

# FREE HOLIDAY PRINTABLES



*Courtesy of your friends at:*

**Moms In A Blog**

, **[List Plan It](#) & [Saving Dinner](#)**

**Do Stress Free Holidays Top Your Wish List This Year?**

Visit **[ListPlanIt.com](#)** to organize your holidays.

&

Let **[Saving Dinner](#)** make meal planning easier too!



Ready: Name:

Address or Email:

Sent:

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# Holiday Gift List Planner

## Household Family

Bought: Name:

Gift:

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## Extended Family

Bought: Name:

Gift:

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## Friends

Bought: Name:

Gift:

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## Pets

Bought: Name:

Gift:

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## Teachers & Helpers

Bought: Name:

Gift :

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## Gifts to Be Shipped

Bought: Name:

Gift :

Shipped:

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## Simple & Delicious Roast Turkey

- 14-16 pound turkey
- ¼ cup olive oil, or melted butter if preferred
- 3 tbsp lemon juice
- 1 tsp each of dried thyme, tarragon, salt and pepper
- 2 tsp dried rosemary

Preheat oven to 325 F. Remove neck and giblets and set aside to make gravy. Rinse turkey and dry with paper towel. Place in roasting pan. Fill body with stuffing, but do not pack it too tightly. Mix olive oil, lemon juice and seasonings. Brush the turkey all over with seasoning mix. Now secure the turkey with skewers, by pulling neck skin over neck opening and closing the up the back end of the turkey where you placed the stuffing.

Insert a meat thermometer into the thick part of the thigh. Place a loose foil tent over the turkey and place it in the oven. Roast until internal temperature of 180 F is reached, approximately 3 ½ to 4 hours.



## Sage & Sausage Stuffing

- ¾ cup butter
- 3 medium onions, chopped
- 2 cups sliced celery
- 3 tsp dried sage
- 1 tsp each of salt and dried marjoram
- 1/2 tsp of pepper and dried thyme
- 1 pound ground turkey sausage, fully browned
- 7 cups dried bread cubes
- ¾ cup turkey stock

Over medium heat, melt butter and sauté onions, celery and herbs until tender. In the meantime, make sure the turkey sausage is fully browned. Transfer cooked items to large bowl, add bread crumbs and turkey stock and mix. Stuff the turkey immediately.

If you want to prepare the stuffing ahead of time, get all of your ingredients cooked ahead of time, but wait to add the bread crumbs and turkey stock just before stuffing. Otherwise, you'll have a sticky mess.



## **Garlic Mashed Potatoes**

- 1 full garlic bulb
- 1 tbsp olive oil
- 4 pounds russet potatoes
- 3/4 cup half and half milk cream
- 3/4 cup butter
- 1/2 tsp each of salt and pepper

Preheat the oven to 400F. Peel the outer layers off the bulb and then cut about ¼ inch off the top of the bulb, so the cloves are exposed. Drizzle with olive oil and place in oven for about 30 minutes, or until cloves are soft. When garlic has cooled, use a small knife to remove cloves and mash them with a fork.

Peel and cut the potatoes into large chunks. Place them into a large pot and add enough water to cover potatoes. Place lid on pot and place on high heat. When water starts to boil, reduce heat to medium low and allow to boil for 20 minutes.

Drain water, keeping potatoes in the pot. The half and half, butter, salt and pepper and mash with masher or use an electric mixer for smoother potatoes.



## **Green Beans with Bacon & Almonds**

- 4 pound green beans
- 1 pound bacon
- 1 tsp each of salt and pepper
- 3/4 cup slivered almonds

Wash and cut the ends of the beans. Boil or steam the beans for about 3-4 minutes, so they are softened. In the meantime, cook the bacon in a frying pan until browned. Remove bacon from pan and place on plate covered with paper towel. This will allow excess oil to be drained. Leave about 3 tbsp of bacon grease in the pan and add the beans. Sauté for about 5 minutes. Chop bacon into small pieces. When beans are cooked, add bacon, salt, pepper and almonds. Stir until mixed and then serve.



# Turkey Dinner Grocery List

## Meat

- 14-16 pound turkey
- 1 pound turkey sausage
- 1 pound bacon

## Herbs & Spices

- Salt
- Pepper
- Thyme
- Rosemary
- Tarragon
- Marjoram
- Sage

## Oils

- Olive Oil

## Vegetables

- 3 medium onions
- 4 pounds green beans
- Bunch of celery
- 1 bulb garlic

## Bread

- Dried bread cubes (or bread for dehydrating) – 7 cups needed

## Dairy

- Half and half cream
- Butter

## Miscellaneous

- Turkey stock
- 3/4 cup slivered almonds

## Don't Forget!

- Dessert
- Wine

Dear Santa,



Love from,

\_\_\_\_\_

Dear

Thank you very much for your letter, . It was very good to hear from you. I understand that you've been trying very hard to be a good and because of that I think that the reindeer and I will be coming by your house this Christmas Eve.

Just make sure you keep . I know that would make your parents and me very happy.

Anyway, I'd better get going. Mrs. Claus is calling and the elves are hard at work in the workshop.

Love from Santa Claus

