

Holiday Meal Plan

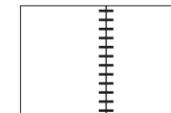




# Holiday Meal Plan

Read this entire plan a few times before you begin. You want to know what to expect, what you can tweak/omit/add.

**This PDF is interactive.** [Login to GoodFoodCookingSchool.com](#) and then click on any underlined text to be taken to that information on the site. You can also print this PDF on 11" x 17" tabloid paper—folded in half it will be 8.5" x 11" letter format. Tuck it into a folder, add to a 3-ring binder or spiral bind a collection of meal plans if you like.



## MAIN

### Pot Pie(s)

Prepare this recipe exactly as called for. Or, to save time, you can simply prepare the filling and place a puff pastry crust, oat crust, or brown rice crust (which can be prepared days in advance) on top before baking. Also, bake one full-sized pie or individual servings in 5–6" ramekins.

## SIDES

### Classic Stuffing

### Quick-Seared Green Beans

### Cauliflower Mashed Potatoes

### Miso Gravy

### Cranberry Sauce

Choose one, any, or all

## BREADS

### Rosemary & Cheddar Cornbread

### White Baguette

### Honey & Red Pepper Butter

Choose one, any, or all

## DESSERTS

### Pumpkin Pie

### Granny Smith Apple Galette

### Vanilla Bean Ice Cream

### Butterscotch

Choose one, any, or all

# Prep



# Holiday Meal Plan

PLANT-BASED, GLUTEN-FREE

Many of these recipes, and/or components from these recipes can be prepared in advance and stored in the fridge until ready to bake or reheat. Many of the flavors actually enhance if they're prepared a few days before serving.

Try to make a few things each day starting 3–5 days before serving to distribute the effort throughout the week. This will help you enjoy your holiday with your guests stress free.

Store everything in the fridge in an airtight container until ready to bake or re-heat.

Store the prepared recipes in the dishes that you'll serve them in. That way on the holiday, all you have to do is reheat (or not) and serve, not look for serving dishes.

Set out all serving dishes and serving spoons the night before—make it easy for yourself so focus can just be on the last-minute cooking.

If you want to prepare most of these dishes day of the feast, you can, just pace yourself and leave 1 hour before the meal to catch your breath.

## PREPARATION TIMETABLE

### 1–5 days prior

*If making single-serve [Pot Pies](#):* prepare one batch [puff pastry](#), [oat crust](#), or [brown rice crust](#)—roll /cut into individual crusts. Layer each between a sheet of parchment paper and store in an airtight container in the fridge until ready to bake.

*If making one large [Pot Pie](#):* prepare two batches [puff pastry](#), [oat crusts](#), or [brown rice crusts](#)—roll /cut into two large crusts. Layer each between a sheet of parchment paper and store in an airtight container in the fridge until ready to bake. If you like, you can only prepare one crust (skip the bottom crust) and just top the pie filling before baking.

Make a batch of [Miso Gravy](#)

Make a batch of [Butterscotch](#)

Make a batch of [Cranberry Sauce](#)

Make a batch of [Honey & Red Pepper Butter](#)

### 1–3 days prior

Toast the almonds for the [Seared Green Beans](#) and store in an airtight container at room temperature or in the fridge once 100% cool.

Trim ends and strings off the green beans

Cut florets from a head of cauliflower

Chop all aromatics (onions, carrots, celery, garlic) for [Pot Pie Filling](#) and [Classic Stuffing](#)

Prepare bread for [Classic Stuffing](#)

Prepare the [Pot Pie Filling](#)

Wash dinnerware, serveware, glasses—set/design your table

Lay out bread baskets or serving dishes, wine openers, glasses on table

Make [Vanilla Ice Cream](#)

Make crust for [Apple Galette](#)

Make crust for [Pumpkin Pie](#)—you can try the cacao crust, an [oat crust](#), or a [brown rice crust](#)

Make the [Pumpkin Pie](#)

### 1 day prior

Make the [Pumpkin Pie](#) and chill completely for 1 day before serving

Make the [Rosemary & Cheddar Cornbread](#)

Make the [Baguette](#)



# The Holiday Meal

# Day of **Holiday Meal**

PLANT-BASED, GLUTEN-FREE

You can adjust this timetable to reflect your actual meal start time—the times listed here are for reference only.

Set alarms and timers for yourself to help you stay on track while you interact with guests—it's easy to become distracted.

If you haven't prepared certain dishes in advance, use the time recommendations below to complete the meal.

## TIMETABLE

### 10:00 AM – 2:00 PM

Bake the [Apple Galette](#) and allow it to cool and rest on the counter until ready to serve room temperature

Make the [Baguette](#)

Make the [Rosemary & Cheddar Cornbread](#)

### 3:00 PM

*If making a full-size [Pot Pie](#) with bottom and top crusts:* blind bake one crust and then fill it with [Pot Pie](#) filling, top with crust, and bake

Prepare the [Classic Stuffing](#)

### 4:00 PM

*If making individual pot pies in ramekins or a full-size [Pot Pie](#) with only a top crust:* fill baking vessel(s) with [Pot Pie](#) filling, top with crust(s), and bake

Prepare the [Cauliflower Mashed Potatoes](#)

Lay out bread baskets or serving dishes, wine openers, glasses

### 4:45 PM

Set [Red Pepper Honey Butter](#) on the table

Warm [Cornbread](#) and [Baguette](#)

Warm [Miso Gravy](#)

Warm [Classic Stuffing](#)

Cover and warm the [Cauliflower Mashed Potatoes](#)

Take [Cranberry Sauce](#) out of the fridge

Prepare [Seared Green Beans](#)

### 5:00 PM: SERVE DINNER

### 7:20 PM: PREP FOR DESSERT

Take the [Pumpkin Pie](#) out of the fridge

Take the [Vanilla Ice Cream](#) out of the freezer

Warm [Butterscotch](#)

### 7:30 PM: SERVE DESSERT