

Last Minute Recipe Ideas

Check out our latest free "Last Minute Recipe Ideas" cookbook! Its filled with delicious member submitted recipes sure to delight friends and family alike. Enjoy!

Creamy Yam Casserole

This recipe is tasty and may be served with chicken, pork or turkey. A holiday favorite!

Mom's Cranberry Relish

This recipe is very easy to make and always a hit at holiday parties!

Alouette Stuffed Mushroom Caps

A fun way to get the kids involved with the holiday dinner or any occasion.

Beef or Chicken Holiday Pie

This is an incredible double crust pie filled with cubed beef or chicken.

Holiday Spinach Hamburgers

This easy recipe will be a great hit with only four ingredients and is sure to please even a picky eater.

Ya-Ya's Holiday Greek Rice

A great accompaniment to a poultry or fish holiday feast.

Fun Fact

Mushrooms are full of protein, B vitamins, and minerals. They're low in calories and may have antibacterial substances to help the body. Cooked fresh mushrooms have the most nutritional benefit versus the canned version that may have more sodium.

Holiday Preparation Tips

- Prepare the menu a couple weeks in advance. If you have some picky eaters or even vegetarians, you may want to ask what special dish they might want to eat.
- Stock up on nonperishable essentials (canned chicken broth, butter, olive oil, canned pumpkin pie filling, beans, wine, and sparkling water).
- Prepare and cook as much as possible in the days leading up to your feast. Peel and chop vegetables. Make stuffing a day or two before and keep covered in the refrigerator. Make and freeze appetizers.
- If having a holiday party, determine if you have enough paper products and plastic wear. If not, buy what you need in bulk.
 These purchases may take you through to next year.
- You may want to have a table set up for the kids if you are
 planning a large family dinner. Equip this table with activities for
 the kids like coloring, finger painting etc. Kids eat quickly and
 then get bored. This will help to keep them occupied.



Creamy Yam Casserole

By Peg Caruso

Description

This recipe is tasty and may be served with chicken, pork or turkey. A holiday favorite.

Ingredients

- 2 pounds of yams
- 1 stick of butter
- 1/4 cup of brown sugar salt pepper
- 1/2 tsp. ground ginger
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- pinch of nutmeg
- 1/2 cup of fresh pineapple, chopped
- 1/2 cup toasted pecans or walnuts
- 1/4 cup heavy cream

Directions

Boil yams in salted water, or bake until tender, leaving skins on. Remove skins when slightly cooled then return to the warm pot. Mash using softened butter, and warmed, heavy cream. Add brown sugar, salt, pepper, and spices. Toast nuts. Stir in half of the nuts and pineapple, using the rest to garnish the top of the casserole. May be served immediately, or reheated in a buttered dish at 350 degrees for 15 minutes. If you are watching your weight, the juice of the pineapple, lemon, or mandarin oranges, may be substituted for cream. Garnish with lemon or orange zest, instead of using the nut mixture.



Mom's Cranberry Relish

By Patti Schendel

Description

This recipe is very easy to make and always a hit at holiday parties!

Ingredients

- 1 pkg. fresh cranberries
- 2 medium oranges (washed)
- 1 medium apple
- 1-1/2 cups of sugar or Splenda

Directions

Chop cranberries chunky in blender or other processor, quarter oranges and process chunky, do the same with the apple, stir, add sugar. Set in the refrigerator for at least an hour. The taste gets better over time. This recipe can use Splenda or sugar. I use Splenda because I was recently declared borderline diabetic.



Alouette Stuffed Mushroom Caps

By Roxanne Kluger

Description

A fun way to get the kids involved with the holiday dinner or any occasion.

Ingredients

- 20 to 30 mushroom caps
- 2 pkgs. (6.5 oz.) spinach/artichoke alouette cheese
- 1/2 cup crushed Italian style croutons

Directions

Preheat oven to 325F degrees. Clean and remove stems from mushrooms. Stuff the caps with the Alouette cheese. Sprinkle mushroom caps with the crushed Italian croutons. Bake at 325F degrees for 10 to 15 minutes. Serve immediately.

Prep Time: 15 Min



Beef or Chicken Holiday Pie

By Norma Graciela Palmer

Description

This is an incredible double crust pie filled with cubed beef or chicken.

Ingredients

- 2 pounds cubed beef or chicken
- 1/2 yellow onion, sliced
- 2 tsp all-purpose flour
- 1 can chicken or beef stock
- 1/4 tsp salt
- 1/4 tsp pepper
- 3 tsp oil
- 2 cups all-purpose flour
- 1 tsp baking powder
- 2 TBSP shortening
- cold water
- beaten egg, for egg wash
- 1/2 bell pepper, sliced

Directions

Preheat oven to 350F degrees. Thinly slice the onions and bell pepper. Put them in a frying pan with the oil, salt and pepper. Cook until the onion is translucent. Add the cubed beef or chicken and cook them until brown. Add the flour and stir. Add the stock and dilute the mix with it and cook for a couple of minutes. To make the crust, mix flour, baking powder, salt and shortening till it seems to be thick sand. Add cold water and work the dough till is firm. Divide in two parts. Using a rolling pin or pasta machine work the dough till it is medium thin. Line a pie pan with the crust and pour the meat mixture on it. Cover with the other part of the crust and paint with egg wash. Cook at 350F degrees for 30 minutes or until crust is golden brown.

Cook Time: 30 Min

Servings: 8



Holiday Spinach Hamburgers

By Charlotte Keul

Description

This easy recipe will be a great hit with only four ingredients and is sure to please even a picky eater!

Ingredients

- 2 pounds hamburger
- 1 package frozen chopped spinach
- 1 envelope onion soup mix
- 1/2 cup grated parmesan cheese

Directions

Thaw the spinach by leaving it out for a few hours or by running spinach under hot water in a colander for a few minutes. Drain as much excess water as possible. Combine spinach, hamburger meat, onion soup mix and cheese in a large bowl. Prepare hamburger patties as you normally would. Burgers may be grilled or broiled in the oven. Recipe makes 4 1/2 pound burgers, or more with smaller portions.

Prep Time: 10 Min Cook Time: 10 Min Total Time: 20 Min

Servings: 4



Ya-Ya's Holiday Greek Rice

By Theoni O'Neill

Description

A great accompaniment to a poultry or fish holiday feast.

Ingredients

- 1 cup long grain rice
- 2 cups turkey broth
- 1-4 teaspoon of curry powder (fresh)
- Pinch of sea salt
- 1-2 teaspoon of fresh black pepper
- 1 package dry chicken noodle soup
- 1-2 stick butter
- 1 cup feta (goat cheese) to taste
- 1-2 cups of pine nuts

Directions

Brown dry soup mix in a 3 quart pan with butter. Add turkey broth and bring to boil. Add spices and pine nuts. Add rice, and then bring to boil. Turn down to low heat and cover. Cook on low heat for 25 minutes. Remove from heat, add feta and cover for one minute. Serve.