

MON (CHRISTMAS)



Honey Glazed Ham



Twice Baked Potatoes

TUES (LEFTOVERS)

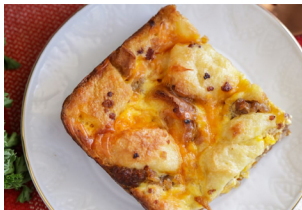


Ham & Cheese Sliders



Candied Sweet Potatoes

WED (BRINNER)



Christmas Breakfast Casserole



Orange Cranberry Bread

THUR (OTHER CUISINE)



Crockpot Baked Potato Soup



French Bread

FRI (DATE NIGHT)



ENJOY A NIGHT OUT
OR EAT LEFTOVERS!

WEEKEND



Best Chicken Marinade



Green Bean Casserole with Bacon

DESSERT



Yule Log

TIP OF THE WEEK:

Our very favorite type of cooked potato is here this week! When you don't want to spend the whole day in the kitchen, make your twice-baked potatoes ahead of time! Follow the recipe as written, except for baking a second time. Place the filled potatoes in a covered container and store them in the fridge for 1-2 days. When you are ready to use, place the potatoes on a baking sheet. Bake at 400°F for 15-20 minutes or until hot and the cheese is bubbly.

Click on the photos for recipes
or search on lilluna.com

