THE Christmas Dinner AT THE MOVIES COOKBOOK

12 RECIPES, ONE HOLIDAY MEAL

From the punch bowl to the cookie plate









THE BEST CHRISTMAS DINNER AT THE MOVIES

This is one complete holiday meal, built from twelve dishes named for the Christmas movies we watch every year. It starts at the Nakatomi punch bowl, moves through a first course, two centerpiece roasts, four sides and a pan of rolls, and ends with cupcakes and a tin of cookies. Your host is Chef Ginger, who appears in every photo and takes full credit.

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Yields vary from dish to dish, so check each page before you shop. Recipes were written for movie night and have not been tested in a test kitchen. Use a thermometer wherever a temperature is given.

WELCOME TO THE PARTY PUNCH





BY CHEF GINGER

at Nakatomi Plaza

"Every good party starts at the punch bowl. This one is cranberry, orange and fizz, with no alcohol, so the whole guest list can have a glass before anything goes wrong upstairs."

WELCOME TO THE PARTY PUNCH

FROM THE MOVIE DIE HARD | SERVES 12 | 10 MIN PREP · CHILL 1 HOUR

Ingredients

- 4 cups cranberry juice, chilled
- 2 cups orange juice, chilled
- 1 cup pineapple juice
- 1 liter ginger ale, chilled
- 1 orange, sliced thin
- 1 cup fresh or frozen cranberries
- Ice

Directions

1. Stir the three juices together in a punch bowl or pitcher and chill for at least an hour.

2. Right before serving, add the ginger ale so it stays fizzy.

3. Float the orange slices and cranberries on top and add ice.

Chef Ginger's note: Freeze some of the cranberry juice in an ice cube tray so the punch never waters down.

→ **TO START:** Pour it as guests arrive, before the eggnog comes out.

CLARK'S MOOSE MUG EGGNOG





BY CHEF GINGER
at the Griswold house

"I cook the custard to 160 degrees and chill it for four hours. It is thick, cold and heavy on the nutmeg. The moose mugs are optional. I would not skip them."

CLARK'S MOOSE MUG EGGNOG

FROM THE MOVIE NATIONAL LAMPOON'S CHRISTMAS VACATION | SERVES 8 | 20 MIN PREP · CHILL 4 HOURS · COOKED, NO ALCOHOL

Ingredients

- 6 large egg yolks
- 1/2 cup sugar
- 2 cups whole milk
- 1 cup heavy cream
- 1/2 tsp ground nutmeg, plus more to serve
- 1/4 tsp ground cinnamon
- 2 tsp vanilla extract
- Pinch of salt

Directions

1. Whisk the yolks and sugar until pale and thick.

2. Heat the milk, cream, nutmeg, cinnamon, and salt in a saucepan until steaming, not boiling.

3. Slowly whisk about a cup of the hot milk into the yolks, then pour everything back into the pan.

4. Cook over medium-low heat, stirring constantly, until it coats a spoon and reaches 160 degrees.

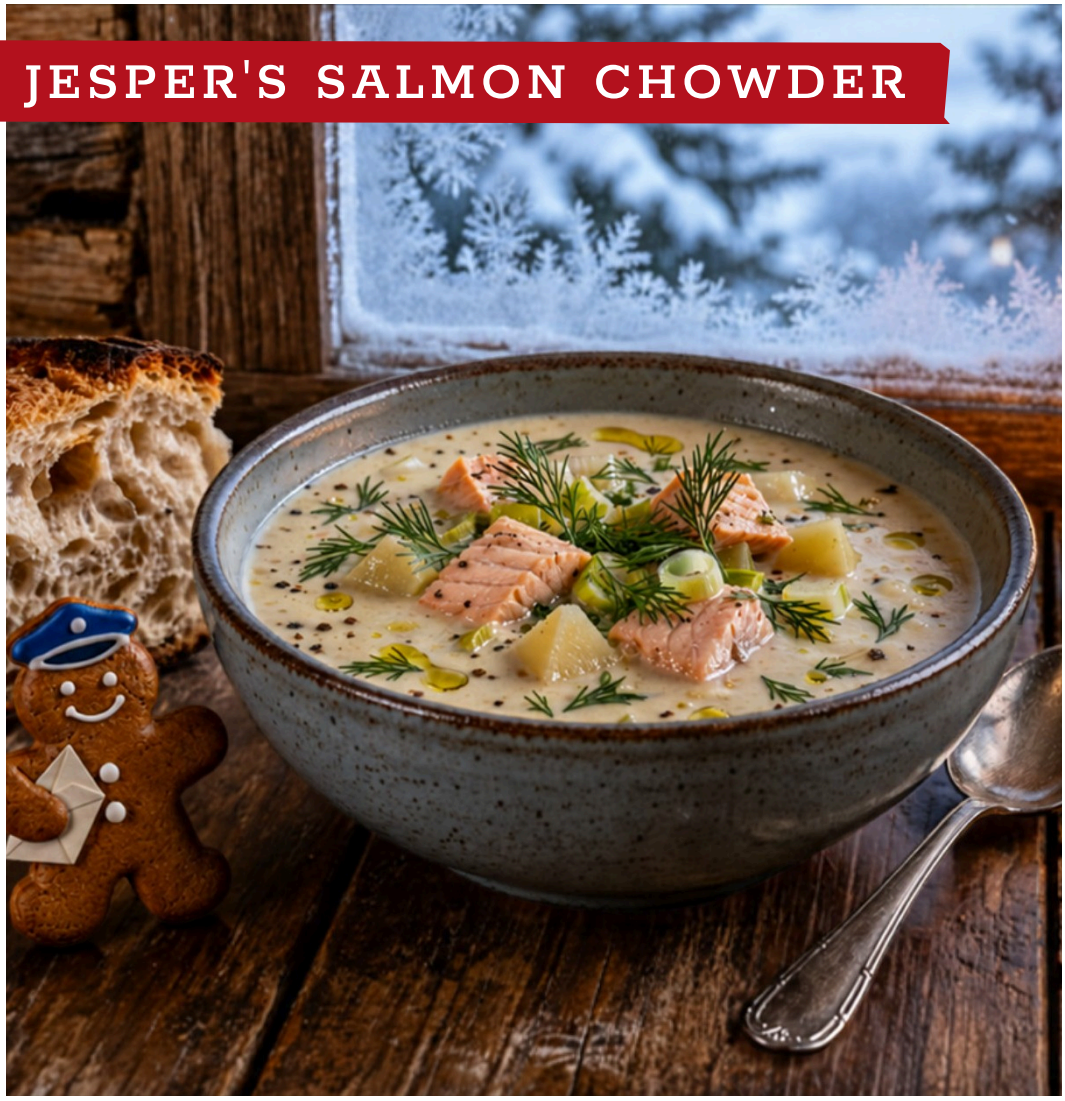
5. Strain into a pitcher, stir in the vanilla, and chill at least 4 hours.

6. Serve cold with fresh nutmeg on top.

Chef Ginger's note: Cooking the custard to 160 degrees is what makes it safe. Do not skip the thermometer.

→ **TO START:** Make it the day before. It only gets better overnight.

JESPER'S SALMON CHOWDER





BY CHEF GINGER
in Smeerensburg

"A small bowl of something hot before the big plates. Salmon, potato, leek and dill, and it is on the table in forty minutes. Double it if your table is bigger than four."

JESPER'S SNOWBOUND SALMON CHOWDER

FROM THE MOVIE KLAUS | 4 BOWLS | 40 MIN

Ingredients

- 2 tbsp butter
- 1 diced leek rinsed well
- 1 lb diced potatoes
- 3 cups vegetable stock
- 12 oz skinless salmon cut in 1-inch pieces
- ½ cup cream
- 1 tbsp chopped dill
- ½ tsp salt

Directions

1. Soften leek in butter 5 minutes. Add potatoes, salt and stock.

2. Cover and simmer until tender, about 15 minutes. Mash a few potatoes to thicken. Add salmon and gently simmer to 145°F. Stir in cream and dill and warm through.

→ **FIRST COURSE:** Serve in small bowls with Bernard's pull-apart rolls on page 12.

ROAST BEAST





BY CHEF GINGER
in Whoville

"This is the centerpiece. A mustard and herb crust, a hot start, then low and slow to 145 degrees. Let it rest the full twenty minutes, and carve it at the table like you mean it."

ROAST BEAST

FROM THE MOVIE HOW THE GRINCH STOLE CHRISTMAS | SERVES 8 | 20 MIN PREP · ROAST ABOUT 1 1/2 HOURS · REST 20 MIN

Ingredients

- 1 beef top sirloin or eye of round roast, 4 lb
- 2 tbsp olive oil
- 4 cloves garlic, minced
- 1 tbsp chopped fresh rosemary
- 1 tbsp chopped fresh thyme
- 1 tbsp Dijon mustard
- 2 tsp kosher salt
- 1 tsp black pepper

Directions

1. Take the roast out of the refrigerator 45 minutes ahead. Heat the oven to 450.

2. Mix the oil, garlic, herbs, mustard, salt, and pepper into a paste and rub it all over the beef.

3. Set on a rack in a roasting pan and roast 15 minutes.

4. Lower the oven to 325 and keep roasting until the center reaches 145 degrees, about 1 to 1 1/4 hours more.

5. Tent with foil and rest 20 minutes.

6. Slice thin across the grain.

> **Chef Ginger's note:** 145 degrees with a rest is the USDA guideline for beef roasts. Start checking early, since roasts vary.

→ **THE MAIN EVENT:** Plate it with the potato gratin stacks and the green beans.

THE BUMPUS-PROOF GLAZED HAM





BY CHEF GINGER
at the Parker house

"The neighbors' hounds got the turkey in the movie. They are not getting this. Brown sugar, mustard, honey and cloves, glazed twice, and the back door stays shut."

THE BUMPUS-PROOF GLAZED HAM

FROM THE MOVIE A CHRISTMAS STORY | SERVES 12 TO 14 | 15 MIN PREP · BAKE ABOUT 2 HOURS

Ingredients

- 1 fully cooked bone-in spiral ham, 8 to 10 lb
- 1 cup packed brown sugar
- 1/4 cup Dijon mustard
- 1/4 cup honey
- 2 tbsp apple cider vinegar
- 1/2 tsp ground cloves

Directions

1. Heat the oven to 325. Set the ham cut side down in a roasting pan, add 1/2 cup water, and cover tightly with foil.

2. Bake about 12 minutes per pound, until the center reaches 130 degrees.

3. Simmer the remaining ingredients in a small saucepan for 3 minutes to make the glaze.

4. Uncover the ham, brush with half the glaze, and raise the oven to 400.

5. Bake 15 to 20 minutes more, brushing with the rest of the glaze, until glossy and 140 degrees in the center.

6. Rest 15 minutes before carving, with the back door closed.

Chef Ginger's note: Leftovers go straight into the Christmas Morning Breakfast Casserole.

→ THE MAIN EVENT: Big crowd? Serve it beside the roast. Small crowd? Pick one.

NAKATOMI POTATO GRATIN STACKS





BY CHEF GINGER

at Nakatomi Plaza

"Thin potato slices, cream, garlic and Gruyère, baked in a muffin tin so every guest gets a tower of their own. I took the elevator shaft. You can use a spatula."

NAKATOMI ELEVATOR-STACK POTATO GRATIN

FROM THE MOVIE DIE HARD | 6 SERVINGS | 1 HR

Ingredients

- 1½ lb Yukon Gold potatoes sliced ⅛ inch thick
- ¾ cup heavy cream
- 1 grated garlic clove
- ¾ tsp salt
- ½ tsp thyme
- ¾ cup grated Gruyère
- 1 tbsp butter

Directions

1. Heat oven to 375°F. Butter 12 muffin wells.

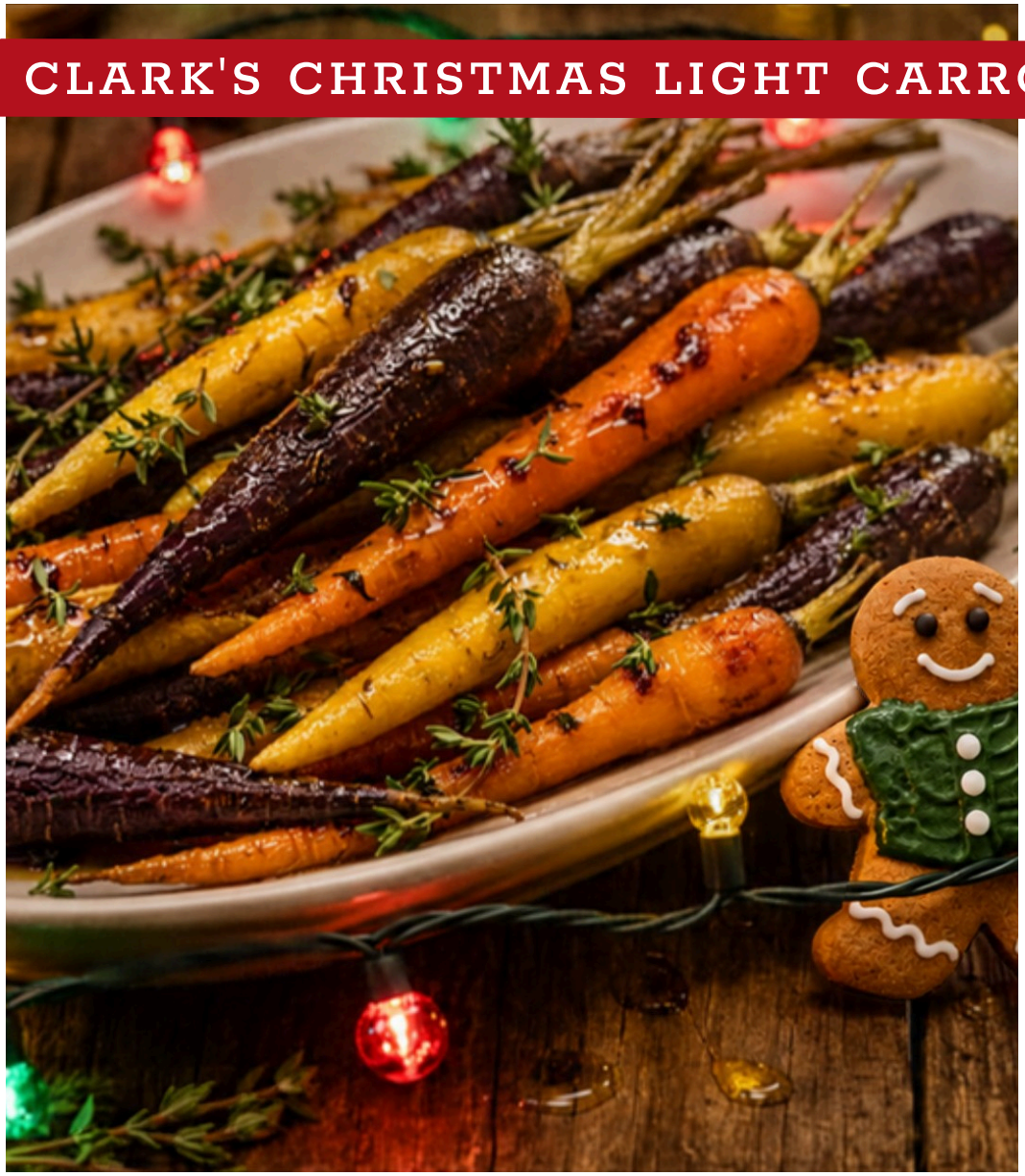
2. Toss potato slices with cream, garlic, salt and thyme.

3. Stack into wells, divide remaining cream among them and cover with foil. Bake 30 minutes.

4. Uncover, add cheese and bake 12–18 minutes until a knife slips through. Rest 5 minutes and lift out.

→ **ON THE SIDE:** Two stacks per plate next to the roast.

CLARK'S CHRISTMAS LIGHT CARROTS





BY CHEF GINGER
at the Griswold house

"Rainbow carrots roasted hot, then glazed with honey, cider vinegar and thyme. Clark put 25,000 lights on one house. This is my tribute, and it has never tripped a breaker."

CLARK'S CHRISTMAS LIGHT CARROTS

FROM THE MOVIE NATIONAL LAMPOON'S CHRISTMAS VACATION | 6 SERVINGS | 35 MIN

Ingredients

- 1½ lb rainbow carrots cut into even batons
- 2 tbsp olive oil
- ½ tsp salt
- 1 tbsp honey
- 1 tbsp cider vinegar
- 1 tsp thyme

Directions

1. Toss carrots with oil and salt. Roast in one layer at 425°F for 18 minutes.

2. Mix honey, vinegar and thyme, toss with carrots and roast 6–10 minutes until glossy.

→ **ON THE SIDE:** Roast them while the meat rests.

WHO FEAST GREEN BEANS





BY CHEF GINGER
in Whoville

"Buttery garlic green beans with little red pepper hearts, for the heart that grew three sizes. Twenty minutes, one pan, and something green on the plate."

WHO FEAST GREEN BEANS WITH RED PEPPER HEARTS

FROM THE MOVIE HOW THE GRINCH STOLE CHRISTMAS | 6 SERVINGS | 20 MIN

Ingredients

- 1 lb trimmed green beans
- 1 large red bell pepper
- 2 tbsp butter
- 1 minced garlic clove
- ½ tsp salt
- 1 tsp lemon juice

Directions

1. Cut broad pepper panels into small hearts with a cutter or knife and dice scraps. Boil beans 3–4 minutes, then drain.

2. Sauté pepper hearts and scraps in butter for 3 minutes. Add garlic, then beans and salt. Toss until hot and finish with lemon.

→ **ON THE SIDE:** Cook these last. They are best straight from the pan.

FOZZIWIG'S CHESTNUT DRESSING





BY CHEF GINGER
at the rubber chicken factory

"Bread, chestnuts, celery and fresh sage, crisp on top and soft underneath. It is the kind of pan Fozziwig would put out at his Christmas party, right before the dancing."

FOZZIWIG'S CHESTNUT & SAGE DRESSING

FROM THE MOVIE THE MUPPET CHRISTMAS CAROL | 6 SERVINGS | 1 HR

Ingredients

- 6 cups dry ¾-inch bread cubes
- 4 tbsp butter
- 1 chopped onion
- 2 chopped celery stalks
- 1 cup chopped cooked peeled chestnuts
- 1 tbsp minced fresh sage
- 1¾ cups vegetable stock
- ½ tsp salt

Directions

1. Heat oven to 375°F. Soften onion and celery in butter 8 minutes.

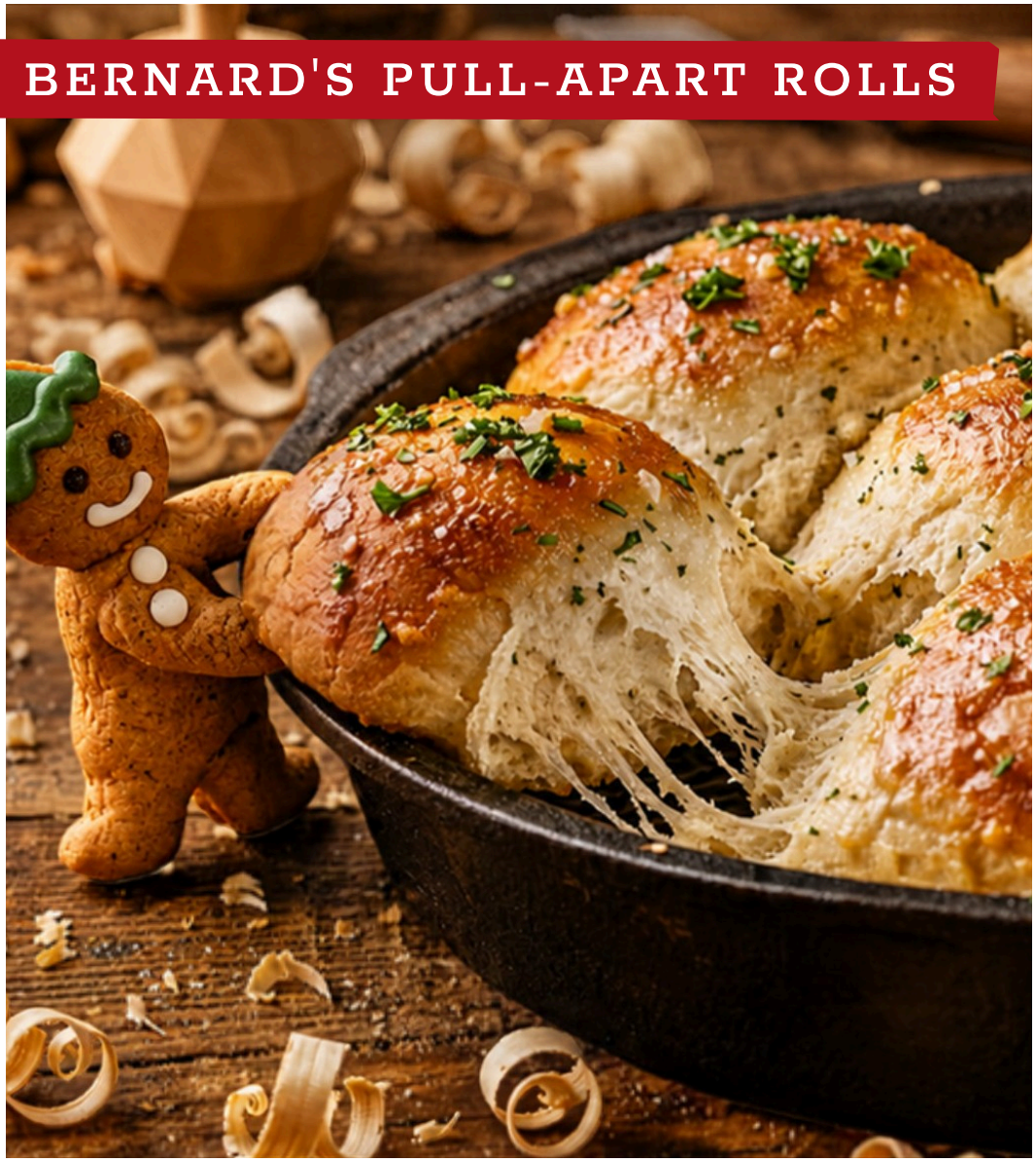
2. Combine with bread, chestnuts, sage and salt.

3. Add stock gradually until bread is moist throughout. Spoon into a buttered 2-quart dish.

4. Cover and bake 20 minutes, then uncover 15–20 minutes until crisp on top and 165°F inside.

→ **ON THE SIDE:** Spoon it beside the ham and pass the pan around twice.

BERNARD'S PULL-APART ROLLS





BY CHEF GINGER
at the North Pole

"Sixteen soft garlic and parsley rolls baked in one pan. They start with thawed bread dough, so the workshop does most of the work. Put the whole pan on the table."

BERNARD'S TOYSHOP PULL-APART ROLLS

FROM THE MOVIE THE SANTA CLAUSE | 8 SERVINGS | 35 MIN PLUS 45 MIN RISING

Ingredients

- 1 lb thawed bread dough
- 3 tbsp melted butter
- 1 minced garlic clove
- 2 tbsp chopped parsley
- 2 tbsp Parmesan

Directions

1. Divide dough into 16 balls. Combine butter, garlic and parsley, reserving 1 tbsp.

2. Coat balls and arrange in a buttered 9-inch round pan.

3. Cover and let rise until puffy, about 45 minutes.

4. Brush with reserved butter and sprinkle Parmesan. Bake at 375°F for 22–27 minutes.

→ **BREAD BASKET:** Shape them an hour and a half before dinner.

NAKATOMI AFTER-HOURS CUPCAKES





BY CHEF GINGER

at Nakatomi Plaza

"Dark chocolate, orange zest and a ganache swirl with a twist of peel. The office party runs late, and these are what is waiting on the dessert table when it does."

NAKATOMI AFTER-HOURS CUPCAKES

FROM THE MOVIE DIE HARD | 12 CUPCAKES | ABOUT 1 HR 45 MIN INCLUDING COOLING

Ingredients

- 1 cup (120 g) all-purpose flour
- ⅓ cup unsweetened natural cocoa
- ¾ cup sugar
- ½ tsp baking soda
- ½ tsp baking powder
- ¼ tsp salt
- 1 egg
- ½ cup buttermilk
- ¼ cup neutral oil
- ¼ cup hot coffee
- 2 tsp finely grated orange zest
- 8 oz finely chopped dark chocolate
- ¾ cup heavy cream
- 12 thin twists orange peel

Directions

1. Heat oven to 350°F and line 12 muffin wells. Whisk dry ingredients together.

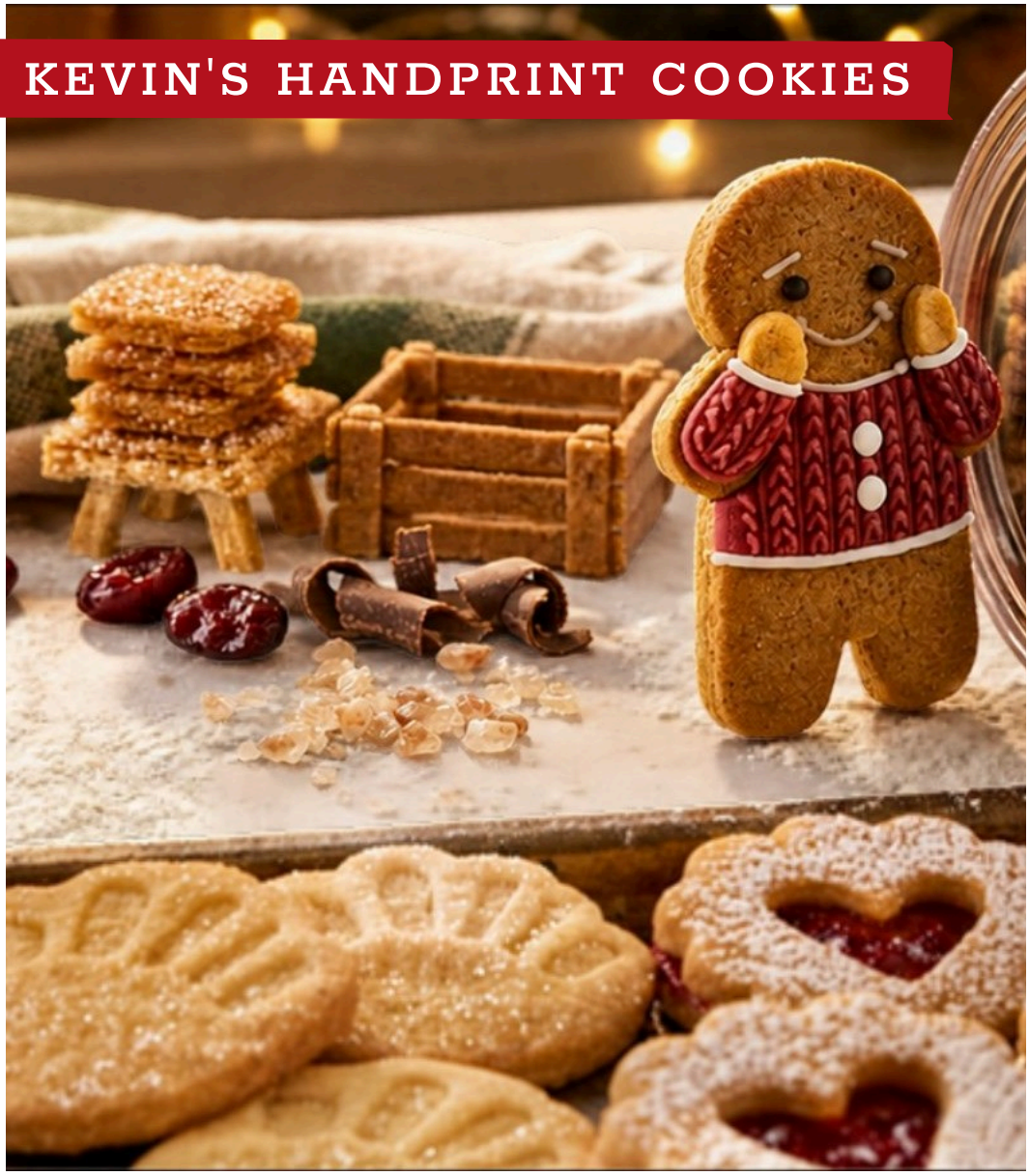
2. Whisk egg, buttermilk, oil and zest separately. Combine, then slowly stir in coffee. Divide among liners.

3. Bake 16–20 minutes until a tester has a few crumbs. Cool on a rack.

4. Pour steaming cream over chocolate, wait 2 minutes, stir smooth and cool until pipeable. Swirl onto cooled cakes and add peel.

→ **DESSERT:** Bake them the day before and top them the day of.

KEVIN'S HANDPRINT COOKIES





BY CHEF GINGER
at the McCallister house

"Brown sugar butter cookies cut like little hands and traced in white chocolate. Two hands on the cheeks and a scream. Kevin has the house to himself, and the cookie tin is wide open."

KEVIN'S AFTERSHAVE HANDPRINT COOKIES

FROM THE MOVIE HOME ALONE | 16 COOKIES | 40 MIN PLUS CHILLING

Ingredients

- ½ cup soft butter
- ½ cup brown sugar
- 1 egg yolk
- 1 tsp vanilla
- 1¼ cups flour
- ¼ tsp salt
- 3 oz white chocolate

Directions

1. Cream butter and sugar, then beat in yolk and vanilla. Work in flour and salt.

2. Roll ¼ inch thick, chill 20 minutes and cut 16 palm shapes with a small hand cutter or paper stencil. Bake at 350°F for 9–12 minutes.

3. Cool and use melted white chocolate to trace a mitten-like handprint on each.

→ **DESSERT:** Set the tin out with the cupcakes and start the movie.

The game plan for one oven and one cook.

A suggested order for getting all twelve dishes to the table. Ovens and roasts vary, so treat the times as a guide and trust your thermometer.

The day before	Bake the cupcakes and the cookies. Cook and chill the eggnog. Cube the bread for the dressing and leave it out to dry.
That morning	Stir the punch juices together and chill. Trace the cookies in white chocolate. Make the ganache and top the cupcakes. Mix the dressing and refrigerate it unbaked.
3 hours before dinner	Ham goes in at 325, covered. Take the roast out of the refrigerator.
2 hours before	If you are serving the roast, start it hot in a second oven or after the ham comes out, then lower it to 325. Shape the rolls and let them rise.
1 hour before	Glaze the ham. Gratin stacks, dressing and rolls bake at 375. Start the chowder on the stove.
30 minutes before	Meat rests under foil. Raise the oven to 425 and roast the carrots.
15 minutes before	Green beans in the pan. Ginger ale into the punch. Ladle the chowder.
After dinner	Cupcakes, cookies, eggnog, and the movie.

And one last thing. **Die Hard is a Christmas movie.**

Happy Holidays!



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One whole holiday dinner, twelve dishes, and a verdict. Die Hard is a Christmas movie.

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