

15 Best Traditional Christmas Recipes For Big Family Gathering

Christmas is a time for family, friends, and food.

And what better way to celebrate the holiday season than with a big family gathering around the table, enjoying delicious traditional Christmas recipes?

From classic roast turkey to warm and comforting bread pudding, these recipes are sure to please everyone at your table.



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by Tracy Gibbs

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So gather your family and friends, and let's get cooking!

1. Roast Turkey

No Christmas dinner would be complete without a roast turkey. This classic dish is easy to make and always a crowd-pleaser.

To make roast turkey, you will need:

- 1 (12-14 pound) turkey
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 cup chicken broth

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Remove the turkey from the refrigerator and let it sit at room temperature for 1 hour.
3. Rinse the turkey inside and out and pat it dry with paper towels.
4. Rub the turkey with olive oil, salt, and pepper.
5. Place the turkey in a roasting pan and add the onion, carrots, and celery.
6. Pour the chicken broth into the bottom of the pan.
7. Roast the turkey for 3-4 hours, or until the internal temperature reaches 165 degrees F (74 degrees C).

8. Let the turkey rest for 30 minutes before carving.

2. Ham

Ham is another popular choice for Christmas dinner. It is a versatile dish that can be served with a variety of sides.

To make ham, you will need:

- 1 (10-12 pound) ham
- 1 cup brown sugar
- 1/2 cup Dijon mustard
- 1/4 cup honey
- 1 tablespoon cloves

Instructions:

1. Preheat oven to 325 degrees F (163 degrees C).
2. Remove the ham from the refrigerator and let it sit at room temperature for 1 hour.
3. Score the ham by cutting shallow diagonal lines across the surface.
4. In a small bowl, combine the brown sugar, Dijon mustard, honey, and cloves.
5. Spread the glaze over the ham.
6. Place the ham in a roasting pan and add 1 cup of water to the bottom of the pan.

7. Roast the ham for 2-3 hours, or until the internal temperature reaches 145 degrees F (63 degrees C).
8. Let the ham rest for 30 minutes before carving.

3. Prime Rib

Prime rib is a luxurious cut of beef that is perfect for a special occasion like Christmas dinner.

To make prime rib, you will need:

- 1 (5-7 pound) prime rib roast
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon dried thyme
- 1 tablespoon dried rosemary

Instructions:

1. Preheat oven to 450 degrees F (230 degrees C).
2. Remove the prime rib from the refrigerator and let it sit at room temperature for 1 hour.
3. Rub the prime rib with olive oil, salt, and pepper.

4. In a small bowl, combine the garlic powder, onion powder, thyme, and rosemary.
5. Sprinkle the spice mixture over the prime rib.
6. Place the prime rib in a roasting pan and roast for 15 minutes.
7. Reduce the oven temperature to 325 degrees F (163 degrees C) and roast for an additional 1-2 hours, or until the internal temperature reaches 135 degrees F (57 degrees C) for medium-rare.
8. Let the prime rib rest for 30 minutes before carving.

4. Beef Wellington

Beef Wellington is a classic British dish that is sure to impress your guests at your Christmas dinner.

To make beef Wellington, you will need:

- 1 (3-pound) beef tenderloin
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 pound mushrooms, finely chopped
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 tablespoon butter
- 1 tablespoon flour

- 1 cup beef broth
- 1 tablespoon Dijon mustard
- 1 sheet puff pastry, thawed
- 1 egg, beaten

Instructions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Remove the beef tenderloin from the refrigerator and let it sit at room temperature for 1 hour.
3. Rub the beef tenderloin with olive oil, salt, and pepper.
4. Heat a large skillet over medium heat and add the mushrooms, onion, and garlic.
5. Sauté the vegetables until they are soft and brown.
6. Add the butter to the skillet and melt it.
7. Sprinkle the flour over the vegetables and cook for 1 minute.



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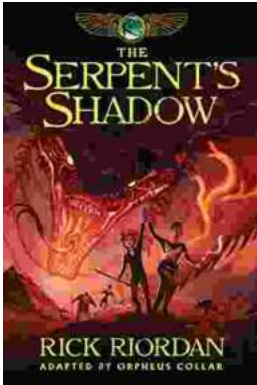
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