

THE *Dish* *effortless* ENTERTAINING®

December 16, 2020

*“I always so enjoy your emails and creative suggestions! New traditions, but ones we will not forget this holiday season. My love to your special family.”*

MARY

Dear Friends,

It's such a delight to hear from Mary (quote above) and doesn't she just capture this year ... new traditions, yes, but also ones we will not forget. For us, there are many traditions we will not be able to enjoy this year and there are loved ones we won't see. Ed and I are thankful that our children can come home and of course, being with them is our most treasured tradition.

Given that we won't be attending our annual gatherings with friends, we will be enjoying breakfast, lunch, and dinner together at home ... every day! 🤪 That's eight days and about twenty-four meals in case you're wondering! Maybe this is also true for many of you. While I couldn't be more thrilled, I realize this requires Ms. EE to plan ahead. As I've done with July 4<sup>th</sup> and Thanksgiving, I thought a glimpse of my plans might give you a few ideas for your own family gatherings. You will notice a few repeats from previous newsletters. While I always try to add a few new things, I often keep the tried and true that I could practically prepare blindfolded. Whether you are few or many, I hope you'll be inspired and equipped so that the holidays are merry, bright ... and let's all say it together ... *effortless!* 🍷🍷

We've linked each EE recipe to our website. Click the recipe and you'll find a printer friendly version. I've also given you the page number if you have the EE guide. (I hope

you do!) You'll see several recipes that aren't on the website. Stay tuned ... I hope to share many of those in 2021!

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## *Breakfast*

I shared most of this in the Thanksgiving newsletter, but feel like it's worth repeating. I rarely do breakfast. I like to provide what people need and let them fend for themselves. My top go-to is the [Egg and Sausage Casserole](#), page 260. Prep in advance, even cook in advance. It reheats well. You can also prepare in muffin tins for a real grab-and-go. Another quick tip is edthead's breakfast cup. Scramble two eggs in a cup. Mix into the eggs whatever you'd like ... cooked crumbled bacon or sausage, cheese, [pimento cheese](#) (on the blog), salsa ... the sky's the limit. Cook in the microwave for 30 seconds. Remove and stir again. Cook an additional 30 – 45 seconds. Done! Just have the ingredients on hand, and everyone can fix their own. Make sure you have toast, avocado, fruit, and maybe [Blueberry Muffins](#), page 269 or [Poppyseed Bread](#), page 262. You're all set for a DIY breakfast. You'll notice on the Christmas Day menu, I am preparing the [French Toast Casserole](#). My sister-in-law, Liz shared this recipe. It is divine and decadent!



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## *Lunch ...*

Again, I'm repeating my Thanksgiving week's advice. Everyone is pretty much on their own, but I make sure they have everything they need to make a yummy lunch. Reubens and any other sandwich grilled on a griddle and served with [Chicken Chili](#), page 252, [Brunswick Stew](#), page 244, or [Chicken and Sausage Gumbo](#), on the blog. I already have

these in my freezer and ready to go. For the Reubens: pastrami or turkey pastrami – YUM!, swiss cheese, sauerkraut, Thousand Island dressing (make your own – it’s easy!), rye bread, or my favorite Dave’s Thin-Sliced Good Seed Bread. Butter the bread and grill on the stovetop or a griddle. Any variation of this will do ... roast beef and provolone, ham and swiss, pastrami and swiss, or how about just pimento cheese (on the blog). Honestly, what’s not to love. You will be a hero! Whatever you do, don’t buy low-fat cheeses – they are terrible. And don’t forget the chips!

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## *Cocktails, Dinner, and Desserts*



For cocktails, champagne on silver trays is one of my Christmas favorites. We also like to jazz it up a bit with a [Kir Royale](#) or [French 75](#). ‘Tis the season for special things!

As for the eggnog, it has been so much fun the last few years to hear from those of you who also make yours from scratch. Our recipe comes from Ed’s mother, Jane and I can’t even describe the fun he and our children have making the nog. Just like when Ed and his brother, Chris made it with Jane, there is a lot of giggling as they add a little more “spirit!”

For dinner, I try to keep each night simple and include things I can prepare in advance. Most every night, dessert is DIY. I must confess, the eggnog is a family after dinner favorite during Christmas. And ... we do have it with breakfast on Christmas morning. It’s true!

The one dessert I will prepare is [Amaretto Cheesecake](#) for Christmas Eve. Like the eggnog, it’s a family tradition. I promise, this recipe is super simple and you truly can’t mess it up. You will love it!



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I pray that your family will enjoy old traditions and new – that more than anything the Spirit of this season is with you.

Blessings to you and yours for a happy and holy Christmas,

*Dee Dee*

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# Christmas Week Game Plan

## On Hand

- [Three Cheese Pimento Cheese](#), Blog
- [Charcuterie](#) (cheese, meats, olives, etc)
- Crudité (hummus, veggies)
- Salsa and Chips
- Avocado
- Fruit
- Ice cream
- Ginger Squares
- [Irwin's Super Brownies](#), page 177
- Lynn Pitts' Pound Cake

## Breakfasts – DIY

- Ed's Egg Cups, Blog
- Marcia Smart's Prosciutto Egg Cups [@smartinthekitchen](#)
- [Blueberry Muffins](#), page 269
- Pumpkin Bread from MaryAnne
- [Poppyseed Bread](#), page 262

## Lunches – DIY

- Sandwiches (Turkey Breast, Turkey Pastrami, Reubens)
- Quinoa Tabouli

## Desserts – DIY

- Brownies, Pound Cake, Ice Cream

## Cocktails

- [Eggnog](#), of course!
- [Kir Royale](#), page 311
- [French 75](#), Blog
- [Cosmo](#), Blog
- Myka Meier's Candy Cane Cocktail [@mykameier](#)

## Sunday, 12/20

- [Spinach and Artichoke Spread](#), page 171
- Salmon (Louise and Jim Bonner)
- [Roasted Potatoes](#), Blog
- [Peas and Pancetta](#), Blog

## Monday, 12/21

- Fromage Blanc
- Skier's Delight Pasta
- Salad

## Tuesday, 12/22

- [Crabmeat on Endive](#), page 145
- [Baked Pasta Casserole](#), page 138

## Wednesday, 12/23

- Make your own pizza!
- Salad

## Thursday, 12/24 – Christmas

### Eve

- [Salmon Tartare](#), Blog
- [Tomato Bruschetta](#), page 137
- [Beef Tenderloin](#), Blog
- [Scalloped Potatoes](#), Blog
- [Mixed Lettuces with Sherry Vinaigrette](#), Blog
- [Amaretto Cheesecake](#), Blog

## Friday, 12/25 – Christmas Day!

### Brunch

- [French Toast Casserole](#), page 267

### Dinner

- [Chicken Chili](#), page 249
- Grilled Sandwiches

Saturday, 12/19

- Shrimp Dip
- [Gruyere Pork Chops](#) (modify - grill and finish in the oven w cheese mixture), page 182
- [Rice Blend](#), page 131
- Roasted Carrots

Saturday, 12/26

- [Asparagus and Prosciutto](#), page 161
- Ina's Baked Fontina w Herbs
- Short Ribs and Polenta
- [DeeDee's Salad](#), page 132
- [Sour Cream Rolls](#), Blog
- [Amaretto Cheesecake](#), Blog

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Read more on EE

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*“Just wanted to tell you how much I am enjoying Effortless Entertaining! I used the recipes for chicken chili and sour cream cheese muffins last night. My husband told me it's the best meal I've ever made (we've been married 11 years!). Of course, I used cloth napkins and made it a special meal, given your suggestions in the book. It was fun!”*

CT

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We want to hear from you!

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DeeDee Dalrymple

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