

# *Cheapskates \$25 & \$80 Christmas Dinners*

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Christmas Dinner doesn't have to cost a fortune to be a banquet. In fact when you think of it as one meal on one day of the year, it seems ridiculous to spend \$100, \$200 or even more on just that meal.

You can enjoy a truly magnificent Christmas feast for just \$25 .

This traditional style Christmas Dinner is sure to please everyone in the family, including the cook!

It's quick and easy to prepare and cook and comes in well below the cost of most Christmas Dinners.



## *Cheapskates \$25 Christmas Dinner*

*Golden roast chicken  
with bread stuffing*

*Rosemary and onion  
baked potatoes*

*Green beans with  
almonds*

*Honey sesame carrots*

*Cauliflower au gratin*

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*Christmas pudding with  
stirred custard*

*Christmas cake*

## *The Shopping Lists*

We have prepared two shopping lists - one for each menu.

The lists are in two parts:

1. Supermarket shopping list
2. Pantry ingredients

Use the lists to check the ingredients and only buy the things you don't already have.



## *Supermarket Shopping List \$25 Menu*

|                        |                          |
|------------------------|--------------------------|
| 1 x No. 20 chicken     | 1 onion                  |
| 12 chat potatoes       | 50g sesame seeds         |
| 500g whole green beans | 50g slivered almonds     |
| 1 whole cauliflower    | 100g grated tasty cheese |
| 4 carrots              | 1kg mixed fruit          |
| 1 large tomato         |                          |



## *Pantry Ingredients \$25 Menu*

|                   |                     |                      |
|-------------------|---------------------|----------------------|
| 500g plain flour  | 1 tbsp honey        | 6 slices stale bread |
| 500g SR flour     | 1 ¾ cups sugar      | 1 tsp bicarb soda    |
| 5 eggs            | ½ tsp nutmeg        |                      |
| 1 litre milk      | 1 tbsp golden syrup |                      |
| 1 tsp mixed spice | 1 tbsp mixed herbs  |                      |



## *Chicken Stuffing*

### **Ingredients:**

6 slices stale bread  
1 onion – grated  
1 tomato – diced  
1 egg  
2 tsp mixed herbs

### **Method:**

Combine all ingredients together, mixing with your hands until all combined. Fill chicken cavity with stuffing, close flaps. Bake chicken until internal temperature reaches 190 degrees, about 2 hours.

## *Foolproof Christmas Pudding*

**Ingredients:**

2 cups plain flour  
1/2 cup sugar  
1 tsp mixed spice  
2 tbsp butter  
2 cups mixed dried fruit  
1 tsp bicarb soda  
1-1/2 cups boiling water

**Method:**

Put flour, sugar, spice and fruit in

mixing bowl. Dissolve bicarb soda in boiling water, add butter and stir to melt, then pour over other ingredients and stir well. Put mixture in well-greased pudding basin, cover with greased paper and foil, and then tie down. Stand overnight. Next day place in saucepan of simmering water and cook 3-1/2 hours, topping up water as necessary. Do not allow the pot to boil dry.

Note: Butter the pudding basin well and line the base with two

layers of baking paper cut to fit. When the pudding is cooked, turn out of the pudding basin. Wash the basin, butter and return pudding to basin until ready to serve. This will stop the pudding from sticking to the basin when it cools.

## *\$3.90 Christmas Cake*

**Ingredients:**

2 cups SR flour  
2 tabs butter  
2 eggs  
375g mixed fruit  
1 cup sugar  
1 cup milk  
1/2 tsp nutmeg

1 tbsp golden syrup or treacle  
Flaked almonds to decorate

**Method:**

Pre-heat oven to 180 degrees Celsius. Grease a 20cm round cake tin and line with baking paper. Place all ingredients into a bowl and beat for 3 minutes until well combined. Pour batter into

prepared cake tin. Bake in moderate oven for 1-1/2 hours until skewer inserted in centre comes out clean. If the cake starts to brown too much on top before it is cooked cover with foil.

Note: This cake does not keep; it is best used within a day of baking.

## *Stirred Custard*

**Ingredients:**

2 cups milk  
2 eggs  
1/4 cup sugar  
2 tbsp cornflour

**Method:**

Take 1/2 cup milk and mix with cornflour until smooth. Beat eggs and sugar into remaining 1 1/2 cups milk, stir in cornflour/milk mixture. Place in a small saucepan and bring to a boil over a low heat, stirring constantly. When the custard starts to boil and thicken turn the heat down and

simmer for one minute.

Note: You can make this custard in the microwave by heating 1 1/2 cups milk and the sugar until boiling. Beat eggs, add to cornflour mixture and then stir into the boiling milk. Cook one minute, stir, cook one minute and stir, cook one minute, stir and serve.

## *Brandy Cream*

### **Ingredients:**

2 eggs - separated  
1/4 cup castor sugar  
4 tbs brandy  
300ml cream

over hot Christmas pudding.



### **Method:**

Separate eggs and beat whites until fluffy. Add sugar slowly, beating continuously. Add egg yolks and beat well. Stir in cream and brandy, beat well and serve

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## *Cheapskates \$80 Christmas Dinner*

*Cranberry glazed roast rolled turkey breast*

*Apricot mustard glazed ham*

*Rosemary and onion baked potatoes*

*Green beans with almonds*

*Honey sesame carrots*

*Cauliflower au gratin*

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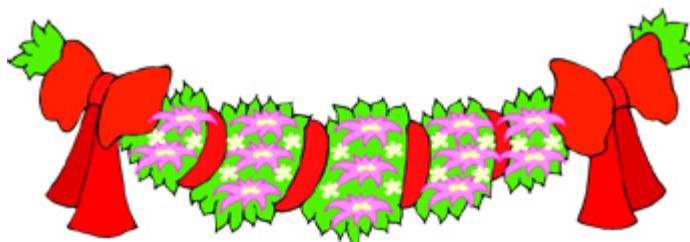
*Christmas pudding with stirred custard & brandy cream*

*Raspberry Ice-Cream Mousse with frozen raspberries*

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*Christmas cake*

*Assorted cheeses & crackers*

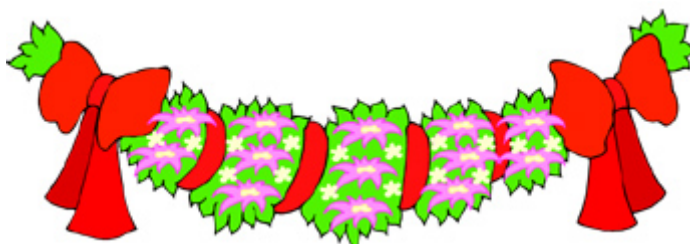
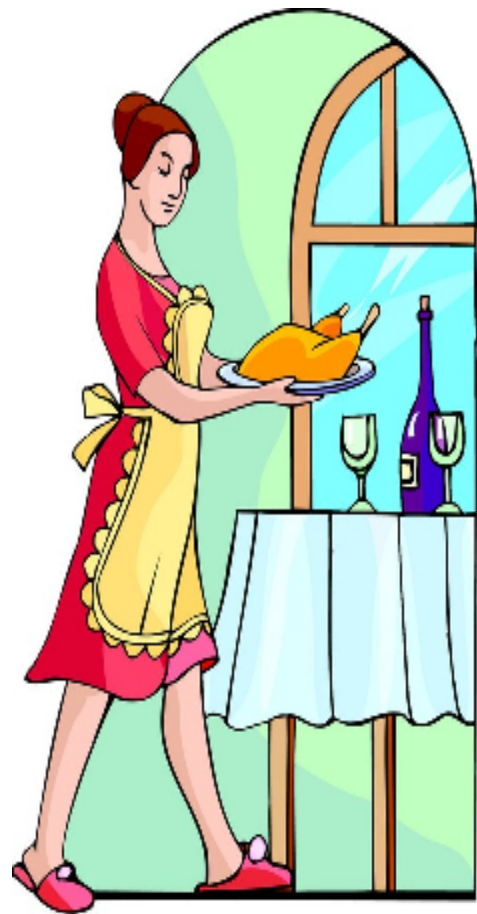


## Supermarket Shopping List \$80 Menu

|                        |                                 |                             |
|------------------------|---------------------------------|-----------------------------|
| 1 x No. 20 chicken     | 100g grated tasty cheese        |                             |
| 1kg turkey breast roll | 100g grated parmesan            | 1 kiwi fruit                |
| 1 2.5kg shoulder ham   | 1kg mixed fruit                 | 190g jar wholegrain mustard |
| 12 chat potatoes       | 2 pkts raspberry jelly crystals | 500ml jar apricot jam       |
| 500g whole green beans | 1 litre vanilla ice cream       | 1 600ml bottle cream        |
| 1 whole cauliflower    | 125g cranberries                | 400g frozen raspberries     |
| 4 carrots              | 3 oranges                       |                             |
| 1 large tomato         | 1 lemon                         |                             |
| 1 onion                | 1 pkt crispbread                |                             |
| 50g sesame seeds       |                                 |                             |
| 50g slivered almonds   |                                 |                             |

## Pantry Ingredients \$80 Menu

|                   |                      |
|-------------------|----------------------|
| 500g plain flour  | ½ tsp nutmeg         |
| 500g SR flour     |                      |
| 2 tbsp cornflour  | 1 tbsp golden syrup  |
| 7 eggs            | 1 tbsp mixed herbs   |
| 1 litre milk      | 6 slices stale bread |
| 1 tsp mixed spice | 1 tsp onion flakes   |
| 1 tbsp honey      | 1 tsp rosemary       |
| 1 ¾ cups sugar    | 1 tsp bicarb soda    |



## *Beans with Almonds*

**Ingredients:**

500g green beans – whole or sliced  
50g slivered almonds – toasted  
1 tsp butter

**Method:**

Steam beans until done, about 3 minutes. Stir in butter and toasted almonds. Serve immediately.

## *Honey Sesame Carrots*

**Ingredients:**

500g baby carrots  
1 tbsp honey  
1 tsp sesame seeds

honey and sesame seeds. Serve immediately.

**Method:**

Wash, top and tail carrots. Slice if desired, can be left whole. Steam until tender, about 5 minutes. Stir through

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## *Cauliflower au Gratin*

**Ingredients:**

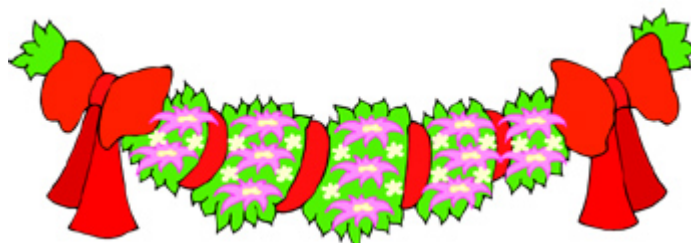
1 whole cauliflower  
2 tbsp plain flour  
1 cup milk  
100g grated tasty cheese  
100g grated parmesan cheese

ring until dissolved. Season with ground black pepper to taste.

Place cauliflower in a greased ovenproof dish. Pour cheese sauce over the top. Sprinkle with remaining grated tasty and parmesan cheese. Place under a pre-heated grill until top is browned.

**Method:**

Steam or microwave cauliflower until tender. While cauliflower is cooking prepare sauce. Take  $\frac{1}{4}$  cup of the milk and mix with the plain flour to a smooth paste. Heat remaining  $\frac{3}{4}$  cup milk until boiling. Whisk in milk/flour mixture, stirring constantly. Bring to a boil, turn heat down and simmer one minute. Remove from heat and half the cheeses, stir-



## Glazed Ham

### Ingredients:

1 2.5kg – 3kg bone in ham  
1/4 cup whole grain mustard  
2 tablespoons apple cider vinegar  
1/2 cup apricot jam

### Method:

Preheat oven to 160 degrees Celsius.

Remove rind from ham, leaving a thin layer of fat on the top. Wrap ham completely with parchment paper-lined aluminium foil and place on a rimmed baking sheet or roasting pan. Transfer ham to oven and bake for 1 hour.

Place apricot jam in a small

saucepan and bring to a simmer over medium-high heat. Add mustard and vinegar to jam; stir to combine.

Unwrap ham; discard parchment and foil. Transfer ham to a cutting board. Using a large sharp knife, score fat in a diamond pattern, making the lines about 1cm apart. Return ham to roasting pan.

Increase oven temperature to 190 degrees Celsius. Brush ham evenly with 3/4 of the glaze mixture and return to oven. Bake ham for 30 minutes. Brush ham with remaining glaze and continue cooking 10 minutes more.

Transfer to a cutting board until ready to carve.

## Glazed Rolled Turkey Breast

### Ingredients:

1kg rolled turkey breast  
125g cranberries  
Juice of 3 oranges  
Rind of 1 orange  
Juice of 1 lemon  
¼ cup sugar  
½ cup apricot jam  
1 tsp wholegrain mustard

### Method:

Pre-heat oven to 180 degrees Celsius. Line a baking sheet with baking paper. Prepare glaze by combining all ingredients except the turkey roll in a small saucepan. Slowly bring to a boil, stirring constantly. Place turkey roll on prepared baking sheet. Brush with 3 tablespoons of the glaze. Bake according to the directions on the box – approximately 1 ½ hours if completely thawed. To

serve place turkey roll on platter, heat glaze and pour over the turkey. Cut into slices to serve.

## *Raspberry Ice-cream Mousse*

### **Ingredients:**

2 pkts raspberry jelly crystals  
2 cups boiling water  
1 litre vanilla ice-cream, softened  
400g pkt frozen raspberries

### **Method:**

Dissolve jelly crystals in boiling water. Set aside to cool to room temperature. When the jelly is cool beat the jelly into the softened ice-cream until thoroughly combined. Pour into a wetted mould and return to the freezer to set. To serve turn out onto a serving plate. Sprinkle with frozen berries.

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*This free tip sheet was produced by The Cheapskates Club*

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