

better homes and gardens christmas recipes 2013

Better Homes and Gardens Christmas Recipes 2013 offer a delightful array of festive dishes that can make your holiday gatherings memorable. The holiday season is a time for family, friends, and, of course, delicious food. With recipes that range from traditional favorites to modern twists, Better Homes and Gardens provides a treasure trove of culinary inspiration. In this article, we will explore some of the most popular recipes from the 2013 collection, along with tips on how to make your Christmas celebrations even more special.

Appetizers to Start the Celebration

Kick off your holiday feast with delicious appetizers that set the tone for the festivities. Here are some standout options from the Better Homes and Gardens 2013 Christmas recipes:

1. Cranberry Brie Bites

These bite-sized treats combine the rich creaminess of brie cheese with the tartness of cranberries, all wrapped in flaky pastry. They are simple to make and perfect for impressing your guests.

Ingredients:

- Puff pastry sheets
- Brie cheese
- Cranberry sauce
- Fresh thyme (optional)

Instructions:

1. Preheat the oven to 375°F (190°C).
2. Roll out the puff pastry and cut it into squares.
3. Place a small piece of brie and a dollop of cranberry sauce on each square.
4. Fold the corners of the pastry over the filling and secure with a fork.
5. Bake for 15-20 minutes or until golden brown.
6. Garnish with fresh thyme if desired.

2. Spinach Artichoke Dip

A classic crowd-pleaser, this creamy dip is perfect for serving with tortilla chips, bread, or vegetable sticks.

Ingredients:

- Frozen spinach
- Canned artichoke hearts
- Cream cheese
- Sour cream
- Parmesan cheese
- Garlic powder

Instructions:

1. Thaw and drain the spinach.
2. In a bowl, mix all ingredients until well combined.
3. Transfer to a baking dish and bake at 350°F (175°C) for 25 minutes.
4. Serve warm with your choice of dippers.

Main Courses that Shine

The main course is the centerpiece of any holiday meal. Here are two recipes that are sure to be a hit at your Christmas dinner:

1. Honey-Glazed Ham

This sweet and savory ham is a traditional favorite that never goes out of style.

Ingredients:

- Ham (bone-in or boneless)
- Honey
- Brown sugar
- Dijon mustard
- Whole cloves

Instructions:

1. Preheat your oven to 325°F (165°C).
2. Score the surface of the ham and stud with cloves.
3. In a bowl, mix honey, brown sugar, and Dijon mustard.
4. Brush the glaze over the ham and place it in the oven.
5. Bake according to weight, approximately 15 minutes per pound, basting every 30 minutes.

2. Roast Beef with Yorkshire Pudding

Impress your guests with a beautifully roasted beef paired with delicious Yorkshire pudding.

Ingredients for Roast Beef:

- Beef roast (ribeye or sirloin)
- Olive oil
- Salt and pepper
- Fresh rosemary

Instructions:

1. Preheat the oven to 450°F (232°C).
2. Rub the roast with olive oil, salt, pepper, and rosemary.
3. Place in the oven for 20 minutes, then reduce the temperature to 325°F (165°C) and cook until desired doneness.

Ingredients for Yorkshire Pudding:

- Eggs
- Flour
- Milk
- Beef drippings

Instructions:

1. Whisk together eggs, flour, and milk until smooth.
2. Pour hot beef drippings into muffin tins and fill with batter.
3. Bake at 450°F (232°C) for 20-25 minutes until puffed and golden.

Side Dishes to Complement Your Meal

No holiday dinner is complete without delicious side dishes. Here are a couple of standout recipes from the Better Homes and Gardens 2013 collection:

1. Maple-Glazed Carrots

These sweet and savory carrots are an easy yet elegant side dish.

Ingredients:

- Fresh carrots, sliced
- Maple syrup
- Butter
- Salt and pepper

Instructions:

1. Boil the carrots until tender.
2. Drain and toss with melted butter, maple syrup, salt, and pepper.
3. Serve warm.

2. Garlic Mashed Potatoes

Creamy and flavorful, garlic mashed potatoes are a must-have at any holiday

table.

Ingredients:

- Potatoes, peeled and cubed
- Garlic cloves
- Butter
- Cream or milk
- Salt and pepper

Instructions:

1. Boil the potatoes and garlic until tender.
2. Drain and mash with butter, cream, salt, and pepper until smooth.

Decadent Desserts to End the Feast

No holiday meal is complete without a sweet ending. Here are two festive desserts that will leave your guests wanting more.

1. Peppermint Bark

This simple treat is a holiday favorite and makes for a beautiful presentation.

Ingredients:

- White chocolate
- Dark chocolate
- Crushed peppermint candies

Instructions:

1. Melt dark chocolate and spread it on a baking sheet.
2. Chill until set, then top with melted white chocolate.
3. Sprinkle crushed peppermint on top and let it cool before breaking into pieces.

2. Gingerbread Cookies

These spiced cookies are a holiday classic, perfect for decorating with the family.

Ingredients:

- Flour
- Brown sugar
- Molasses
- Ginger
- Cinnamon

- Baking soda

Instructions:

1. Mix all ingredients to form a dough.
2. Roll out and cut into shapes.
3. Bake at 350°F (175°C) for 8-10 minutes and cool before decorating.

Tips for a Successful Holiday Meal

To ensure your Christmas dinner is a success, consider the following tips:

- **Plan Ahead:** Make a menu and create a shopping list to avoid last-minute stress.
- **Prep in Advance:** Chop vegetables and prepare dishes the day before to save time.
- **Set the Table Early:** Set your dining table the night before to create a festive atmosphere.
- **Involve Family:** Get everyone involved in the cooking process to make it a fun family affair.

In conclusion, **Better Homes and Gardens Christmas Recipes 2013** provide a plethora of delicious options that can make your holiday celebrations even more special. From mouthwatering appetizers to delectable desserts, these recipes are sure to delight your guests and create lasting memories. Embrace the spirit of the season and enjoy the art of cooking together with loved ones!

Frequently Asked Questions

What are some popular main dishes from Better Homes and Gardens Christmas recipes 2013?

Some popular main dishes include glazed ham, roast turkey with herb butter, and prime rib with garlic and rosemary.

Can you suggest a festive dessert from Better Homes and Gardens Christmas recipes 2013?

A festive dessert from that year is the peppermint bark cheesecake, which combines a creamy cheesecake with layers of chocolate and peppermint flavors.

What appetizers were featured in Better Homes and Gardens Christmas recipes 2013?

Notable appetizers include cranberry brie bites, shrimp cocktail with homemade cocktail sauce, and stuffed mushrooms.

Are there any vegetarian options in Better Homes and Gardens Christmas recipes 2013?

Yes, there are vegetarian options such as roasted vegetable tart, spinach and ricotta stuffed shells, and a hearty winter vegetable soup.

What are some easy-to-make side dishes from Better Homes and Gardens Christmas recipes 2013?

Easy side dishes include garlic mashed potatoes, honey-glazed carrots, and creamy mushroom risotto.

Did Better Homes and Gardens Christmas recipes 2013 include any drinks?

Yes, they featured festive drinks like spiced apple cider, peppermint hot chocolate, and a holiday punch with cranberry and pomegranate.

What was a unique recipe from Better Homes and Gardens Christmas recipes 2013?

A unique recipe featured was the gingerbread house cupcakes, which combine the fun of gingerbread houses with the ease of cupcakes.

How can I find the full collection of Better Homes and Gardens Christmas recipes 2013?

You can find the full collection on the Better Homes and Gardens website or in their holiday recipe publications from 2013.

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