

The Ultimate Christmas Dinner Menu



14 Christmas Dinner Casserole Recipes

ALLFREECASSEROLERECIPES
Easy Casserole Recipes for Everyday Cooking



The Ultimate Christmas Dinner Menu: 14 Christmas Dinner Casserole Recipes

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The Ultimate Christmas Dinner Menu: 14 Christmas Dinner Casserole Recipes

LETTER FROM THE EDITOR

Dear Casserole Cookers,

Christmas dinner doesn't need to be difficult or stressful. It should be spent with friends and family! You can make a fuss-free Christmas meal with the help of this free eCookbook, *The Ultimate Christmas Dinner Menu: 14 Christmas Dinner Casserole Recipes*. Instead of making bone-in poultry or a time-consuming side dish this year, opt for a delicious casserole!

A casserole is the perfect option for Christmas because the heartiness of a casserole is always welcome during cold weather. Whether you're looking for a main dish or a side dish, a casserole is the way to go. They're always popular, especially during the holidays, and they can feed a crowd. What's great about casseroles is that they work hard so you don't have to. While a casserole may be easy to throw together, the result is impressive and elegant - exactly what you're looking for in a Christmas dish.

In this printable collection, you'll find recipes for main dishes like ham, turkey, and chicken that you can make for Christmas. Plus we've also got Christmas side dishes and desserts to accompany your meal. Try our most popular recipes in this eCookbook like the Asiago Ham and Hash Brown Casserole (pg. 5) and the Italian Crescent Casserole (pg. 14)! We know that one or more of these casseroles will become a tradition at your Christmas dinner that you'll make for years to come.

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

The Editors of AllFreeCasseroleRecipes.com

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Read blog articles about our recipes at RecipeChatter.com.

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CHRISTMAS HAM RECIPES

ASIAGO HAM AND HASH BROWN CASSEROLE

BY: [DIANNE FROM DELICIOUS AS IT LOOKS](#)

This Asiago Ham and Hash Brown Casserole recipe is a very versatile and tasty dish. You can make this for a dinner of comfort food or even as a satisfying breakfast. This is also one of the gluten free recipes that will be loved by everyone, regardless of diet. It has all of the ingredients you love, such as hash browns, ham, onions, and Asiago cheese. Nothing would taste better than biting into this warm and inviting casserole that has a creamy and subtle sauce. You need this hash brown casserole in your life.



Ingredients:

- 2 (16-ounce) packages frozen hash browns, thawed
- 2 cups shredded Asiago cheese
- 1 cup sour cream
- 3/4 cup half & half
- 1/2 cup chopped onion or 4 sliced green onions, green parts only (optional)
- 1/4 cup unsalted butter, melted
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 4 cups cubed ham

Directions:

1. Preheat oven to 350 degrees F. Grease a 9 x 13 inch baking pan.
2. In a large bowl, combine the hash browns, Asiago cheese, sour cream, half & half, onion, butter, salt, and pepper. Mix well. Fold in the ham. Spread evenly in baking pan.
3. Bake for 1 hour, or until bubbly hot and lightly browned on top.

HAM, CHEESE, AND VEGETABLE PIE

BY: [CAROLE FROM THE SWEET CHICK](#)

This Ham, Cheese, and Vegetable Pie may look fancy, but it's simple to make. It's a really easy ham pot pie recipe you have to try. Using a store-bought pie crust saves a lot of time, and the veggies don't take long to prepare. The vegetables are topped with an egg, oregano, and cheese mixture, which adds even more flavor.



Ingredients:

- 1 cup chopped onion
- 1 cup chopped red pepper
- 1 cup chopped tomato
- 1/2 pound deli ham, sliced thin
- 1 can peas and carrots
- 1 cup shredded cheese (mozzarella, Swiss, or Italian blend)
- 1 tablespoon dried oregano
- 1 cup grated Parmesan cheese
- 4 eggs
- Salt and pepper to taste
- 1 box ready to bake pie crusts
- 1/4 cup milk
- 1 teaspoon sugar

Directions:

1. Preheat oven to 350 degrees F.
2. Place one pie crust at bottom of pie dish.
3. Spread the onions, peppers, and tomatoes evenly on the pie crust.
4. Slice deli ham into short strips and spread evenly over the veggies. Then cover with peas and carrots.
5. Next, add a layer of shredded cheese.
6. In a small bowl, whisk together the eggs, oregano, and Parmesan cheese. Add salt and pepper to taste.
7. Pour the egg mixture over the entire contents of the pie.
8. Cut slits or a small hole in the second pie crust and place on top of the pie. Crimp the edges by hand to form a seal.
9. Mix together the milk and the sugar. With a pastry brush, brush the top pie crust with a thin coat of the mixture.
10. Place pie in the oven and bake for 30 to 35 minutes until the crust is a golden color.

ROASTED POTATO AND HAM CASSEROLE

BY: [ALEA FROM PREMEDITATED LEFTOVERS](#)

If you're wondering what to do with leftover ham, you've come to the right place. This recipe for Roasted Potato and Ham Casserole could not be simpler. All you have to do is throw the potatoes, ham, and other ingredients in a baking pan, toss them around with oil and seasonings, and bake. It's seriously that simple. When it's done, you'll have a wholesome meal that's got it all: meat, potatoes, and veggies.



Ingredients:

- 1 1/2 to 2 pounds of potatoes, coarsely chopped
- 1 pound frozen green beans
- 2 cups diced ham
- 1 cup diced onions
- 6 to 8 cloves garlic, minced
- 3 tablespoons olive oil
- 1 teaspoon seasoned salt
- 1/2 teaspoon celery seed
- 1/4 teaspoon ground pepper
- 1 tablespoon dried parsley

Directions:

1. Preheat oven to 425 degrees F.
2. Place potatoes, green beans, ham, onion, and garlic in a 9 x 13 inch baking pan. Drizzle with oil and sprinkle with spices; toss to coat.
3. Cook for 25 to 30 minutes or until the potatoes are tender.

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OTHER CHRISTMAS DINNER RECIPES

SHORTCRUST TURKEY PIE

BY: [SARAH FROM THE HEDONISTA](#)

From the outside, this Shortcrust Turkey Pie looks like it could be a dessert pie. But once you cut into it, you find it's a savory turkey and gravy casserole. It even comes with a star-patterned crust.



Ingredients:

- Dash of olive oil
- 1 leek, diced finely
- Fresh thyme to taste or 1/2 teaspoon dried
- 2 stalks celery, diced finely
- 1 cup cream or 1/2 cup chicken stock
- Leftover gravy
- Leftover stuffing
- Flour mixed with butter to thicken (optional)
- 3 cups cooked turkey, chopped or flaked
- Leftover green veggies
- Salt and pepper to taste
- 2 to 3 sheets shortcrust pastry

Directions:

1. Preheat oven to 360 degrees F. In a warm pan on the stovetop, sweat leeks, thyme, and celery in olive oil until soft. Then, add any liquids (cream, chicken stock, or gravy) and stuffing, and reduce if necessary (possibly up to about 10 minutes). Thicken with a flour and butter mix if there is still excess liquid.
2. Add turkey and vegetables, then season to taste. Turn off and allow to cool slightly.
3. Line a greased or non-stick pie pan with one sheet of pastry, then blind bake for 5 minutes.
4. Add filling and cover, pinching at edges and pricking steam holes, then cook until golden.

Note: To get the inverted star pattern, use two upper sheets of pastry. Use cookie cutters to cut out shapes in one sheet. Place the sheet with cut outs on top of the pie.

TURKEY AND STUFFING CASSEROLE

BY: [BETH FROM BUDGET BYTES](#)

Turkey and Stuffing Casserole is a great alternative to cooking a whole bird. You can use bone-in turkey instead of the whole thing. Place the meat on top of a dish of stuffing and bake. The steam from the stuffing bakes into the turkey, while the drippings from the turkey add flavor and moisture to the stuffing. Plus, it's done after only an hour and a half. This is a much easier way to prepare Christmas dinner.



Ingredients:

- 6 ounces bacon
- 1/2 bunch celery
- 2 medium apples
- 1 medium yellow onion
- 1/2 teaspoon minced garlic
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- Salt and pepper to taste
- 1 large loaf French bread
- 1/2 bunch fresh parsley
- 1 teaspoon chicken base
- 1 cup hot water
- 2 tablespoons olive oil
- 6 pounds bone-in turkey pieces

Directions:

1. Cut the bacon into small pieces by cutting across the strips. Cook bacon in a large pot until crispy. While the bacon is cooking, wash and dice the celery, onion, and apples.
2. Add the onion, apples, celery, and garlic to the cooked bacon. Saute just until slightly softened (about 5 minutes). Turn off the heat and add the thyme, sage, freshly cracked pepper, and salt to taste.
3. Preheat the oven to 350 degrees F. If your bread is fresh, slice it and place it in the oven as it heats up to dry it out. Or, buy the bread a couple of days ahead of time and allow it to dry out or get stale on your countertop. Once the bread is dry, cut it into small cubes. Also wash and roughly chop the parsley. Add the cubed bread and parsley to the cooked vegetables and bacon. Stir until everything is well mixed.
4. Mix one teaspoon of chicken base with one cup of hot water. Pour this over the bread mixture and stir until everything is well coated. Transfer the stuffing mixture to a large 9 x 11 inch glass casserole dish.
5. Unwrap the turkey pieces and rub the skin with olive oil. Sprinkle generously with salt and freshly cracked pepper. Arrange the turkey pieces over the stuffing in the casserole dish. Place the whole dish in the oven and let roast, uncovered, for 1 1/2 hours. The turkey skin should be brown and crispy and the stuffing should be bubbling around the edges. Allow the casserole to rest for about 10 minutes before serving.

ROASTED VEGETABLE TURKEY CASSEROLE

BY: [RINA FROM I THEE COOK](#)

If you're looking for a good recipe that will help you get rid of your leftover turkey, then you have to try this Roasted Vegetable Turkey Casserole. This dish combines roasted veggies with cooked turkey, gravy and stuffing, which means every bite is packed with flavor. It is very easy to prepare and it makes an excellent lunch the day after a big holiday or family gathering. Once you add the crescent roll crust, it should curb your appetite the same way your Thanksgiving dinner did.



Ingredients:

- 1 whole small onion, chopped
- 1 cup frozen broccoli florets
- 1/2 cup sliced and chopped mushrooms
- 2 stalks celery, chopped
- 1/2 cup frozen peas
- 1/2 cup grape tomatoes, sliced
- 2 cloves garlic, smashed and roughly chopped
- 1 (8-ounce) can Pillsbury crescent rolls
- 3 tablespoons butter
- 1/4 cup flour
- 2 cups whole milk
- Salt and pepper to taste
- 2 cups shredded and cooked turkey
- 1 (6-ounce) box stuffing mix, prepared with chicken stock

Directions:

1. Preheat oven to 375 degrees F.
2. For the veggies: Spray a baking sheet with cooking spray. Add the veggies and garlic, spray again with cooking spray and sprinkle with salt and pepper. Roast veggies 30 to 40 minutes until tender.
3. Unroll crescent dough in a 9 x 13 inch baking dish. Bake for 8 to 12 minutes and remove from the oven.
4. For the gravy: In a medium saucepan over high heat, add the butter and cook until melted. Add flour and stir until smooth. Reduce heat to medium and cook until light brown. Gradually whisk in milk and cook until thickened. Season with salt and pepper. Reduce heat and simmer for 5 minutes. If gravy becomes too thick, stir in a little more milk.
5. Spoon roasted veggies and turkey into the pre-baked crescent roll crust. Pour 3/4 of the gravy mixture over the veggies. Top with the prepared stuffing and pour the remaining gravy on top.
6. Bake 30 minutes until the top is golden brown.

CHICKEN DIVAN CASSEROLE

BY: [LAURA FROM LAURA'S SWEET SPOT](#)

For a super simple and super delicious dinner, look no further than Chicken Divan Casserole. As chicken casserole recipes go, this one is one of the greats. Layers of chicken, broccoli, and stuffing are piled into the casserole dish, and coated with two different types of cream soups. If you need to feed a large family or a group of friends, this meal will come through for you; it feeds six to eight people.



Ingredients:

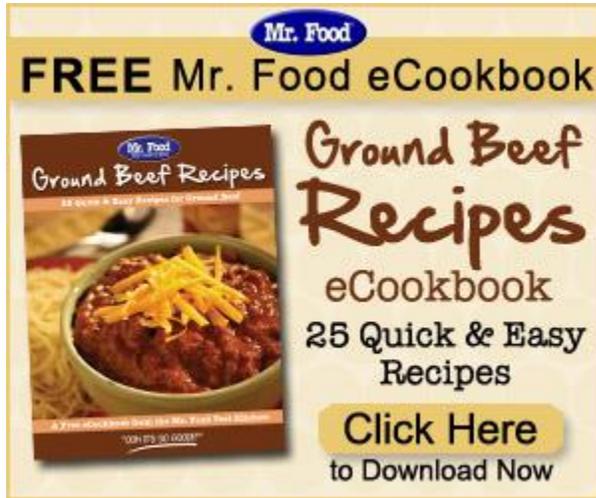
- 1/4 cup butter
- 1 onion, chopped
- 3 boneless skinless chicken breasts, cut into bite-size pieces (1 1/2 pounds)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 6 cups broccoli florets, steamed until crisp-tender and drained
- 1 (10 3/4-ounce) can cream of mushroom soup
- 1 (10 3/4-ounce) can cream of chicken soup
- 1 cup shredded Cheddar cheese
- 1/2 cup sour cream
- 1 1/2 cups prepared stuffing mix
- 3 tablespoons butter, melted

Directions:

1. Preheat oven to 350 degrees F. Spray a 7 x 11 inch baking dish with non-stick cooking spray.
2. In a large skillet, melt butter over medium-high heat. Add onion and cook for 5 minutes or until tender. Add chicken to skillet, season with salt and pepper and cook for 8 to 10 minutes, stirring occasionally or until chicken is cooked through. Place chicken mixture into prepared baking dish. Top evenly with broccoli.
3. In a medium bowl, combine soups, cheese, and sour cream. Pour mixture evenly over broccoli.
4. In a small bowl, combine stuffing mix and melted butter, sprinkle evenly over soup mixture. Cover with foil and bake 25 minutes. Remove foil and continue to cook for 10 more minutes or until hot and bubbly and stuffing is golden brown. Serve immediately.

Easy Thanksgiving Recipes: 14 Thanksgiving Side Dishes

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ITALIAN CRESCENT CASSEROLE

BY: [LAURA FROM REAL MOM KITCHEN](#)

This Italian Crescent Casserole is a great ground beef casserole recipe and is very easy to make. There are only five ingredients and six steps - can you believe that! A Pillsbury Crescent Roll crust covers the bottom and is folded over the filling, which contains ground beef, garlic pasta sauce, and cheese. It really is so simple and only needs to bake for 20 minutes. You'll have dinner on the table in no time. This would also be a quick, easy, and delicious dish to pass at a potluck. You can't beat that!



Ingredients:

- 1 pound ground beef, cooked and drained
- 1 cup garlic tomato pasta sauce
- 1 (8-ounce) can Pillsbury crescent rolls
- 1 1/2 cups shredded Italian cheese blend
- 1/4 teaspoon dried basil leaves

Directions:

1. Preheat oven to 375 degrees F.
2. In skillet, mix cooked beef and pasta sauce. Heat over medium heat until warm.
3. Separate crescent dough into 8 triangles. Place dough in an ungreased 9-inch glass pie plate in spoke pattern, with narrow tips overlapping rim of plate about 3 inches.
4. Press dough in side and bottom of pan to form crust and cover the pan. Sprinkle 1 cup cheese over dough in the pan.
5. Spoon meat mixture evenly over cheese.
6. Bring tips of dough over filling to meet in center; do not overlap.
7. Sprinkle with remaining 1/2 cup cheese over the dish followed by the basil. Bake 15 to 20 minutes.

ROASTED PORK CASSEROLE

BY: [JO-ANNA FROM A PRETTY LIFE IN THE SUBURBS](#)

This Roasted Pork Casserole recipe will get you cooking pork like a pro. This casserole combines pork loin, butternut squash, and apples into one delicious dish. The mix of brown sugar, rosemary, and thyme blends nicely with the ingredients and makes it seem as if you did a ton of work to get such a rich flavor. Putting this together is really quite simple. Just sear the meat, place all of the ingredients in a casserole dish, and bake. The finished result is a beautiful dinner that you'll be proud of.



Ingredients:

- 1 pork loin roast (about 2 1/2 to 3 pounds)
- 1 tablespoon olive oil
- Salt and pepper
- 1/2 butternut squash, peeled and cut into chunks
- 2 apples, cored and cut into chunks
- 1 large onion, cut into chunks
- 1/4 cup salted butter, melted
- 1/2 cup lightly packed brown sugar
- 3 sprigs fresh rosemary, minced (about 2 tablespoons)
- 2 sprigs fresh thyme, minced (about 1 tablespoon)

Directions:

1. Preheat oven to 325 degrees F.
2. In a skillet, heat up the tablespoon of olive oil until very hot.
3. Add the pork to the skillet (be careful as it will spit), generously season with salt and pepper, and sear all sides. You do not want to cook the pork, just sear it so the juices are sealed in.
4. Once the pork is seared, transfer it to a 9 x 13 inch baking dish, placing it in the center of the dish.
5. Around the pork, sprinkle the squash, apples, and onions.
6. Then, evenly sprinkle on the brown sugar and herbs.
7. Then, evenly sprinkle on the melted butter.
8. Cut up your apples into about 2 inch chunks.
9. Place the dish in the oven and bake. Roast until the internal temperature of the meat reaches 150 to 155 degrees. Depending on your oven, this can be about 1 1/2 to 2 hours.
10. Once the optimal internal temperature is reached, remove the roast from the oven and let it rest for about 10 minutes. The internal temperature will continue to rise about 5 degrees once outside of the oven.
11. Slice and serve with your roasted vegetables.

CHRISTMAS SIDE DISHES

CREAMY SCALLOPED POTATOES WITH HAM

BY: [SUSAN FROM SAVORING TIME IN THE KITCHEN](#)

Creamy Scalloped Potatoes with Ham is a tasty meal on a cold and rainy night. This easy scalloped potatoes and ham casserole has lots of veggies including celery, green onions, and carrots. Let that first creamy bite fill you with happiness as you eagerly await more.



Ingredients:

- 3 pounds peeled potatoes, thinly sliced (about 6 to 8 cups)
- 5 tablespoons butter or margarine
- 3/4 cup chopped celery
- 9 green onions with 3 inches of green top, chopped or 1 small leek, white and light green parts, chopped
- 3/4 cup chopped carrots
- 2 cups diced, cooked ham
- 5 tablespoons flour
- 2 1/2 to 3 cups milk
- 3/4 teaspoon salt
- 3/4 teaspoon pepper
- 1 1/2 cups shredded white Cheddar cheese

Directions:

1. Preheat oven to 325 degrees F.
2. In a large saucepan, melt butter over medium-low heat; add celery, green onions, carrots, and ham.
3. Saute, stirring frequently, until vegetables are tender. Add flour, stirring until well blended.
4. Gradually add 1 1/4 cups milk, stirring constantly. Continue cooking, stirring constantly, until mixture is bubbly; add 1 cup cheese. Cook until cheese is melted; add more milk if mixture is very thick.
5. In a 2-quart casserole dish, place a layer of potatoes, a layer of sauce, then repeat layers. Bake for approximately 74 to 90 minutes, or until potatoes are fork tender.

BACON AND CHEDDAR GREEN BEAN CASSEROLE

BY: [ERIKA FROM THE HOPELESS HOUSEWIFE](#)

An easy way to add a bit of zip to dinnertime is with one of America's most popular foods: bacon. This is why Bacon and Cheddar Green Bean Casserole is sure to be a hit at your dining room table. Bits of crispy bacon and shallots add some crunch to the rich, creamy texture of the melted Cheddar cheese. The combination of these ingredients taste so heavenly, that you'll never want to eat plain green beans again. This is a good, easy side dish to prepare for your family during the holidays.



Ingredients:

- 2 pounds green beans, rinsed with tips cut off or 3 (10-ounce) bags French cut green beans
- 5 slices of bacon, cut into 1/4 to 1/2 inch pieces
- 2 tablespoons butter, divided
- 2 shallots, chopped finely
- 8 ounces white mushrooms, sliced and chopped
- 3/4 cup half and half
- 2 cups whole milk
- 1/4 cup flour
- 1 1/2 cups milk or medium Cheddar, shredded
- 2 teaspoons fresh thyme, finely chopped
- 2 teaspoons fresh sage, finely chopped
- Salt and pepper to taste

For topping:

- Vegetable oil for frying
- 2 shallots, sliced very thinly
- 1/2 cup flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 egg, beaten

Directions:

1. Preheat oven to 350 degrees F. Steam green beans in a steaming basket over boiling water until tender, about 5 to 7 minutes. Set aside. (If using frozen green beans, heat them according to directions, drain well, and set aside.)
2. Cook bacon pieces over medium heat until they are just starting to get crispy, about 3 minutes. Remove from heat and drain on paper towel. Drain half the fat from the skillet and add butter, shallots, and mushrooms over medium-high heat until liquid is released from mushrooms, about 5 minutes. Saute until translucent.
3. In a large saucepan, add half and half, milk, and flour over medium-high heat. Whisk until smooth and cook until liquid has thickened, about 5 to 7 minutes. Add cheese and stir well to combine. Cook another minute and remove from heat. Stir in bacon, green beans, thyme, and sage. Season to taste with salt and pepper. Pour into a ceramic or glass baking dish.
4. Make crispy shallot topping. Heat 1 to 2 inches of oil over medium-high heat (to about 375 degrees) in a large sauté pan. The oil will be hot, but not smoking. Mix flour with salt and pepper. Separate shallots into rings. Dredge onions in egg, then flour mixture. Drop into hot oil until golden brown and crispy. Work in batches if necessary and drain on paper towel.
5. Sprinkle shallots over green bean casserole in baking dish and bake in the preheated oven for 25 to 30 minutes. Serve immediately.

BUTTERNUT SQUASH CASSEROLE

BY: [STACEY FROM LITTLE FIGGY](#)

Butternut Squash Casserole is a terrific side dish, especially around the holidays. It's extra special because instead of a typical breadcrumb topping, it has a stuffing topping. What a brilliant idea! The stuffing and the squash go well together, as you'll see after taking your first few bites. You may want to top all of your side dishes with stuffing from now on. Be sure to make this easy squash recipe for a holiday potluck this year.



Ingredients:

Filling:

- 2 tablespoons olive oil
- 2 1/2 to 3 pounds butternut squash, peeled and chopped into 1 inch cubes
- 1 large yellow onion, chopped
- 1/2 cup rice, long grain
- 1 cup water
- 1/2 teaspoon nutmeg

- Salt and pepper to taste
- 2 eggs
- 2 ounces Parmesan cheese, grated

Topping:

- Sage-flavored stuffing/dressing mix
- 1/2 cup water
- 2 tablespoons olive oil, plus more to drizzle

Directions:

1. Preheat oven to 375 degrees F. In a large skillet, heat olive oil over medium-high heat.
2. Add cubed butternut squash and onions. Cover and cook until squash is soft, about 25 to 30 minutes, stirring frequently.
3. While squash is cooking, in a small saucepan, bring the water to a boil then add in rice with a pinch of salt and cover. Bring back to a boil and then turn the heat down to simmer and cook covered for about 10 minutes until rice has absorbed all the water and is fluffy and tender. When cooked, fluff with fork and set aside until needed.
4. By now the squash should be ready. Using a potato masher or the back of a fork, mash the squash. Add the nutmeg and salt and pepper to taste. Mix in the grated Parmesan cheese.
5. Let the squash mixture cool for about 5 minutes. Then add in eggs and mix well. Pour into 3 quart casserole or pie dish.
6. Put stuffing mix into a small bowl and pour over the 1/2 cup of water and 2 tablespoons olive oil and mix.
7. Sprinkle the stuffing mix over the butternut squash mixture and drizzle with more olive oil.
8. Bake for 30 minutes in preheated oven until topping is golden brown. Remove from oven and cool for at least 5 minutes and serve.

SLOW COOKER CORNBREAD DRESSING

BY: [CHARLOTTE FROM THE BOOMER BRIEF](#)

Slow Cooker Cornbread Dressing will quickly become a fixture in your holiday meal preparations. It is easier than other cornbread dressing recipes because it can be prepared ahead of time and then put in the slow cooker several hours before you plan to eat. The slow cooker gives it a nice, moist texture and helps it retain its crisp edges. Another great thing about this slow cooker stuffing is that it frees up valuable oven space during hectic holiday cooking. This cornbread dressing is so good that you will want to make dinner a special occasion every night.



Ingredients:

- 2 teaspoons bacon grease
- 2 (6-ounce) packages buttermilk cornbread and muffin mix
- 1 (16-ounce) package herb stuffing mix
- 2 (10 3/4-ounce) cans cream of chicken soup with herbs
- 3 1/2 cups (28 ounces) low-sodium chicken broth
- 1 medium onion, chopped
- 1/2 cup chopped celery
- 4 large eggs, beaten
- 1 tablespoon rubbed sage
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons butter or margarine, diced

Directions:

1. Heat oven as directed on cornbread and muffin mix.
2. Place 1 teaspoon bacon grease in each of two, 8-inch ovenproof skillet. Put the skillet in the oven 7 to 8 minutes or until bacon grease is melted and hot.
3. Prepare cornbread and muffin mix as directed on package. Pour into hot skillet and bake as package instructs. This can be done 1 or 2 days in advance.
4. Crumble cornbread to equal 4 1/2 cups. Freeze any leftovers for another use.
5. Combine the 4 1/2 cups cornbread crumbs, stuffing mix, cream of chicken soup, chicken broth, onion, celery, eggs, rubbed sage, salt, and pepper in a large bowl.
6. Spray a 5 1/2 or 6 quart slow cooker with a cooking spray such as Pam. Put cornbread mixture in the slow cooker and dab with butter.
7. Cover and cook on low 4 hours or until bottom and sides are browned and mixture is set.

CHRISTMAS DESSERT RECIPES

CANDY CANE JOE-JOE ICE CREAM CAKE

BY: [EMILY FROM BUSY MOMMY](#)

If you're looking for creative Christmas dessert recipes or just want to get in the winter spirit, try this recipe for Candy Cane Joe-Joe Ice Cream Cake. No bake dessert recipes don't get much easier than this one, and it's both attractive and tasty. With ice cream, cookies, hot fudge, whipped topping and more, this dessert casserole is like the ultimate winter ice cream sundae in disguise.



Ingredients:

- 1 package Trader Joe's Candy Cane Joe-Joes or Candy Cane Oreos
- 1 jar of hot fudge
- 1 1/2 quarts vanilla ice cream
- 1 container Cool Whip
- Drizzle of chocolate syrup
- A few small candy canes, crushed

Directions:

1. Place Joe-Joes (or Oreos) in a Ziploc bag and beat with a rolling pin or mallet until crushed. Dump then in a 13 x 9 x 2 inch pan and press down.
2. Warm up a jar of hot fudge as per jar instructions and spread over Oreos.
3. Then, spoon soft ice cream, your flavor of choice, until you reach your desired thickness (about once inch). This works best with soft ice cream. Don't be afraid to press it down with your hands.
4. Spread a container of Cool Whip on for the next layer. Add a drizzle of chocolate syrup and a few crushed candy canes.
5. Freeze overnight. Enjoy!

SPECIAL THANKS

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

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