

# Christmas Shopping List

Christmas Menus

Saving the Holidays

## MENU

**Roast Beast (this is what my kids call it. It is  
Roast Beef, actually!)**

**Creamed Horseradish**

**Pan Gravy**

**Old Fashioned Mashed Potatoes**

**Roasted Butternut Squash and Onions**

**Sauteed Green Beans with Nutmeg (same as  
Thanksgiving. Why mess with a good thing?)**

**Rolls and Butter**

**Easy Trifle**

**Crème Anglais**

## SHOPPING LIST

### MEAT

- 1 3 pound rump roast
- 1 pound beef short ribs

### PRODUCE

- 6 handfuls green beans
- 2 medium red onions
- 3 pounds onions (keep these on hand for regular cooking anyway)
- 1 bunch carrots
- 1 bunch celery
- 1 head garlic
- 1 butternut squash (I'd go for a bigger sized one, about 2-3 pounds even)
- 6 large russet potatoes
- 1 pint berries (buy what is available and good and affordable)

### CONDIMENTS

- 1 jar prepared horseradish
- Extra virgin olive oil
- 1 small jar seedless raspberry jam (or use seeded if seedless is not available)
- Cream sherry (optional)

### SPICES

- Garlic powder
- Nutmeg
- Lemon pepper
- Vanilla extract
- White pepper

## DRY GOODS

- Wondra Flour (it's in a blue canister)
- Sugar (you need 1 cup)
- Coffee

## DAIRY

- 1 pint half and half (plus extra for the coffee)
- Eggs (need 8)
- Unsalted butter (3 tablespoons, plus what you will serve with dinner rolls)
- 1 pint heavy cream
- 1 (8 ounce) container sour cream
- Milk (1/2 – 1 cup)

## FROZEN

- 2 Sarah Lee frozen pound cakes
- Rolls (if not using bakery rolls)

## BAKERY

- Rolls

## Things you may need to borrow or purchase:

- Meat thermometer (big time important. Buy this if you don't own one)
- Trifle bowl or straight-sided salad bowl (clear glass is preferable)
- Wire whisk
- Roasting pan
- Roasting rack
- Meat carving set
- Potato masher
- 9 x 13 -inch baking dish

## OTHER