

# The Hungry Dinner

Pin, Cook, Eat, Review

## Christmas 2021 Menu

### [Standing Prime Rib Roast](#)

by Veena Azmanov

### [Slow Cooker Garlic Mashed Potatoes](#)

by Cooking Classy

### [Dijon Tahini Green Beans](#)

by Flora & Vino

### [Mini Eggnog Cheesecakes](#)

by Finding Time to Fly

### [Holiday Gin & Tonic](#)

by A Topsy Giraffe

### [Homemade Eggnog](#)

by Tastes Better from Scratch

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## Schedule

### Six Days Before Dinner

- Finalize grocery list
- Clean out the refrigerator
- Supply check — make sure I have the equipment or borrow it

### Five Days Before Dinner

- Grocery shopping
- Make the Cranberry Shrub for the Holiday Gin & Tonic (est. 15 minutes)

### Two Days Before Dinner

- Make Homemade Eggnog (est. 35 minutes, stovetop)

### The Day Before Dinner

- Empty the oven's warmer drawer (I store dishes in it)
- Strain the Cranberry Shrub for the Holiday Gin & Tonic (est. 15 minutes)
- Make the Mini Eggnog Cheesecakes (est. 30 minutes, oven)

### The Day of Dinner

- Make the mashed potatoes (est. 4 hours 10 minutes, slow cooker)
- Make the roast (est. 2 hours, oven)
- Mix up the cocktails or assign a bartender (est. 15-30 minutes)
- Make the green beans (est. 10 minutes, stovetop)
- Top the cheesecakes with whipped cream and nutmeg (remove wrappers first, optional)

## Please Note

The following shopping list is for 8-10 servings. I have scaled the recipes as follows:

- Standing Prime Rib Roast — not scaled, serves 8
- Slow Cooker Garlic Mashed Potatoes — not scaled, serves 10
- Dijon Tahini Green Beans x1.5 = 6-9 servings
- Mini Eggnog Cheesecakes x2 = 18 mini cheesecakes
- Holiday Gin & Tonic x3 = 9 cocktails
- Homemade Eggnog x2 = 8-10 servings + 1 cup for Mini Eggnog Cheesecakes

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## Grocery List

### Baking Goods

- brown sugar 2 tablespoons, *Standing Prime Rib Roast*
- flour 2 tablespoons, *Mini Eggnog Cheesecakes*
- sugar 3.88 cups, *Holiday Gin & Tonic, Homemade Eggnog, Mini Eggnog Cheesecakes*

### Beverages

- simple syrup 6 tablespoons, *Holiday Gin & Tonic*
- tonic water 12 ounces, *Holiday Gin & Tonic*

### Beer, Wine, and Spirits

- gin 3 ounces, *Holiday Gin & Tonic*
- orange bitters 12 dashes, *Holiday Gin & Tonic*
- sloe gin 6 ounces, *Holiday Gin & Tonic*

### Dairy

- cream ½ cup, *Slow Cooker Garlic Mashed Potatoes*
- cream cheese 24 ounces (3 8-ounce packages), *Mini Eggnog Cheesecakes*
- eggs 14, *Homemade Eggnog, Mini Eggnog Cheesecakes*
- heavy whipping cream 2 cups, *Homemade Eggnog*
- milk 4 ½ cups, *Homemade Eggnog, Slow Cooker Garlic Mashed Potatoes*
- sour cream ⅔ cup, *Slow Cooker Garlic Mashed Potatoes*
- unsalted butter 8 tablespoons (1 stick) + more to serve with potatoes (optional), *Mini Eggnog Cheesecakes, Slow Cooker Garlic Mashed Potatoes*
- whipped cream approx. 2 cups, *Mini Eggnog Cheesecakes*

### Meat

- beef prime rib rack with rib bones attached 4 pounds, *Standing Prime Rib Roast*

### Oils and Dressings

- apple cider vinegar 1 ½ cups, *Holiday Gin & Tonic*
- olive oil 2 tablespoons, *Standing Prime Rib Roast*

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## Groceries (cont'd.)

### Produce

- chives (optional garnish), *Slow Cooker Garlic Mashed Potatoes*
- clementines 1 bag or 4 ½ ounces juice, *Holiday Gin & Tonic*
- cranberries 7 ½ cups, *Holiday Gin & Tonic*
- garlic 6 cloves, *Slow Cooker Garlic Mashed Potatoes, Standing Prime Rib Roast*
- green beans 1 ½ pound, *Dijon Tahini Green Beans*
- lemons 2-3, *Dijon Tahini Green Beans, Holiday Gin & Tonic*
- oranges 3, *Holiday Gin & Tonic*
- red potatoes 4 pounds, *Slow Cooker Garlic Mashed Potatoes*
- rosemary 1 tablespoon chopped + 9 sprigs, *Holiday Gin & Tonic Standing Prime Rib Roast*
- thyme 1 tablespoon chopped, *Standing Prime Rib Roast*

### Sauces and Condiments

- honey ½ cup, *Standing Prime Rib Roast*
- mustard 2 tablespoons, *Standing Prime Rib Roast*
- pomegranate molasses ½ cup, *Standing Prime Rib Roast*
- Sir Kensington's dijon mustard 1 ½ teaspoons, *Dijon Tahini Green Beans*
- tahini 3 tablespoons, *Dijon Tahini Green Beans*

### Snacks

- graham crackers 2 cups crushed (about 10 crackers), *Mini Eggnog Cheesecakes*

### Spices and Seasonings

- black pepper 3 tablespoons, *Dijon Tahini Green Beans, Standing Prime Rib Roast*
- cinnamon (ground) for garnish, *Homemade Eggnog*
- coriander seeds 2 tablespoons, *Standing Prime Rib Roast*
- cumin seeds 1 teaspoon, *Standing Prime Rib Roast*
- Himalayan pink sea salt 1 ½ pinches, *Dijon Tahini Green Beans*
- nutmeg (grated) ½ teaspoon, *Standing Prime Rib Roast*
- nutmeg (ground or grated) 2 teaspoons, *Homemade Eggnog, Mini Eggnog Cheesecakes*
- paprika 2 teaspoons, *Standing Prime Rib Roast*
- salt 2 ½ tablespoons, *Homemade Eggnog, Mini Eggnog Cheesecakes, Slow Cooker Garlic Mashed Potatoes, Standing Prime Rib Roast*
- sesame seeds for garnish, *Dijon Tahini Green Beans*
- vanilla extract 1 ½ teaspoons, *Homemade Eggnog, Mini Eggnog Cheesecakes*

# The Hungry Pinner

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## Equipment List

- aluminum foil, *Standing Prime Rib Roast*
- bar spoon, *Holiday Gin & Tonic*
- bottle or jar, *Holiday Gin & Tonic*
- carving set, *Standing Prime Rib Roast*
- chef's knife, *Slow Cooked Garlic Mashed Potatoes*
- colander, *Dijon Tahini Green Beans, Slow Cooked Garlic Mashed Potatoes*
- cupcake liners, *Mini Eggnog Cheesecakes*
- cupcake storage, *Mini Eggnog Cheesecakes*
- cutting board, *Dijon Tahini Green Beans, Mini Eggnog Cheesecakes, Standing Prime Rib Roast, Slow Cooked Garlic Mashed Potatoes*
- food processor (or mortar and pestle), *Standing Prime Rib Roast*
- garlic press (optional), *Slow Cooked Garlic Mashed Potatoes, Standing Prime Rib Roast*
- grater, *Standing Prime Rib Roast*
- immersion blender (or food processor), *Holiday Gin & Tonic*
- kitchen string, *Standing Prime Rib Roast*
- martini glasses, *Holiday Gin & Tonic*
- measuring cups (dry), *Holiday Gin & Tonic, Mini Eggnog Cheesecakes*
- measuring cups (liquid), *Dijon Tahini Green Beans, Holiday Gin & Tonic, Mini Eggnog Cheesecakes, Slow Cooked Garlic Mashed Potatoes, Standing Prime Rib Roast*
- measuring spoons, *Dijon Tahini Green Beans, Holiday Gin & Tonic, Mini Eggnog Cheesecakes, Slow Cooked Garlic Mashed Potatoes, Standing Prime Rib Roast*
- meat thermometer, *Standing Prime Rib Roast*
- mesh sieve, *Holiday Gin & Tonic*
- mixing bowl (medium), *Dijon Tahini Green Beans, Holiday Gin & Tonic, Mini Eggnog Cheesecakes, Standing Prime Rib Roast*
- mixing bowl (heat-proof), *Slow Cooked Garlic Mashed Potatoes*
- mixing glass, *Holiday Gin & Tonic*
- muffin pan, *Mini Eggnog Cheesecakes*
- paper towels, *Standing Prime Rib Roast*
- pastry brush, *Standing Prime Rib Roast*
- paring knife, *Dijon Tahini Green Beans*
- potato masher, *Slow Cooked Garlic Mashed Potatoes*
- roasting pan with rack, *Standing Prime Rib Roast*
- saucepan (large), *Dijon Tahini Green Beans*
- serving bowl, *Slow Cooked Garlic Mashed Potatoes*
- serving platter, *Dijon Tahini Green Beans, Standing Prime Rib Roast*
- serving spoons, *Dijon Tahini Green Beans, Slow Cooked Garlic Mashed Potatoes*
- shallow plate, *Holiday Gin & Tonic*

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## Equipment (cont'd.)

- slow cooker, *Slow Cooked Garlic Mashed Potatoes*
- stand mixer (may sub. hand mixer), *Mini Eggnog Cheesecakes*, *Slow Cooked Garlic Mashed Potatoes*
- vegetable peeler, *Holiday Gin & Tonic*, *Slow Cooked Garlic Mashed Potatoes*
- whisk, *Dijon Tahini Green Beans*, *Standing Prime Rib Roast*
- wooden spoon, *Dijon Tahini Green Beans*, *Mini Eggnog Cheesecakes*