey.

Place the turkey in a large roasting tin and cover with foil.

11.30: Put the turkey in the oven.

12.15: Remove the turkey from the oven and baste.

Put the turkey back in the oven uncovered.

12.30: Drizzle a large baking tray with olive oil and sprinkle with salt and pepper. Put the tray in the oven to heat up.

Peel and chop potatoes. Par boil potatoes for 12 minutes.

Drain and allow potatoes to steam dry.

13.00: Turn the oven up to 220C / 200C fan / gas mark 7 / 425F.

Remove the turkey and baste. Put the turkey back in the oven

Put potatoes into preheated baking tray. Coat in the oil. Put in the oven.

Peel and chop carrots and parsnips.

Peel and chop 1 red onion and bash 8 cloves of garlic. Get rosemary ready.

13.15: Put carrots and parsnips in a roasting tray. Drizzle with oil. Sprinkle with salt and pepper. Put in the oven.

Baste the roast potatoes. Return to the oven.

13.25: Take the stuffing balls out of fridge. Put in a greased tin. Put in the oven.

Put the bacon wrapped chipolatas in the oven.

Add the red onion, garlic cloves and rosemary to the roast potatoes and baste. Return to the oven.

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13.30: Remove the turkey from the oven. Check it is fully cooked.

Transfer the turkey to a different tin. Cover loosely with foil.

Put the turkey roasting tray on the hob. Sprinkle with flour. Stir. Add turkey stock.

Transfer the gravy into a saucepan and simmer on a low heat.

13:45: Remove the vegetables from the oven. Drizzle with the honey mustard glaze and turn. Return to the oven.

Put the bread sauce mix in a saucepan. Add milk. Stir and simmer. Turn off when ready.

Put the precooked red cabbage in a saucepan. Add 100ml water. Cook until hot.

Steam the sprouts for 10 minutes.

13.55: Put the Christmas pudding on to steam.

14.00: Serve food. Sit down and eat.

15.00: Eat Christmas pudding with brandy cream.

15.30: Make someone else do the washing up.

Relax!

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## Notes:

- I have assumed you are having lunch at 2pm, but if you are having lunch at a different time, just adjust the timings earlier or later.
- I have assumed you are cooking a 3kg whole turkey which takes 2 hours in the oven, plus 15 minutes preparation time (mostly just waiting for the oven to heat up) and 30 minutes resting time, so you will need to adjust this if you are doing something different.
- I've assumed you are cooking a 454g Christmas pudding which takes 1 hour to steam. I start steaming the pudding just before we sit down to lunch – I find this means the pudding is ready just about when we want to eat it – any earlier and we are all too full! A 454g Christmas pudding is usually marked on the box as serves 4 but I find this will work perfectly for 6 as usually no-one has room for more than a taste of Christmas pudding after a big lunch! Obviously, if your pudding is smaller or larger, you will need to adjust the timings.
- I've assumed you are cooking for 6-8, so if you are cooking for more or fewer people, you may need to make some adjustments.