

Die Hard Is a Christmas Movie presents

THE CHRISTMAS MOVIE RECIPE BOX

Ninety recipe cards named for the scenes and characters you know by heart. Moose mug eggnog, roast beast, a lovely cheese pizza, and dark chocolate cupcakes for the Nakatomi dessert table.

90 recipes | 20 movies | 5 sections

WHAT IS IN THE BOX

Ninety cards, five dividers

Every card carries one movie credit, and no movie gets more than five. Page numbers are on the right.

Drinks — 18 CARDS

01 **The Polar Express Hot Chocolate** — *The Polar Express* — 5

02 **Welcome to the Party Punch** — *Die Hard* — 5

03 **Clark's Moose Mug Eggnog** — *National Lampoon's Christmas Vacation* — 6

04 **Clarence's Mulled Cider** — *It's a Wonderful Life* — 6

05 **Little Orphan Annie Decoder Cocoa** — *A Christmas Story* — 7

06 **Buddy's Mailroom Maple Coffee** — *Elf* — 7

07 **Mount Crumpit Lime Snow Float** — *How the Grinch Stole Christmas* — 8

08 **Judy's Silver-Mug Vanilla Cocoa** — *The Santa Clause* — 8

09 **Fozziwig's Mulled Orchard Punch** — *The Muppet Christmas Carol* — 9

10 **Columbia Inn Snowfall Steamer** — *White Christmas* — 9

11 **Bedford Falls Blackberry Fizz** — *It's a Wonderful Life* — 10

12 **Rosehill Cottage Pear & Earl Grey** — *The Holiday* — 10

13 **Pierce Family Camcorder Cranberry Slush** — *The Christmas Chronicles* — 11

14 **Turbo Man Tangerine Boost** — *Jingle All the Way* — 11

15 **Smeerensburg Lingonberry Tea** — *Klaus* — 12

16 **Arthur's One-Last-Stop Apple Toddy** — *Arthur Christmas* — 12

17 **34th Street Department-Store Egg Cream** — *Miracle on 34th Street* — 13

18 **Jack's Two-Town Cranberry Sunset** — *The Nightmare Before Christmas* — 13

Dinner — 18 CARDS

19 **A Lovely Cheese Pizza, Just for Me** — *Home Alone* — 15

20 **Kevin's Highly Nutritious Mac and Cheese** — *Home Alone* — 15

21 **Roast Beast** — *How the Grinch Stole Christmas* — 16

22 **The Bumpus-Proof Glazed Ham** — *A Christmas Story* — 16

23 **Stakeout Chili** — *Lethal Weapon* — 17

24 **Christmas Morning Breakfast Casserole** — *Home Alone* — 17

25 **Griswold Carving-Knife Turkey Cutlets** — *National Lampoon's Christmas Vacation* — 18

26 **Bo' Ling Chop Suey Ginger Noodles** — *A Christmas Story* — 18

27 **Calvin Family Christmas Eve Skillet Lasagna** — *The Santa Clause* — 19

28 **North Pole Express Beef & Biscuit Pot** — *The Polar Express* — 19

29 **Tiny Tim's Cheddar-Topped Cottage Pie** — *The Muppet Christmas Carol* — 20

30 **Sisters' Rosemary Lemon Trout for Two** — *White Christmas* — 20

31 **Martini's Bedford Falls Baked Ziti** — *It's a Wonderful Life* — 21

32 **Iris's Cottage Leek & Mushroom Pies** — *The Holiday* — 21

33 **Santa's Midnight Diner Patty Melts** — *The Christmas Chronicles* — 22

34 **Turbo Man's Twin Cities Sausage Tray** — *Jingle All the Way* — 22

35 **Jesper's Snowbound Salmon Chowder** — *Klaus* — 23

36 **Gwen's Christmas Eve Broccoli Jackets** — *Arthur Christmas* — 23

Sweets — 18 CARDS

37 **Nakatomi After-Hours Cupcakes** — *Die Hard* — 25

38 **Sgt. Powell's Snack Cake Trifle** — *Die Hard* — 25

39 **Buddy's Breakfast Spaghetti** — *Elf* — 26

40 **Juliet's Banoffee Pie** — *Love Actually* — 26

41 **Candy Cane Forest Bark** — *Elf* — 27

42 **Aunt Bethany's Ruby Cranberry Mold** — *National Lampoon's Christmas Vacation* — 27

43 **Three-Sizes-Larger Lime Mousse Cups** — *How the Grinch Stole Christmas* — 28

44 **North Pole Snow-Globe Cheesecake Jars** — *The Santa Clause* — 28

45 **First Gift of Christmas Chocolate Bells** — *The Polar Express* — 29

46 **Mrs. Cratchit's Sticky Date Pudding** — *The Muppet Christmas Carol* — 29

47 **Vermont Snowfall Maple Pears** — *White Christmas* — 30

48 **Amanda's California Orange Olive-Oil Cake** — *The Holiday* — 30

49 **Christmas Eve Sleigh-Ride Apple Crisp** — *The Christmas Chronicles* — 31

50 **Booster's Butterscotch Banana Pots** — *Jingle All the Way* — 31

51 **Klaus's Woodland Berry Crumble Cups** — *Klaus* — 32

52 **Operation Santa Clementine Granita** — *Arthur Christmas* — 32

53 **Susan's New York Chocolate Cheesecake Cups** — *Miracle on 34th Street* — 33

54 **Sally's Patchwork Plum Galette** — *The Nightmare Before Christmas* — 33

WHAT IS IN THE BOX

Sides, cookies and the fine print

The last two dividers, plus how the ninety cards are spread across the movies.

Sides

18 CARDS

55 **Nakatomi Elevator-Stack Potato Gratin** 35
Die Hard

56 **Clark's Christmas Light Carrots** 35
National Lampoon's Christmas Vacation

57 **Parker Family Mashed Potato Mountain** 36
A Christmas Story

58 **Buddy's Ribbon-Cut Brussels Sprouts** 36
Elf

59 **Who Feast Green Beans with Red Pepper Hearts** 37
How the Grinch Stole Christmas

60 **Bernard's Toyshop Pull-Apart Rolls** 37
The Santa Clause

61 **McCallister Headcount Mac & Cheese Cups** 38
Home Alone

62 **Glacier Gulch Blue Cheese Slaw** 38
The Polar Express

63 **Fozziwig's Chestnut & Sage Dressing** 39
The Muppet Christmas Carol

64 **Columbia Inn Cheddar Corn Pudding** 39
White Christmas

65 **Bailey Building & Loan Butter Beans** 40
It's a Wonderful Life

66 **Rosehill Cottage Crispy Parsnips** 40
The Holiday

67 **Sleigh-Team Wild Rice Pilaf** 41
The Christmas Chronicles

68 **Turbo Man's Red & Gold Pepper Skillet** 41
Jingle All the Way

69 **Smeerensburg Dill Cucumber Ribbons** 42
Klaus

70 **Bryony's Parcel-Wrapped Sweet Potatoes** 42
Arthur Christmas

71 **Macy's Parade Cranberry-Orange Relish** 43
Miracle on 34th Street

72 **Spiral Hill Sesame Squash** 43
The Nightmare Before Christmas

Christmas Cookies

18 CARDS

73 **Santa's Cookies** 45
The Santa Clause

74 **Air Duct Gingerbread People** 45
Die Hard

75 **Griswold Tangled-Light Sugar Cookies** 46
National Lampoon's Christmas Vacation

76 **Major Award Fringed Lampshade Shortbread** 46
A Christmas Story

77 **Buddy's Four Food Groups Cookies** 47
Elf

78 **Cindy Lou's Strawberry Heart Thumbprints** 47
How the Grinch Stole Christmas

79 **Kevin's Aftershave Handprint Cookies** 48
Home Alone

80 **The Conductor's Punched-Ticket Butter Cookies** 48
The Polar Express

81 **Gonzo's Blue Dickens Inkspots** 49
The Muppet Christmas Carol

82 **Sisters' Matching Snowball Cookies** 49
White Christmas

83 **Clarence's Angel-Wing Palmiers** 50
It's a Wonderful Life

84 **House-Swap Lemon & Rosemary Shortbread** 50
The Holiday

85 **Christmas Chronicles Lost-Hat Coconut Caps** 51
The Christmas Chronicles

86 **Turbo Man Cinnamon Shield Cookies** 51
Jingle All the Way

87 **Klaus's Wax-Seal Ginger Coins** 52
Klaus

88 **Arthur's Striped Sweater Biscotti** 52
Arthur Christmas

89 **Kris's Postmarked Pecan Envelopes** 53
Miracle on 34th Street

90 **Zero's Glowing-Nose Meringue Ghosts** 53
The Nightmare Before Christmas

Cards per movie

CAP OF FIVE

The Polar Express	5
Die Hard	5
National Lampoon's Christmas Vacation	5
It's a Wonderful Life	5
A Christmas Story	5
Elf	5
How the Grinch Stole Christmas	5
The Santa Clause	5
The Muppet Christmas Carol	5
White Christmas	5
The Holiday	5
The Christmas Chronicles	5
Jingle All the Way	5
Klaus	5
Arthur Christmas	5
Home Alone	5
Miracle on 34th Street	4
The Nightmare Before Christmas	4
Lethal Weapon	1
Love Actually	1

Kitchen notes

Measures are US and temperatures are Fahrenheit. Times include chilling and resting where the card lists them.

These recipes were written for movie night and have not been tested in a test kitchen. Use a thermometer wherever a temperature is given, and check labels if you are cooking around food allergies.

Dishes are named for scenes and characters. They are tributes, not dishes served on screen.

The verdict

Die Hard is a Christmas movie. The cupcakes on page 25 are entered into evidence.



SECTION 1 OF 5 THE POLAR EXPRESS

Drinks

The cocoa comes by dining car tonight. Pick a mug, a float or something cold enough to frost the glass.

01	The Polar Express Hot Chocolate	5
02	Welcome to the Party Punch	5
03	Clark's Moose Mug Eggnog	6
04	Clarence's Mulled Cider	6
05	Little Orphan Annie Decoder Cocoa	7
06	Buddy's Mailroom Maple Coffee	7
07	Mount Crumpit Lime Snow Float	8
08	Judy's Silver-Mug Vanilla Cocoa	8
09	Fozziwig's Mulled Orchard Punch	9
10	Columbia Inn Snowfall Steamer	9
11	Bedford Falls Blackberry Fizz	10
12	Rosehill Cottage Pear & Earl Grey	10
13	Pierce Family Camcorder Cranberry Slush	11
14	Turbo Man Tangerine Boost	11
15	Smeerensburg Lingonberry Tea	12
16	Arthur's One-Last-Stop Apple Toddy	12
17	34th Street Department-Store Egg Cream	13
18	Jack's Two-Town Cranberry Sunset	13

DRINKS

CARD NO. 01

The Polar Express Hot Chocolate

*From the kitchen of **The Polar Express***

Rich slow cooker hot chocolate made with chocolate chips, cocoa and sweetened condensed milk. *Waiters dance it down the aisle and never, ever let it cool.*

YIELD **Serves 8** | TIME **10 min prep · 2 hours on low**

INGREDIENTS

- 6 cups whole milk
- 2 cups heavy cream
- 1 can (14 oz) sweetened condensed milk
- 2 cups semisweet chocolate chips
- 1/4 cup unsweetened cocoa powder
- 2 tsp vanilla extract
- Pinch of salt
- Marshmallows and crushed candy canes to serve

METHOD

1. Whisk the cocoa powder into 1 cup of the milk until smooth.
2. Add everything except the toppings to a slow cooker and stir.
3. Cook on low for 2 hours, stirring every 30 minutes, until the chocolate is fully melted.
4. Switch to warm and ladle into mugs. Top generously.

Note. Set it to warm before the movie starts and it holds for the full running time.

DRINKS

CARD NO. 02

Welcome to the Party Punch

*From the kitchen of **Die Hard***

A sparkling cranberry, orange and pineapple punch with no alcohol. *An office Christmas party on the 30th floor, before the uninvited guests.*

YIELD **Serves 12** | TIME **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

METHOD

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.

Note. Freeze some of the cranberry juice in an ice cube tray so the punch never waters down.

DRINKS

CARD NO. 03

Clark's Moose Mug Eggnog

*From the kitchen of **National Lampoon's Christmas Vacation***

A cooked, chilled custard eggnog with nutmeg and vanilla. *Two cousins, two moose mugs, one very long evening.*

YIELD Serves 8 | **TIME** 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

METHOD

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.

Note. Cooking the custard to 160 degrees is what makes it safe. Do not skip the thermometer.

DRINKS

CARD NO. 04

Clarence's Mulled Cider

*From the kitchen of **It's a Wonderful Life***

Hot apple cider steeped with cinnamon, clove, star anise and orange. *An angel orders at the bar, heavy on the cinnamon and light on the cloves.*

YIELD Serves 8 | **TIME** 10 min prep · Simmer 30 min · No alcohol

INGREDIENTS

- 8 cups apple cider
- 4 cinnamon sticks
- 4 whole cloves
- 2 star anise
- 1 orange, sliced
- 2 tbsp maple syrup or brown sugar
- Fresh cranberries to serve

METHOD

1. Combine everything except the cranberries in a large pot.
2. Bring to a bare simmer, then turn the heat to low.
3. Steep 30 minutes. Do not let it boil.
4. Strain into mugs and add a few cranberries and a cinnamon stick.

Note. Four sticks of cinnamon and four cloves. Clarence would approve of the ratio.

DRINKS

CARD NO. 05

Little Orphan Annie Decoder Cocoa

*From the kitchen of **A Christmas Story***

Malted hot cocoa finished with melted milk chocolate and whisked until frothy. *Ralphie's decoder pin spells out an ad for a chocolate malt drink. This mug is a nod to the message.*

YIELD **2 mugs** | TIME **10 min**

INGREDIENTS

- 2 cups milk
- 2 tbsp unsweetened cocoa
- 2 tbsp malted milk powder
- 1 tbsp brown sugar
- 1 oz chopped milk chocolate

METHOD

1. Whisk cocoa, malt and sugar with ¼ cup cold milk in a saucepan.
2. Add remaining milk and heat gently until steaming.
3. Remove from heat, melt in the chocolate and whisk frothy.

DRINKS

CARD NO. 06

Buddy's Mailroom Maple Coffee

*From the kitchen of **Elf***

Strong coffee under steamed maple milk with a cap of foam. *Named for Buddy's shift in the mailroom, with his favorite food group stirred in.*

YIELD **2 mugs** | TIME **7 min**

INGREDIENTS

- 1½ cups strong hot coffee
- ½ cup whole milk
- 2 tbsp maple syrup
- ¼ tsp vanilla
- Pinch of salt

METHOD

1. Split coffee between mugs. Heat milk, syrup, vanilla and salt until steaming.
2. Whisk until foamy, spoon a little foam aside, pour in the milk and crown with foam.

DRINKS

CARD NO. 07

Mount Crumpit Lime Snow Float

From the kitchen of ***How the Grinch Stole Christmas***

Tart lime and ginger ale with a scoop of lime sherbet fizzing on top. *Green as the Grinch and named for the mountain he lives on above Whoville.*

YIELD **2 tall glasses** | TIME **5 min**

INGREDIENTS

- ¼ cup lime juice
- 2 tbsp superfine sugar
- 1½ cups chilled ginger ale
- 2 scoops lime sherbet

METHOD

1. Stir lime juice with sugar until dissolved. Divide between glasses.
2. Add ginger ale, leaving space at the top, then lower a scoop of sherbet into each glass and serve as it fizzes.

DRINKS

CARD NO. 08

Judy's Silver-Mug Vanilla Cocoa

From the kitchen of ***The Santa Clause***

White chocolate cocoa, rich with cream and vanilla, whisked just before pouring. *A tribute to Judy the elf, who says it took her 1,200 years to get her cocoa right.*

YIELD **3 small mugs** | TIME **10 min**

INGREDIENTS

- 2 cups whole milk
- ⅓ cup heavy cream
- 3 oz finely chopped white chocolate
- ½ tsp vanilla
- Pinch of salt

METHOD

1. Steam milk and cream over low heat. Take off the heat and whisk in chocolate until smooth. Stir in vanilla and salt.
2. Whisk vigorously for 20 seconds before pouring.

DRINKS

CARD NO. 09

Fozziwig's Mulled Orchard Punch

*From the kitchen of **The Muppet Christmas Carol***

Warm apple cider and cranberry steeped with orange, cinnamon and clove. *For the Christmas party Fozziwig throws at his rubber chicken factory.*

YIELD **6 cups** | TIME **30 min**

INGREDIENTS

- 4 cups apple cider
- 2 cups cranberry juice cocktail
- 1 sliced orange
- 2 cinnamon sticks
- 4 whole cloves

METHOD

1. Heat everything until steaming. Cover and keep just below a simmer 20 minutes.
2. Strain out spices and fruit before ladling into warm mugs.

DRINKS

CARD NO. 10

Columbia Inn Snowfall Steamer

*From the kitchen of **White Christmas***

Warm oat milk with maple and cinnamon under a float of cream. *Named for the Vermont inn that spends most of the movie waiting for snow.*

YIELD **2 mugs** | TIME **8 min**

INGREDIENTS

- 2 cups oat milk
- 2 tbsp maple syrup
- ½ tsp vanilla
- ¼ tsp cinnamon
- 1 tbsp heavy cream per mug

METHOD

1. Warm oat milk with syrup, vanilla and cinnamon while whisking.
2. Divide between mugs and float a spoonful of cream on each like fresh Vermont snow.

DRINKS CARD NO. 11

Bedford Falls Blackberry Fizz

*From the kitchen of **It's a Wonderful Life***

Fresh blackberry syrup sharpened with lemon and topped with club soda. *A soda fountain drink in the spirit of the Bedford Falls drugstore counter where young George works.*

YIELD **4 glasses** | TIME **15 min plus cooling**

INGREDIENTS

- 1 cup blackberries
- ¼ cup sugar
- ¼ cup water
- 2 tbsp lemon juice
- 3 cups chilled club soda

METHOD

1. Simmer berries, sugar and water 7 minutes. Press through a sieve and chill.
2. Stir in lemon juice, divide among glasses and finish with soda.

DRINKS CARD NO. 12

Rosehill Cottage Pear & Earl Grey

*From the kitchen of **The Holiday***

Earl Grey tea and warm pear nectar with lemon peel and a little honey. *Named for Iris's snowy cottage, the English half of the house swap.*

YIELD **2 mugs** | TIME **12 min**

INGREDIENTS

- 1 cup water
- 2 Earl Grey tea bags
- 1 cup pear nectar
- 2 strips lemon peel
- 1 tsp honey

METHOD

1. Steep tea in just-boiled water for 3 minutes and discard bags.
2. Warm nectar with lemon peel for 4 minutes.
3. Remove peel and combine with tea and honey.

DRINKS

CARD NO. 13

Pierce Family Camcorder Cranberry Slush

From the kitchen of ***The Christmas Chronicles***

A spoonable strawberry and cranberry slush with a squeeze of lime. *For Kate Pierce, who sets out with the family camcorder to catch Santa on tape.*

YIELD **4 small glasses** | TIME **8 min**

INGREDIENTS

- 2 cups frozen strawberries
- 1 cup cranberry juice cocktail
- ½ cup apple juice
- 1 tbsp lime juice
- 1 cup ice

METHOD

1. Blend berries and juices smooth. Add ice a handful at a time and pulse to a spoonable slush. Pour immediately.

DRINKS

CARD NO. 14

Turbo Man Tangerine Boost

From the kitchen of ***Jingle All the Way***

Tangerine juice and lime topped with spicy ginger beer over ice. *Bright as the action figure every parent in the movie is racing to find.*

YIELD **4 glasses** | TIME **5 min**

INGREDIENTS

- 2 cups chilled tangerine juice
- 2 cups chilled ginger beer labeled nonalcoholic
- 1 tbsp lime juice
- Ice

METHOD

1. Mix both juices. Fill glasses with ice, divide juice among them and top slowly with ginger beer.

DRINKS

CARD NO. 15

Smeerensburg Lingonberry Tea

*From the kitchen of **Klaus***

Black tea warmed with lingonberry preserves, apple juice and orange peel. *A northern warmer named for the feuding island town where Jesper is posted.*

YIELD **3 mugs** | TIME **12 min**

INGREDIENTS

- 2 cups water
- 2 black tea bags
- 3 tbsp lingonberry preserves
- ½ cup apple juice
- 1 strip orange peel

METHOD

1. Steep tea in hot water 3 minutes and remove bags. Add preserves, juice and peel. Warm 4 minutes, whisk, strain and serve.

DRINKS

CARD NO. 16

Arthur's One-Last-Stop Apple Toddy

*From the kitchen of **Arthur Christmas***

Hot cider simmered with fresh ginger and cinnamon, finished with lemon and honey. *For Arthur's all-night dash to deliver the one present that got missed.*

YIELD **3 mugs** | TIME **18 min**

INGREDIENTS

- 3 cups apple cider
- 4 thin slices fresh ginger
- 1 cinnamon stick
- 1 tbsp lemon juice
- 1 tbsp honey

METHOD

1. Gently simmer cider, ginger and cinnamon for 12 minutes. Strain and finish with lemon and honey.

DRINKS

CARD NO. 17

34th Street Department-Store Egg Cream

*From the kitchen of **Miracle on 34th Street***

Milk, chocolate syrup and very cold seltzer stirred into a tall foamy glass. *A New York fountain classic for a movie set in and around a New York department store.*

YIELD **1 tall glass** | TIME **3 min**

INGREDIENTS

- 3 tbsp cold whole milk
- 2 tbsp chocolate syrup
- ⅔ cup very cold plain seltzer

METHOD

1. Stir milk and syrup in a 12 oz glass. Pour in seltzer while stirring briskly with a long spoon.
2. Lift the spoon through the foam and serve immediately.

DRINKS

CARD NO. 18

Jack's Two-Town Cranberry Sunset

*From the kitchen of **The Nightmare Before Christmas***

Orange juice and ginger ale over a layer of pomegranate and grenadine. *Two layers for Jack Skellington's two holidays, bright on top and dark below.*

YIELD **2 glasses** | TIME **5 min**

INGREDIENTS

- ½ cup orange juice
- 1 cup chilled ginger ale
- ¼ cup pomegranate juice
- 2 tsp grenadine
- Ice

METHOD

1. Fill two glasses with ice. Divide orange juice and ginger ale between them.
2. Mix pomegranate juice with grenadine and pour down the inside edge to make a dark lower layer.



SECTION 2 OF 5 NATIONAL LAMPOON'S CHRISTMAS VACATION

Dinner

Clark has the carving knife. Give everybody a reason to come back for seconds.

19	A Lovely Cheese Pizza, Just for Me	15
20	Kevin's Highly Nutritious Mac and Cheese	15
21	Roast Beast	16
22	The Bumpus-Proof Glazed Ham	16
23	Stakeout Chili	17
24	Christmas Morning Breakfast Casserole	17
25	Griswold Carving-Knife Turkey Cutlets	18
26	Bo' Ling Chop Suey Ginger Noodles	18
27	Calvin Family Christmas Eve Skillet Lasagna	19
28	North Pole Express Beef & Biscuit Pot	19
29	Tiny Tim's Cheddar-Topped Cottage Pie	20
30	Sisters' Rosemary Lemon Trout for Two	20
31	Martini's Bedford Falls Baked Ziti	21
32	Iris's Cottage Leek & Mushroom Pies	21
33	Santa's Midnight Diner Patty Melts	22
34	Turbo Man's Twin Cities Sausage Tray	22
35	Jesper's Snowbound Salmon Chowder	23
36	Gwen's Christmas Eve Broccoli Jackets	23

DINNER

CARD NO. 19

A Lovely Cheese Pizza, Just for Me

From the kitchen of ***Home Alone***

A crisp-bottomed cheese pizza with mozzarella, Parmesan and oregano. *A whole pizza, a kid, and nobody to share it with.*

YIELD Makes one 12 inch pizza | **TIME** 20 min prep · Bake 10 to 12 min

INGREDIENTS

- 1 lb pizza dough, at room temperature
- 1/2 cup pizza sauce
- 2 cups shredded low-moisture mozzarella
- 1/4 cup grated Parmesan
- 1 tbsp olive oil
- 1/2 tsp dried oregano
- Cornmeal or flour for the pan

METHOD

1. Heat the oven to 475 with a baking sheet or pizza stone inside.
2. Stretch the dough into a 12 inch round on a floured surface.
3. Carefully pull out the hot pan, dust it with cornmeal, and lay the dough on it.
4. Spread the sauce, leaving a border. Top with mozzarella, Parmesan, and oregano. Brush the crust with oil.
5. Bake 10 to 12 minutes, until the crust is golden and the cheese is bubbling and spotted brown.
6. Rest 3 minutes, slice, and keep the change.

Note. A hot pan is the whole trick. It gives you a crisp bottom without a pizza oven.

DINNER

CARD NO. 20

Kevin's Highly Nutritious Mac and Cheese

From the kitchen of ***Home Alone***

Baked macaroni in a cheddar and Monterey Jack sauce with buttered crumbs. *Christmas Eve dinner for one, right before the house comes under attack.*

YIELD Serves 6 | **TIME** 20 min prep · Bake 20 min

INGREDIENTS

- 1 lb elbow macaroni
- 4 tbsp butter
- 1/4 cup all-purpose flour
- 3 cups whole milk, warmed
- 3 cups shredded sharp cheddar
- 1 cup shredded Monterey Jack
- 1 tsp dry mustard
- Salt and pepper
- 1/2 cup buttered breadcrumbs

METHOD

1. Heat the oven to 375. Cook the macaroni 1 minute short of the package time and drain.
2. Melt the butter in a large pot, whisk in the flour, and cook 1 minute.
3. Slowly whisk in the warm milk and simmer until thick, about 5 minutes.
4. Off the heat, stir in the cheeses and mustard until smooth. Season well.
5. Fold in the macaroni, pour into a buttered baking dish, and top with breadcrumbs.
6. Bake 20 minutes, until bubbling at the edges.

Note. Set one place at the table, say grace, and then go defend the house.

DINNER

CARD NO. 21

Roast Beast

*From the kitchen of **How the Grinch Stole Christmas***

An herb and mustard crusted beef roast, sliced thin. *The Grinch himself carves it.*

YIELD Serves 8 | **TIME** 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

METHOD

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.

Note. 145 degrees with a rest is the USDA guideline for beef roasts. Start checking early, since roasts vary.

DINNER

CARD NO. 22

The Bumpus-Proof Glazed Ham

*From the kitchen of **A Christmas Story***

A spiral ham with a brown sugar, mustard and honey glaze. *The neighbors' hounds get the turkey. They will not get this.*

YIELD Serves 12 to 14 | **TIME** 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

METHOD

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.

Note. Leftovers go straight into the Christmas Morning Breakfast Casserole.

DINNER

CARD NO. 23

Stakeout Chili

*From the kitchen of **Lethal Weapon***

A one-pot beef and bean chili. *Two cops, one long December, and a lot of hours in the car.*

YIELD Serves 8 | **TIME** 20 min prep · Simmer 1 hour

INGREDIENTS

- 2 lb ground beef
- 1 large onion, diced
- 3 cloves garlic, minced
- 3 tbsp chili powder
- 1 tbsp ground cumin
- 1 tsp smoked paprika
- 1 can (28 oz) crushed tomatoes
- 2 cans (15 oz) kidney beans, drained
- 1 1/2 cups beef broth
- Salt and pepper
- Cheddar, sour cream, and corn chips to serve

METHOD

1. Brown the beef in a large pot over medium-high heat, breaking it up. Drain most of the fat.
2. Add the onion and cook 5 minutes. Stir in the garlic and spices for 1 minute.
3. Add the tomatoes, beans, and broth. Bring to a boil, then lower to a gentle simmer.
4. Simmer uncovered for 1 hour, stirring now and then. Season with salt and pepper.
5. Serve with the toppings.

Note. Better the next day. Make it on the 23rd.

DINNER

CARD NO. 24

Christmas Morning Breakfast Casserole

*From the kitchen of **Home Alone***

An overnight egg, bread, sausage and cheddar bake. *The whole family back under one roof on Christmas morning.*

YIELD Serves 8 | **TIME** 20 min prep · Rest overnight · Bake 50 to 55 min

INGREDIENTS

- 1 lb breakfast sausage, or 2 cups diced leftover ham
- 8 cups cubed day-old bread
- 2 cups shredded cheddar
- 8 large eggs
- 2 1/2 cups milk
- 1 tsp dry mustard
- 1/2 tsp salt
- 1/4 tsp black pepper

METHOD

1. Brown the sausage and drain it. Skip this step if you are using ham.
2. Butter a 9 by 13 inch dish. Layer in the bread, then the meat, then the cheese.
3. Whisk the eggs, milk, mustard, salt, and pepper and pour evenly over the top.
4. Cover and refrigerate overnight.
5. In the morning, heat the oven to 350 and bake uncovered 50 to 55 minutes, until puffed, golden, and 160 degrees in the center.
6. Rest 10 minutes and serve.

Note. Everything is done the night before, which leaves Christmas morning free for presents.

DINNER

CARD NO. 25

Griswold Carving-Knife Turkey Cutlets

*From the kitchen of **National Lampoon's Christmas Vacation***

Seared turkey cutlets in a quick Dijon and sage pan sauce. *Clark's turkey is famously dry when the knife goes in. These cutlets are built to stay juicy.*

YIELD **4 servings** | TIME **30 min**

INGREDIENTS

- Four 5 oz turkey breast cutlets pounded ½ inch thick
- ½ tsp salt
- ¼ tsp pepper
- ¼ cup flour
- 2 tbsp olive oil
- 1 cup chicken stock
- 1 tbsp Dijon
- 1 tbsp butter
- 1 tsp rubbed sage

METHOD

1. Season and flour cutlets, shaking off excess.
2. Sear in oil over medium heat 3 minutes per side.
3. Add stock, Dijon and sage, then simmer to 165°F inside.
4. Lift out cutlets, reduce juices to coat a spoon and whisk in butter.

DINNER

CARD NO. 26

Bo' Ling Chop Suey Ginger Noodles

*From the kitchen of **A Christmas Story***

Lo mein noodles stir-fried with mushrooms, cabbage and fresh ginger. *A nod to the Chinese restaurant where the Parkers end up for Christmas dinner.*

YIELD **4 bowls** | TIME **25 min**

INGREDIENTS

- 10 oz dried lo mein noodles
- 2 tbsp neutral oil
- 2 cups sliced mushrooms
- 3 cups shredded cabbage
- 1 tbsp grated ginger
- 3 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tsp brown sugar
- 2 sliced scallions

METHOD

1. Cook noodles per packet and drain. Brown mushrooms in oil over high heat for 5 minutes.
2. Add cabbage and ginger and stir-fry 3 minutes. Toss in noodles, soy, vinegar and sugar. Finish with scallions.

DINNER

CARD NO. 27

Calvin Family Christmas Eve Skillet Lasagna

From the kitchen of ***The Santa Clause***

Broken lasagna noodles simmered in marinara and topped with ricotta and mozzarella. *Scott Calvin burns Christmas Eve dinner. This one-pan lasagna gives him a second chance.*

YIELD **4 servings** | TIME **40 min**

INGREDIENTS

- 1 tbsp olive oil
- 2 minced garlic cloves
- 24 oz marinara
- 2 cups water
- 8 oz regular lasagna noodles broken small
- ¾ cup ricotta
- 1 cup shredded mozzarella
- 1 tbsp basil

METHOD

1. Warm garlic in oil in a deep 12-inch lidded skillet for 30 seconds. Add sauce, water and noodles.
2. Cover and simmer, stirring often, until tender, 18–22 minutes. Add water by the splash if needed.
3. Dollop with ricotta, scatter mozzarella and cover until melted and steaming throughout. Finish with basil.

DINNER

CARD NO. 28

North Pole Express Beef & Biscuit Pot

From the kitchen of ***The Polar Express***

Savory ground beef and vegetables under golden biscuits, baked in one skillet. *A hot supper for a long, cold train ride north.*

YIELD **6 servings** | TIME **55 min**

INGREDIENTS

- 1 lb ground beef
- 1 diced onion
- 2 tbsp flour
- 2 cups beef stock
- 1 tbsp Worcestershire
- 2 cups frozen peas and carrots
- 6 small refrigerated plain biscuits
- ½ tsp dried thyme

METHOD

1. Heat oven to 400°F. Brown beef and onion in a 12-inch ovenproof skillet until beef reaches 160°F.
2. Stir in flour and thyme, then gradually add stock and Worcestershire. Simmer with vegetables 5 minutes.
3. Flatten biscuits to ½ inch, arrange over hot filling and bake 18–25 minutes until undersides are cooked and center of filling reaches 165°F.

DINNER

CARD NO. 29

Tiny Tim's Cheddar-Topped Cottage Pie

From the kitchen of ***The Muppet Christmas Carol***

Ground beef and peas in gravy under cheddar mashed potatoes. *A humble, hearty pie for the Cratchit family table.*

YIELD **6 servings** | TIME **55 min**

INGREDIENTS

- 1½ lb peeled diced potatoes
- 3 tbsp butter
- ⅓ cup milk
- 1 lb ground beef
- 1 diced onion
- 2 tbsp tomato paste
- 1 cup beef stock
- 1 cup frozen peas
- ¾ cup grated cheddar
- ½ tsp salt

METHOD

1. Boil potatoes until tender and mash with butter, milk and salt.
2. Brown beef and onion in an ovenproof skillet to 160°F.
3. Add paste, stock and peas and simmer until thick, about 8 minutes. Top with mash and cheese.
4. Bake at 400°F for 15–20 minutes, until center reaches 165°F and top is golden.

DINNER

CARD NO. 30

Sisters' Rosemary Lemon Trout for Two

From the kitchen of ***White Christmas***

Roasted trout with rosemary butter and lemon over green beans. *Dinner for two, named for the Haynes sisters and their famous duet.*

YIELD **2 servings** | TIME **25 min**

INGREDIENTS

- Two 6 oz trout fillets
- 1 tbsp soft butter
- 1 tsp minced rosemary
- 1 lemon
- ¼ tsp salt
- 8 oz trimmed green beans
- 1 tbsp olive oil

METHOD

1. Heat oven to 425°F. Toss beans with oil and half the salt on a sheet pan. Roast 8 minutes. Add trout skin-side down.
2. Spread with butter, rosemary, lemon zest and remaining salt. Roast 8–12 minutes to 145°F. Finish with lemon juice.

DINNER CARD NO. 31

Martini's Bedford Falls Baked Ziti

*From the kitchen of **It's a Wonderful Life***

Ziti layered with marinara, ricotta and mozzarella and baked until browned. *Named for Mr. Martini, whose bar and whose new house both matter to George Bailey's story.*

YIELD **6 servings** | TIME **50 min**

INGREDIENTS

- 12 oz ziti
- 3 cups marinara
- 1 cup ricotta
- 1½ cups shredded mozzarella
- ¼ cup Parmesan
- 1 tsp dried basil

METHOD

1. Boil ziti 2 minutes short of packet time. Drain and toss with sauce and basil.
2. Layer half the pasta, the ricotta and half the mozzarella in a 2-quart baking dish.
3. Top with remaining pasta, mozzarella and Parmesan.
4. Bake at 375°F for 22–28 minutes until browned and 165°F in the center.

DINNER CARD NO. 32

Iris's Cottage Leek & Mushroom Pies

*From the kitchen of **The Holiday***

Creamy leeks and mushrooms under individual puff pastry lids. *The kind of supper that suits Iris's cottage on a snowy English night.*

YIELD **4 pies** | TIME **55 min**

INGREDIENTS

- 2 tbsp butter
- 2 washed sliced leeks
- 12 oz chopped mushrooms
- 1 tsp thyme
- 2 tbsp flour
- 1 cup vegetable stock
- ¼ cup cream
- ½ tsp salt
- 1 thawed puff pastry sheet
- 1 beaten egg

METHOD

1. Sauté leeks in butter 5 minutes. Add mushrooms, thyme and salt and brown 8 minutes.
2. Stir in flour, stock and cream and simmer until thick.
3. Divide among four 10 oz ovenproof ramekins.
4. Cut pastry lids, lay on top, vent and brush with egg.
5. Bake on a tray at 400°F for 20–25 minutes until puffed and filling bubbles.

DINNER

CARD NO. 33

Santa's Midnight Diner Patty Melts

From the kitchen of ***The Christmas Chronicles***

Thin beef patties with browned onion and Swiss on griddled rye. *For a Christmas Eve that takes Santa and the Pierce kids all over Chicago after midnight.*

YIELD **4 sandwiches** | TIME **35 min**

INGREDIENTS

- 1 lb ground beef
- ¾ tsp salt
- 1 sliced onion
- 3 tbsp butter
- 8 slices rye
- 4 slices Swiss cheese
- 2 tbsp mustard

METHOD

1. Brown onion in 1 tbsp butter for 12 minutes. Season beef and shape four thin patties. Sear in skillet to 160°F.
2. Spread bread with mustard, sandwich patties with onion and cheese, butter the outsides and griddle until crisp.

DINNER

CARD NO. 34

Turbo Man's Twin Cities Sausage Tray

From the kitchen of ***Jingle All the Way***

Smoked sausage roasted with potatoes, peppers and onion in a mustard and paprika glaze. *The movie's toy hunt runs all over the Twin Cities. This is the sheet-pan dinner waiting at the end.*

YIELD **4 servings** | TIME **45 min**

INGREDIENTS

- 1 lb fully cooked smoked sausage cut into coins
- 1 lb baby potatoes halved
- 2 sliced peppers
- 1 sliced red onion
- 2 tbsp olive oil
- 1 tbsp grainy mustard
- 1 tsp smoked paprika

METHOD

1. Toss potatoes with half the oil and roast at 425°F for 18 minutes.
2. Toss sausage, peppers and onion with remaining oil, mustard and paprika.
3. Add to pan and roast 18–22 minutes until potatoes soften and edges brown.

DINNER

CARD NO. 35

Jesper's Snowbound Salmon Chowder

*From the kitchen of **Klaus***

Salmon and potato chowder with leek, cream and fresh dill. *A bowl for Jesper the postman, stuck on a frozen island far from home.*

YIELD **4 bowls** | TIME **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

METHOD

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.

DINNER

CARD NO. 36

Gwen's Christmas Eve Broccoli Jackets

*From the kitchen of **Arthur Christmas***

Baked potatoes filled with broccoli in cheddar sauce. *Named for Gwen, the child whose missed present sends Arthur out into the night.*

YIELD **4 servings** | TIME **1 hr 15 min**

INGREDIENTS

- 4 large russet potatoes
- 1 tbsp oil
- ½ tsp salt
- 3 cups broccoli florets
- 2 tbsp butter
- 2 tbsp flour
- 1¼ cups milk
- 1¼ cups grated cheddar

METHOD

1. Rub potatoes with oil and salt and bake at 425°F until tender, 50–65 minutes. Steam broccoli until tender.
2. Melt butter, stir in flour for 1 minute and whisk in milk.
3. Simmer until thick, remove from heat and melt in cheese.
4. Fold in broccoli and spoon into split potatoes.



SECTION 3 OF 5 DIE HARD

Sweets

The office party has moved to the dessert floor. Start with dark chocolate and orange zest at Nakatomi Plaza.

37	Nakatomi After-Hours Cupcakes	25
38	Sgt. Powell's Snack Cake Trifle	25
39	Buddy's Breakfast Spaghetti	26
40	Juliet's Banoffee Pie	26
41	Candy Cane Forest Bark	27
42	Aunt Bethany's Ruby Cranberry Mold	27
43	Three-Sizes-Larger Lime Mousse Cups	28
44	North Pole Snow-Globe Cheesecake Jars	28
45	First Gift of Christmas Chocolate Bells	29
46	Mrs. Cratchit's Sticky Date Pudding	29
47	Vermont Snowfall Maple Pears	30
48	Amanda's California Orange Olive-Oil Cake	30
49	Christmas Eve Sleigh-Ride Apple Crisp	31
50	Booster's Butterscotch Banana Pots	31
51	Klaus's Woodland Berry Crumble Cups	32
52	Operation Santa Clementine Granita	32
53	Susan's New York Chocolate Cheesecake Cups	33
54	Sally's Patchwork Plum Galette	33

SWEETS

CARD NO. 37

Nakatomi After-Hours Cupcakes

*From the kitchen of **Die Hard***

Dark chocolate cupcakes scented with orange, topped with ganache and a twist of orange peel. *The office party at Nakatomi Plaza runs late. These are for the dessert table.*

YIELD 12 cupcakes | **TIME** 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

METHOD

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.

SWEETS

CARD NO. 38

Sgt. Powell's Snack Cake Trifle

*From the kitchen of **Die Hard***

Layers of snack cake, vanilla pudding, berries and whipped topping. *A patrol sergeant, a convenience store, and an armload of snack cakes.*

YIELD Serves 10 | **TIME** 15 min prep · Chill 2 hours · No baking

INGREDIENTS

- 10 cream-filled sponge snack cakes
- 1 box (3.4 oz) instant vanilla pudding
- 2 cups cold milk
- 1 tub (8 oz) whipped topping, thawed
- 3 cups sliced strawberries
- 1 cup raspberries
- Red and green sprinkles

METHOD

1. Whisk the pudding mix and milk for 2 minutes and let it set for 5.
2. Slice the snack cakes into thirds.
3. Layer half the cake pieces in a glass bowl, then half the pudding, half the berries, and half the whipped topping.
4. Repeat the layers and finish with sprinkles.
5. Chill at least 2 hours so the cake soaks up the pudding.

Note. Tell your guests they are for your pregnant wife.

SWEETS

CARD NO. 39

Buddy's Breakfast Spaghetti

*From the kitchen of **Elf***

Spaghetti dressed in maple and chocolate syrup and covered in candy. *Pasta, plus every one of the four main food groups.*

YIELD Serves 4 brave people | **TIME** 15 min · Dessert, technically

INGREDIENTS

- 8 oz spaghetti
- 1/4 cup maple syrup
- 2 tbsp chocolate syrup
- 1/2 cup mini marshmallows
- 1/4 cup candy-coated chocolates
- 2 tbsp rainbow sprinkles
- 1 chocolate toaster pastry, crumbled
- Crushed candy canes

METHOD

1. Cook the spaghetti in unsalted water, drain, and rinse under cool water.
2. Toss the pasta with the maple syrup.
3. Pile onto plates and drizzle with chocolate syrup.
4. Top with marshmallows, candies, sprinkles, the crumbled pastry, and candy cane.
5. Eat with your hands if you want to be accurate.

Note. This is a party stunt, and kids love it. Make a half batch the first time.

SWEETS

CARD NO. 40

Juliet's Banoffee Pie

*From the kitchen of **Love Actually***

A no-bake pie of dulce de leche, bananas and whipped cream on a crumb crust. *She turns up at the door with a peace offering.*

YIELD Serves 8 | **TIME** 25 min prep · Chill 3 hours · No baking

INGREDIENTS

- 1 1/2 cups graham cracker or digestive biscuit crumbs
- 6 tbsp butter, melted
- 1 can (13.4 oz) dulce de leche
- 3 ripe bananas, sliced
- 1 1/2 cups heavy cream
- 2 tbsp powdered sugar
- 1 tsp vanilla extract
- Shaved chocolate to finish

METHOD

1. Mix the crumbs and melted butter and press into a 9 inch pie plate. Chill 30 minutes.
2. Spread the dulce de leche over the crust.
3. Layer the banana slices on top.
4. Whip the cream with the powdered sugar and vanilla to soft peaks and pile it over the bananas.
5. Finish with shaved chocolate and chill at least 2 hours.

Note. Slice the bananas right before assembling so they do not brown.

Candy Cane Forest Bark

From the kitchen of ***Elf***

Dark and white chocolate bark with peppermint and crushed candy canes. *The first leg of the walk from the North Pole to New York.*

YIELD Makes about 1 1/2 lb | **TIME** 15 min prep · Chill 1 hour

INGREDIENTS

- 12 oz semisweet or dark chocolate, chopped
- 12 oz white chocolate, chopped
- 1/2 tsp peppermint extract
- 3/4 cup crushed candy canes

METHOD

1. Line a rimmed baking sheet with parchment.
2. Melt the dark chocolate in the microwave in 30-second bursts, stirring each time. Spread it into a thin rectangle and chill 15 minutes, until just set.
3. Melt the white chocolate the same way and stir in the peppermint extract.
4. Spread the white chocolate over the dark layer and scatter the crushed candy canes on top right away.
5. Chill until firm, about 45 minutes, then break into pieces.

Note. Do not let the first layer get rock hard or the two layers will separate when you break it.

Aunt Bethany's Ruby Cranberry Mold

From the kitchen of ***National Lampoon's Christmas Vacation***

A cranberry and orange gelatin mold set with whole raspberries. *Aunt Bethany arrives with a gelatin mold. Ours leaves out her surprise topping.*

YIELD 8 servings | **TIME** 20 min plus 6 hr setting

INGREDIENTS

- 2 envelopes (14 g total) unflavored gelatin
- ½ cup cold water
- 2½ cups cranberry juice cocktail
- ½ cup orange juice
- 1 cup raspberries

METHOD

1. Bloom gelatin in cold water 5 minutes. Heat 1 cup cranberry juice until steaming and whisk in gelatin until dissolved. Add remaining juices.
2. Chill until slightly thick, fold in berries and pour into a 5-cup mold. Chill until firm, at least 6 hours. Dip base briefly in warm water to unmold.

Three-Sizes-Larger Lime Mousse Cups

From the kitchen of ***How the Grinch Stole Christmas***

A light no-bake lime mousse made with cream cheese and whipped cream. *Green mousse with a strawberry heart on top, for the day the Grinch's heart grew three sizes.*

YIELD 6 small cups | **TIME** 20 min plus 2 hr chilling

INGREDIENTS

- 4 oz softened cream cheese
- ⅓ cup sweetened condensed milk
- 1 tsp lime zest
- 3 tbsp lime juice
- ¾ cup cold heavy cream
- 6 strawberries

METHOD

1. Beat cheese and condensed milk smooth, then add lime zest and juice. Whip cream to soft peaks and fold in. Divide into six cups and chill 2 hours.
2. Halve and notch berries into hearts and set one on each cup.

North Pole Snow-Globe Cheesecake Jars

From the kitchen of ***The Santa Clause***

No-bake cheesecake over graham crumbs with a raspberry swirl and coconut snow. *Bernard gives Charlie a snow globe. These jars borrow the look.*

YIELD 6 jars | **TIME** 25 min plus 2 hr chilling

INGREDIENTS

- ¾ cup graham crumbs
- 3 tbsp melted butter
- 8 oz softened cream cheese
- ⅓ cup powdered sugar
- 1 tsp vanilla
- ¾ cup cold heavy cream
- 6 tsp raspberry preserves
- 2 tbsp shredded coconut

METHOD

1. Toss crumbs with butter and divide between six 4 oz jars. Beat cheese, sugar and vanilla smooth. Whip cream to soft peaks and fold in.
2. Divide over crumbs, swirl each with 1 tsp preserves and finish with coconut. Chill 2 hours.

SWEETS

CARD NO. 45

First Gift of Christmas Chocolate Bells

From the kitchen of ***The Polar Express***

Dark chocolate ganache truffles shaped like small bells and dusted with cocoa. *The first gift of Christmas in the movie is a silver sleigh bell. These are the chocolate version.*

YIELD **16 truffles** | TIME **30 min plus 2 hr chilling**

INGREDIENTS

- 8 oz finely chopped dark chocolate
- ½ cup heavy cream
- 1 tbsp butter
- 2 tbsp cocoa
- 2 tbsp powdered sugar

METHOD

1. Pour steaming cream over chocolate. Wait 2 minutes, stir from the center and add butter. Chill until scoopable, about 90 minutes.
2. Divide into 16, flatten the bases and pinch rounded bell tops.
3. Dust sides with cocoa and bases with sugar. Chill 30 minutes.

SWEETS

CARD NO. 46

Mrs. Cratchit's Sticky Date Pudding

From the kitchen of ***The Muppet Christmas Carol***

A soft date cake served warm under brown sugar toffee sauce. *A proper pudding for the end of the Cratchits' Christmas dinner.*

YIELD **8 servings** | TIME **1 hr**

INGREDIENTS

- 1 cup chopped pitted dates
- ¾ cup boiling water
- ½ tsp baking soda
- 4 tbsp soft butter
- ½ cup brown sugar
- 1 egg
- 1 cup flour
- 1 tsp baking powder
- ¼ tsp salt

For the sauce

- 4 tbsp butter
- ½ cup brown sugar
- ⅓ cup cream

METHOD

1. Heat oven to 350°F and butter an 8-inch square pan.
2. Soak dates with water and soda 10 minutes, then mash.
3. Beat butter and sugar, add egg, then flour, baking powder, salt and date mixture. Bake 25–32 minutes until springy.
4. Simmer sauce ingredients 3 minutes and spoon warm over squares.

SWEETS

CARD NO. 47

Vermont Snowfall Maple Pears

*From the kitchen of **White Christmas***

Pears roasted in maple butter and served with cool yogurt. *For the snow that finally falls on Pine Tree, Vermont.*

YIELD **4 servings** | TIME **40 min**

INGREDIENTS

- 2 large firm-ripe pears
- 2 tbsp butter
- 3 tbsp maple syrup
- 1 tsp lemon juice
- ¼ tsp cinnamon
- ½ cup plain Greek yogurt

METHOD

1. Halve and core pears. Set cut-side up in a snug dish.
2. Mix melted butter, syrup, lemon and cinnamon and spoon over.
3. Roast at 375°F for 25–35 minutes until tender. Serve with yogurt and pan syrup.

SWEETS

CARD NO. 48

Amanda's California Orange Olive-Oil Cake

*From the kitchen of **The Holiday***

A tender single-layer cake made with olive oil, orange juice and zest. *Sunshine from Amanda's Los Angeles side of the house swap.*

YIELD **8 slices** | TIME **55 min plus cooling**

INGREDIENTS

- 1½ cups flour
- 1½ tsp baking powder
- ¼ tsp salt
- 2 eggs
- ¾ cup sugar
- ½ cup mild olive oil
- ½ cup orange juice
- 2 tsp orange zest

METHOD

1. Heat oven to 350°F and line a 9-inch round pan. Whisk flour, baking powder and salt.
2. Beat eggs with sugar until pale, then whisk in oil, juice and zest. Fold in dry mixture.
3. Bake 28–35 minutes until a tester comes out clean. Cool before cutting.

SWEETS

CARD NO. 49

Christmas Eve Sleigh-Ride Apple Crisp

From the kitchen of ***The Christmas Chronicles***

Cinnamon apples baked under a buttery oat crumble. *Something warm to come home to after a wild ride in the sleigh.*

YIELD **6 servings** | TIME **55 min**

INGREDIENTS

- 5 peeled sliced apples
- 2 tsp lemon juice
- 1 tsp cinnamon
- ½ cup rolled oats
- ½ cup flour
- ½ cup brown sugar
- 5 tbsp cold butter
- ¼ tsp salt

METHOD

1. Toss apples with lemon and cinnamon in an 8-inch square pan.
2. Rub butter into oats, flour, sugar and salt until clumpy. Scatter over fruit.
3. Bake at 375°F for 35–42 minutes until fruit bubbles and top browns.

SWEETS

CARD NO. 50

Booster's Butterscotch Banana Pots

From the kitchen of ***Jingle All the Way***

Chilled butterscotch pudding topped with fresh banana. *Named for Booster, Turbo Man's pink sidekick and nobody's first choice.*

YIELD **4 servings** | TIME **20 min plus 2 hr chilling**

INGREDIENTS

- 3 tbsp dark brown sugar
- 2 tbsp butter
- 2 tbsp cornstarch
- 2 cups milk
- 1 tsp vanilla
- 1 banana
- Pinch of salt

METHOD

1. Melt butter with sugar until bubbling. Whisk starch into cold milk, then slowly whisk into pan.
2. Bring to a gentle boil while stirring and cook 1 minute. Add vanilla and salt. Divide into cups and chill 2 hours. Top with sliced banana at serving.

SWEETS

CARD NO. 51

Klaus's Woodland Berry Crumble Cups

*From the kitchen of **Klaus***

Individual berry crumbles with an oat topping, baked until bubbling. *For Klaus, the woodsman whose cabin is full of handmade toys.*

YIELD **4 ramekins** | TIME **40 min**

INGREDIENTS

- 3 cups mixed frozen berries
- 2 tbsp sugar
- 2 tsp cornstarch
- ½ cup rolled oats
- ¼ cup flour
- 3 tbsp brown sugar
- 3 tbsp soft butter

METHOD

1. Toss berries with sugar and starch in four 6 oz ramekins.
2. Rub oats, flour, brown sugar and butter into crumbs and scatter over.
3. Bake on a tray at 375°F for 25–32 minutes until bubbling at the center.

SWEETS

CARD NO. 52

Operation Santa Clementine Granita

*From the kitchen of **Arthur Christmas***

A fluffy frozen clementine ice scraped with a fork. *Cold and precise, like the high-tech delivery mission that opens the movie.*

YIELD **6 servings** | TIME **15 min plus 4 hr freezing**

INGREDIENTS

- 2 cups clementine juice
- ½ cup water
- ⅓ cup sugar
- 1 tbsp lemon juice

METHOD

1. Heat water and sugar until clear and cool. Stir in both juices. Pour into a shallow metal pan and freeze.
2. Scrape with a fork every 45 minutes until fluffy crystals form, about 4 hours. Rake again before serving.

SWEETS

CARD NO. 53

Susan's New York Chocolate Cheesecake Cups

From the kitchen of ***Miracle on 34th Street***

No-bake chocolate cheesecake over chocolate wafer crumbs. *A New York dessert for Susan Walker, the little girl who has to be convinced.*

YIELD 6 cups | **TIME** 25 min plus 2 hr chilling

INGREDIENTS

- ⅔ cup chocolate wafer crumbs
- 2 tbsp melted butter
- 8 oz softened cream cheese
- ⅓ cup powdered sugar
- 3 oz melted and cooled dark chocolate
- ½ cup heavy cream

METHOD

1. Mix crumbs with butter and divide among six small cups.
2. Beat cheese and sugar smooth and beat in chocolate. Whip cream separately and fold through. Spoon over crumbs and chill 2 hours.

SWEETS

CARD NO. 54

Sally's Patchwork Plum Galette

From the kitchen of ***The Nightmare Before Christmas***

A free-form plum tart with a sugared crust. *Fruit laid out in patches, like the stitched-together rag doll it is named for.*

YIELD 6 slices | **TIME** 55 min plus cooling

INGREDIENTS

- 1 chilled 12-inch round of pie dough
- 4 firm-ripe sliced plums
- ¼ cup brown sugar
- 1 tbsp cornstarch
- ½ tsp cinnamon
- 1 beaten egg
- 1 tbsp coarse sugar

METHOD

1. Heat oven to 400°F. Place dough on a lined tray.
2. Toss plums with brown sugar, starch and cinnamon.
3. Arrange in alternating patches, leaving a 2-inch rim.
4. Fold rim over fruit, brush rim with egg and sprinkle with coarse sugar.
5. Bake 30–38 minutes until browned and bubbling.



SECTION 4 OF 5 HOW THE GRINCH STOLE CHRISTMAS

Sides

While everyone watches the roast beast, pass the crispy potatoes, bright carrots and green beans.

55	Nakatomi Elevator-Stack Potato Gratin	35
56	Clark's Christmas Light Carrots	35
57	Parker Family Mashed Potato Mountain	36
58	Buddy's Ribbon-Cut Brussels Sprouts	36
59	Who Feast Green Beans with Red Pepper Hearts	37
60	Bernard's Toyshop Pull-Apart Rolls	37
61	McCallister Headcount Mac & Cheese Cups	38
62	Glacier Gulch Blue Cheese Slaw	38
63	Fozziwig's Chestnut & Sage Dressing	39
64	Columbia Inn Cheddar Corn Pudding	39
65	Bailey Building & Loan Butter Beans	40
66	Rosehill Cottage Crispy Parsnips	40
67	Sleigh-Team Wild Rice Pilaf	41
68	Turbo Man's Red & Gold Pepper Skillet	41
69	Smeerensburg Dill Cucumber Ribbons	42
70	Bryony's Parcel-Wrapped Sweet Potatoes	42
71	Macy's Parade Cranberry-Orange Relish	43
72	Spiral Hill Sesame Squash	43

SIDES

CARD NO. 55

Nakatomi Elevator-Stack Potato Gratin

*From the kitchen of **Die Hard***

Thin potato slices baked in cream and garlic in a muffin tin, finished with Gruyère. *Tall little stacks, for a movie that spends a lot of time in elevator shafts.*

YIELD **6 servings** | TIME **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

METHOD

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.

SIDES

CARD NO. 56

Clark's Christmas Light Carrots

*From the kitchen of **National Lampoon's Christmas Vacation***

Roasted rainbow carrots in a honey, cider vinegar and thyme glaze. *Rainbow carrots for the man who put 25,000 lights on one house.*

YIELD **6 servings** | TIME **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

METHOD

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.

SIDES CARD NO. 57

Parker Family Mashed Potato Mountain

*From the kitchen of **A Christmas Story***

Buttery mashed russets piled high with a crater of melted butter, paprika and chives. *Randy plays with his mashed potatoes at the Parker table. This is the bowl he would want.*

YIELD **6 servings** | TIME **35 min**

INGREDIENTS

- 2 lb peeled russet potato chunks
- 5 tbsp butter
- ½ cup warm milk
- ¾ tsp salt
- ½ tsp paprika
- 2 tbsp chopped chives

METHOD

1. Cover potatoes with cold water, bring to a simmer and cook until tender, 15–20 minutes. Drain and steam-dry 2 minutes. Mash with 4 tbsp butter, milk and salt.
2. Pile high in a bowl, make a crater and add remaining butter, paprika and chives.

SIDES CARD NO. 58

Buddy's Ribbon-Cut Brussels Sprouts

*From the kitchen of **Elf***

Shredded Brussels sprouts sautéed with shallot, maple and toasted pumpkin seeds. *Sprouts cut as fine as Buddy's paper snowflakes, with maple, naturally.*

YIELD **4 servings** | TIME **20 min**

INGREDIENTS

- 1 lb trimmed thinly sliced Brussels sprouts
- 2 tbsp olive oil
- 1 sliced shallot
- ½ tsp salt
- 2 tsp maple syrup
- 1 tbsp cider vinegar
- ¼ cup toasted pumpkin seeds

METHOD

1. Heat oil in a wide skillet. Soften shallot for 2 minutes.
2. Add sprouts and salt and sauté 6–8 minutes until bright and browned at the edges.
3. Toss with maple and vinegar for 30 seconds. Scatter with seeds.

SIDES

CARD NO. 59

Who Feast Green Beans with Red Pepper Hearts

From the kitchen of ***How the Grinch Stole Christmas***

Buttery garlic green beans tossed with heart-shaped pieces of red pepper. *A side for the Who feast, with little hearts for the one that grew.*

YIELD **6 servings** | TIME **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

METHOD

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.

SIDES

CARD NO. 60

Bernard's Toyshop Pull-Apart Rolls

From the kitchen of ***The Santa Clause***

Soft garlic and parsley rolls baked together in one pan and pulled apart at the table. *Named for Bernard, the head elf who keeps the workshop running.*

YIELD **8 servings** | TIME **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

METHOD

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.

SIDES CARD NO. 61

McCallister Headcount Mac & Cheese Cups

From the kitchen of ***Home Alone***

Individual baked macaroni and cheese cups with a crisp panko top. *One for every head, since the McCallisters have trouble counting.*

YIELD **12 cups** | TIME **40 min**

INGREDIENTS

- 8 oz elbow macaroni
- 2 tbsp butter plus extra for pan
- 2 tbsp flour
- 1 cup milk
- 1½ cups shredded cheddar
- 1 egg
- ¼ tsp salt
- ¼ cup panko

METHOD

1. Boil macaroni just tender and drain. Melt butter, stir in flour and whisk in milk. Simmer until thick.
2. Remove from heat, melt in cheese and add salt. Toss with pasta and cool until lukewarm. Stir in beaten egg.
3. Divide into 12 buttered muffin wells, add panko and bake at 375°F for 15–20 minutes to 165°F. Rest 5 minutes.

SIDES CARD NO. 62

Glacier Gulch Blue Cheese Slaw

From the kitchen of ***The Polar Express***

Crunchy red cabbage and green apple in a yogurt dressing with blue cheese. *Named for the steep, icy stretch of track the train has to get down.*

YIELD **6 servings** | TIME **15 min**

INGREDIENTS

- 4 cups shredded red cabbage
- 1 sliced green apple
- ¼ cup crumbled blue cheese
- ¼ cup plain yogurt
- 1 tbsp cider vinegar
- 1 tsp Dijon
- ¼ tsp salt

METHOD

1. Whisk yogurt, vinegar, mustard and salt. Toss with cabbage and apple just before serving.
2. Fold in blue cheese, leaving some crumbles visible.

SIDES CARD NO. 63

Fozziwig's Chestnut & Sage Dressing

From the kitchen of ***The Muppet Christmas Carol***

Bread dressing with chestnuts, celery and fresh sage, crisp on top. *A festive pan for Fozziwig's Christmas party.*

YIELD **6 servings** | TIME **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

METHOD

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.

SIDES CARD NO. 64

Columbia Inn Cheddar Corn Pudding

From the kitchen of ***White Christmas***

A baked corn custard with cheddar and a little cornmeal. *Inn food for the Columbia Inn dining room.*

YIELD **6 servings** | TIME **55 min**

INGREDIENTS

- 3 cups thawed corn kernels
- 3 eggs
- ¾ cup milk
- 3 tbsp melted butter
- ¼ cup fine cornmeal
- 1 cup shredded cheddar
- ½ tsp salt

METHOD

1. Heat oven to 350°F. Blend 1 cup corn with eggs, milk, butter, cornmeal and salt. Stir in remaining corn and cheese. Pour into a buttered 1½-quart dish.
2. Bake 35–45 minutes to 165°F in the center. Rest 5 minutes.

SIDES

CARD NO. 65

Bailey Building & Loan Butter Beans

From the kitchen of ***It's a Wonderful Life***

Butter beans simmered with shallot, Dijon and lemon zest until creamy. *Named for the Bailey Building and Loan, which gets by on very little.*

YIELD **4 servings** | TIME **25 min**

INGREDIENTS

- 2 tbsp butter
- 1 chopped shallot
- 1 grated garlic clove
- Two 15 oz cans butter beans drained
- ¾ cup vegetable stock
- 1 tsp Dijon
- 1 tsp lemon zest
- 1 tbsp parsley

METHOD

1. Soften shallot in butter 4 minutes. Add garlic for 30 seconds, then beans, stock and Dijon. Simmer uncovered 10–12 minutes. Mash a few beans to thicken. Stir in zest and parsley.

SIDES

CARD NO. 66

Rosehill Cottage Crispy Parsnips

From the kitchen of ***The Holiday***

Roasted parsnips glazed with grainy mustard and honey. *A British roast-dinner side for Iris's cottage.*

YIELD **4 servings** | TIME **45 min**

INGREDIENTS

- 1½ lb peeled parsnips cut into even batons
- 2 tbsp olive oil
- ½ tsp salt
- 1 tbsp grainy mustard
- 1 tbsp honey
- 1 tsp cider vinegar

METHOD

1. Toss parsnips with oil and salt and roast at 425°F for 25 minutes, turning once. Mix mustard, honey and vinegar.
2. Toss with parsnips and roast 5–8 minutes until caramelized.

SIDES

CARD NO. 67

Sleigh-Team Wild Rice Pilaf

From the kitchen of ***The Christmas Chronicles***

Wild rice with dried cranberries, toasted almonds and parsley. *Fuel for the reindeer team's long night.*

YIELD **6 servings** | TIME **55 min**

INGREDIENTS

- 1 cup wild rice blend
- 2 cups vegetable stock or amount on rice packet
- 1 tbsp butter
- 1 chopped shallot
- ⅓ cup dried cranberries
- ⅓ cup toasted sliced almonds
- 1 tbsp parsley

METHOD

1. Soften shallot in butter. Add rice and stock and cook covered per packet, usually 35–45 minutes.
2. Stir cranberries in for the last 5 minutes. Rest, fluff and add almonds and parsley.

SIDES

CARD NO. 68

Turbo Man's Red & Gold Pepper Skillet

From the kitchen of ***Jingle All the Way***

Seared red and yellow peppers with onion, sherry vinegar and basil. *Red and gold, the colors of Turbo Man's suit.*

YIELD **4 servings** | TIME **20 min**

INGREDIENTS

- 2 red bell peppers and 2 yellow bell peppers, cut into strips
- 1 sliced red onion
- 2 tbsp olive oil
- ½ tsp salt
- 1 tbsp sherry vinegar
- 1 tbsp chopped basil

METHOD

1. Sear peppers and onion in oil in a broad hot skillet for 8–12 minutes, stirring occasionally for browned patches. Add salt and vinegar and cook 1 minute. Fold in basil.

SIDES CARD NO. 69

Smeerensburg Dill Cucumber Ribbons

*From the kitchen of **Klaus***

Shaved cucumber in a sour cream, lemon and dill dressing. *A cool Nordic-style side for a cold northern town.*

YIELD **4 servings** | TIME **15 min plus 20 min chilling**

INGREDIENTS

- 2 English cucumbers
- ½ tsp salt
- ⅓ cup sour cream
- 1 tbsp lemon juice
- 2 tbsp chopped dill
- ¼ tsp black pepper

METHOD

1. Shave cucumbers into ribbons. Salt and drain 10 minutes, then blot dry.
2. Whisk remaining ingredients, fold in ribbons and chill 20 minutes.

SIDES CARD NO. 70

Bryony's Parcel-Wrapped Sweet Potatoes

*From the kitchen of **Arthur Christmas***

Sweet potato cubes steamed in foil with maple, butter and rosemary. *Wrapped in foil parcels in honor of Bryony, the elf who can wrap anything.*

YIELD **4 servings** | TIME **45 min**

INGREDIENTS

- 1½ lb peeled sweet potatoes cut into ½-inch cubes
- 2 tbsp butter
- 1 tbsp maple syrup
- 1 tsp minced rosemary
- ½ tsp salt

METHOD

1. Divide cubes between four sheets of foil. Add butter, maple, rosemary and salt evenly.
2. Fold into sealed parcels and bake on a tray at 400°F for 30–38 minutes until tender.
3. Open carefully and spoon juices over potatoes.

SIDES

CARD NO. 71

Macy's Parade Cranberry-Orange Relish

*From the kitchen of **Miracle on 34th Street***

A raw cranberry, orange and apple relish, chopped fine and chilled. *For Thanksgiving Day, when the movie opens at the parade.*

YIELD **8 servings** | TIME **10 min plus 1 hr chilling**

INGREDIENTS

- 12 oz fresh cranberries
- 1 orange
- ½ cup sugar
- 1 peeled diced sweet apple
- Pinch of salt

METHOD

1. Zest orange, peel away pith and remove seeds.
2. Pulse orange flesh, zest, cranberries, sugar, apple and salt in short bursts until finely chopped. Chill 1 hour so the sugar dissolves.

SIDES

CARD NO. 72

Spiral Hill Sesame Squash

*From the kitchen of **The Nightmare Before Christmas***

Roasted delicata squash glazed with miso and maple and finished with sesame. *Arranged in a curl, like the hill Jack sings from.*

YIELD **4 servings** | TIME **40 min**

INGREDIENTS

- 2 small delicata squash
- 2 tbsp neutral oil
- ½ tsp salt
- 1 tbsp white miso
- 1 tbsp maple syrup
- 1 tsp rice vinegar
- 2 tsp toasted sesame seeds

METHOD

1. Halve squash, remove seeds and slice into ½-inch crescents.
2. Toss with oil and salt and roast at 425°F for 20 minutes.
3. Whisk miso, maple and vinegar, coat squash and roast 5–8 minutes more.
4. Arrange in a spiral and finish with sesame.



SECTION 5 OF 5 HOME ALONE

Christmas Cookies

Kevin has the house to himself, and the cookie tin is wide open. Pick a batch for the movie or pack a few to give away.

73	Santa's Cookies	45
74	Air Duct Gingerbread People	45
75	Griswold Tangled-Light Sugar Cookies	46
76	Major Award Fringed Lampshade Shortbread	46
77	Buddy's Four Food Groups Cookies	47
78	Cindy Lou's Strawberry Heart Thumbprints	47
79	Kevin's Aftershave Handprint Cookies	48
80	The Conductor's Punched-Ticket Butter Cookies	48
81	Gonzo's Blue Dickens Inkspots	49
82	Sisters' Matching Snowball Cookies	49
83	Clarence's Angel-Wing Palmiers	50
84	House-Swap Lemon & Rosemary Shortbread	50
85	Christmas Chronicles Lost-Hat Coconut Caps	51
86	Turbo Man Cinnamon Shield Cookies	51
87	Klaus's Wax-Seal Ginger Coins	52
88	Arthur's Striped Sweater Biscotti	52
89	Kris's Postmarked Pecan Envelopes	53
90	Zero's Glowing-Nose Meringue Ghosts	53

Santa's Cookies

From the kitchen of ***The Santa Clause***

Classic cut-out sugar cookies with a simple icing. *Every house leaves a plate. Santa is counting.*

YIELD Makes about 30 | **TIME** 35 min prep · Chill 1 hour · Bake 8 to 10 min

INGREDIENTS

- 3 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- 2 tsp vanilla extract
- Icing: 2 cups powdered sugar, 2 to 3 tbsp milk, food coloring

METHOD

1. Whisk the flour, baking powder, and salt.
2. Beat the butter and sugar until pale and fluffy, about 3 minutes. Beat in the egg and vanilla.
3. Mix in the dry ingredients until a dough forms. Divide in two, flatten into discs, wrap, and chill 1 hour.
4. Heat the oven to 350. Roll the dough 1/4 inch thick on a floured counter and cut shapes.
5. Bake on parchment for 8 to 10 minutes, until the edges are just set. Cool completely.
6. Stir the icing until smooth, tint it, and decorate.

Note. Pull them before they brown. Pale cookies stay soft.

Air Duct Gingerbread People

From the kitchen of ***Die Hard***

Spiced molasses gingerbread cut-outs. *See the illustration on the front page.*

YIELD Makes about 24 | **TIME** 30 min prep · Chill 2 hours · Bake 9 to 11 min

INGREDIENTS

- 3 cups all-purpose flour
- 1 tbsp ground ginger
- 2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 cup unsalted butter, softened
- 3/4 cup packed dark brown sugar
- 1 large egg
- 1/2 cup molasses

METHOD

1. Whisk the flour, spices, baking soda, and salt.
2. Beat the butter and brown sugar until fluffy. Beat in the egg, then the molasses.
3. Add the dry ingredients and mix until combined. Wrap and chill at least 2 hours.
4. Heat the oven to 350. Roll 1/4 inch thick and cut out.
5. Bake 9 to 11 minutes. Cool on the pan for 5 minutes, then move to a rack.
6. Decorate with the icing from Santa's Cookies.

Note. A firm, cold dough is the difference between a gingerbread man and a gingerbread puddle.

Griswold Tangled-Light Sugar Cookies

*From the kitchen of **National Lampoon's Christmas Vacation***

Iced sugar cookies with piped chocolate wires and candy bulbs. *Clark spends half the movie fighting with Christmas lights. These are decorated with the mess.*

YIELD 24 cookies | **TIME** 45 min plus chilling and icing set

INGREDIENTS

- ½ cup soft butter
- ⅔ cup sugar
- 1 egg
- 1 tsp vanilla
- 1¾ cups flour
- ½ tsp baking powder
- ¼ tsp salt
- 1 cup powdered sugar
- 1–2 tbsp milk
- 2 oz melted chocolate
- ½ cup mini candy-coated chocolates

METHOD

1. Cream butter and sugar. Beat in egg and vanilla, then flour, baking powder and salt. Chill 30 minutes. Roll ¼ inch thick and cut small rounds.
2. Bake at 350°F for 8–11 minutes until set and cool.
3. Ice with sugar mixed with just enough milk to spread.
4. Pipe looping chocolate wires and add candy bulbs while tacky.

Major Award Fringed Lampshade Shortbread

*From the kitchen of **A Christmas Story***

Buttery shortbread trapezoids with gold sugar and a chocolate-dipped edge. *Shaped like the fringed shade on the Old Man's major award.*

YIELD 18 cookies | **TIME** 45 min plus chilling

INGREDIENTS

- ½ cup soft butter
- ¼ cup powdered sugar
- 1 tsp vanilla
- 1 cup flour
- 2 tbsp cornstarch
- ⅛ tsp salt
- 2 oz melted dark chocolate
- 2 tbsp gold sanding sugar

METHOD

1. Cream butter and sugar, add vanilla, then dry ingredients. Roll ¼ inch thick and chill 25 minutes.
2. Cut small trapezoids and score short fringe lines at their wide bases with a fork. Sprinkle with gold sugar.
3. Bake at 325°F for 13–17 minutes until pale gold. Cool and dip upper edges in chocolate.

Buddy's Four Food Groups Cookies

*From the kitchen of **Elf***

Soft brown sugar and maple cookies loaded with candy. *Candy, candy canes, candy corn and syrup. All four of Buddy's food groups in one cookie.*

YIELD 18 cookies | **TIME** 30 min plus cooling

INGREDIENTS

- ½ cup soft butter
- ½ cup brown sugar
- 1 egg
- 1 tbsp maple syrup
- 1½ cups flour
- ½ tsp baking soda
- ¼ tsp salt
- ⅓ cup chocolate candies
- ¼ cup candy corn
- 2 tbsp crushed candy canes

METHOD

1. Cream butter and sugar. Beat in egg and maple, then flour, soda and salt. Fold in chocolate candies.
2. Portion into 18 mounds and bake at 350°F for 9–12 minutes.
3. Immediately press candy corn and peppermint into warm tops. Cool on tray for 5 minutes before moving.

Cindy Lou's Strawberry Heart Thumbprints

*From the kitchen of **How the Grinch Stole Christmas***

Butter cookies with a heart-shaped well of strawberry jam. *Small and sweet, for the smallest Who with the biggest heart.*

YIELD 20 cookies | **TIME** 40 min

INGREDIENTS

- ½ cup soft butter
- ⅓ cup sugar
- 1 egg yolk
- 1 tsp vanilla
- 1¼ cups flour
- ⅛ tsp salt
- ¼ cup smooth strawberry jam

METHOD

1. Cream butter and sugar. Beat in yolk and vanilla, then flour and salt. Roll into 20 balls and flatten slightly.
2. Press two angled fingertip marks into each to form a heart. Fill each with about ½ tsp jam.
3. Bake at 350°F for 11–14 minutes until bases turn gold. Cool before lifting.

Kevin's Aftershave Handprint Cookies

From the kitchen of ***Home Alone***

Brown sugar butter cookies cut like hands and traced in white chocolate. *Two hands on the cheeks and a scream. You know the scene.*

YIELD **16 cookies** | TIME **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

METHOD

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.

The Conductor's Punched-Ticket Butter Cookies

From the kitchen of ***The Polar Express***

Crisp butter cookies cut like tickets, with punched holes and golden sugar. *Every ticket on the train gets punched by the conductor. So does every cookie.*

YIELD **24 cookies** | TIME **50 min plus chilling**

INGREDIENTS

- ½ cup soft butter
- ⅓ cup sugar
- 1 egg yolk
- ½ tsp vanilla
- 1¼ cups flour
- ¼ tsp salt
- 2 tbsp coarse golden sugar

METHOD

1. Cream butter and sugar, add yolk and vanilla, then flour and salt.
2. Roll to ⅛ inch thick and chill 30 minutes.
3. Cut into 24 ticket-shaped rectangles, notch the ends and punch holes with a drinking straw. Sprinkle with gold sugar.
4. Bake at 350°F for 8–11 minutes until edges color.

Gonzo's Blue Dickens Inkspots

From the kitchen of ***The Muppet Christmas Carol***

Lemon shortbread rounds with a spot of blueberry preserves. *For Gonzo, who narrates the whole story as Charles Dickens.*

YIELD **18 cookies** | TIME **35 min plus cooling**

INGREDIENTS

- ½ cup soft butter
- ⅓ cup powdered sugar
- 1 tsp lemon zest
- 1 cup flour
- 2 tbsp cornstarch
- ⅛ tsp salt
- ¼ cup thick blueberry preserves

METHOD

1. Beat butter, sugar and zest until pale. Mix in flour, starch and salt.
2. Shape 18 balls, indent the tops with a teaspoon and fill each with about ½ tsp preserves.
3. Bake at 350°F for 12–15 minutes until rims are lightly golden. Cool fully so the inkspots set.

Sisters' Matching Snowball Cookies

From the kitchen of ***White Christmas***

Pecan butter cookies rolled twice in powdered sugar. *Made in matching pairs, like the Haynes sisters.*

YIELD **24 small cookies** | TIME **40 min**

INGREDIENTS

- ½ cup soft butter
- ¼ cup powdered sugar plus ½ cup for rolling
- ½ tsp vanilla
- 1 cup flour
- ½ cup finely ground toasted pecans
- ⅛ tsp salt

METHOD

1. Beat butter, ¼ cup sugar and vanilla. Mix in flour, pecans and salt. Roll into 24 matching balls.
2. Bake at 350°F for 11–14 minutes until bottoms are pale gold.
3. Cool 5 minutes, roll in powdered sugar and roll again when cool. Serve in pairs.

Clarence's Angel-Wing Palmiers

*From the kitchen of **It's a Wonderful Life***

Crisp puff pastry cookies caramelized with cinnamon and orange sugar. *For Clarence, the angel working to earn his wings.*

YIELD 18 cookies | **TIME** 35 min plus 15 min chilling

INGREDIENTS

- 1 thawed puff pastry sheet about 10 inches square
- ⅓ cup sugar
- ½ tsp cinnamon
- 1 tsp orange zest

METHOD

1. Rub zest and cinnamon into sugar. Sprinkle half on work surface and half over pastry and roll lightly to embed.
2. Fold opposite sides inward twice, then fold together.
3. Chill 15 minutes and slice crosswise into 18 pieces.
4. Lay cut-side down on parchment and bake at 400°F for 10 minutes. Flip and bake 4–7 minutes until amber.

House-Swap Lemon & Rosemary Shortbread

*From the kitchen of **The Holiday***

Slice-and-bake shortbread with lemon zest and rosemary. *California lemon and English garden rosemary, one from each side of the swap.*

YIELD 20 cookies | **TIME** 40 min plus 30 min chilling

INGREDIENTS

- ½ cup soft butter
- ⅓ cup sugar
- 2 tsp lemon zest
- 1 tsp finely minced rosemary
- 1¼ cups flour
- ¼ tsp salt

METHOD

1. Beat butter with sugar, zest and rosemary.
2. Work in flour and salt just until clumps form.
3. Press into a 7-inch log, chill 30 minutes and slice into 20 rounds.
4. Bake at 325°F for 14–18 minutes until edges turn sandy gold.

Christmas Chronicles Lost-Hat Coconut Caps

From the kitchen of ***The Christmas Chronicles***

Coconut macaroons dipped in white chocolate and red sugar. *Santa's hat goes missing early in the night. These are shaped like it.*

YIELD 16 macaroons | **TIME** 35 min plus cooling

INGREDIENTS

- 2 egg whites
- ⅓ cup sugar
- ½ tsp vanilla
- ⅛ tsp salt
- 2 cups sweetened shredded coconut
- 3 oz white chocolate
- 2 tbsp red sanding sugar

METHOD

1. Whisk whites, sugar, vanilla and salt until foamy.
2. Mix in coconut and squeeze into 16 small cap shapes.
3. Bake on parchment at 325°F for 16–20 minutes until set and lightly toasted. Cool.
4. Dip tips in melted chocolate and then red sugar.

Turbo Man Cinnamon Shield Cookies

From the kitchen of ***Jingle All the Way***

Cinnamon sugar cookies pressed flat and marked with concentric rings. *Stamped with rings like a superhero's emblem.*

YIELD 18 cookies | **TIME** 35 min

INGREDIENTS

- ½ cup soft butter
- ⅔ cup sugar plus 2 tbsp for coating
- 1 egg
- 1¼ cups flour
- ½ tsp baking powder
- ¼ tsp salt
- 2 tsp cinnamon divided

METHOD

1. Cream butter and ⅔ cup sugar, then beat in egg.
2. Mix in flour, baking powder, salt and 1 tsp cinnamon. Combine remaining cinnamon and sugar.
3. Roll dough into 18 balls, coat in cinnamon sugar and flatten into disks.
4. Press concentric rings with two clean round lids. Bake at 350°F for 10–12 minutes.

Klaus's Wax-Seal Ginger Coins

*From the kitchen of **Klaus***

Ginger and molasses coins with a dab of ruby chocolate. *Every letter to Klaus goes through the post, so each cookie gets a wax seal.*

YIELD **24 cookies** | TIME **40 min plus chilling**

INGREDIENTS

- ½ cup soft butter
- ⅓ cup brown sugar
- 2 tbsp molasses
- 1 egg yolk
- 1½ cups flour
- 1½ tsp ground ginger
- ½ tsp cinnamon
- ¼ tsp salt
- 2 oz ruby chocolate

METHOD

1. Beat butter, sugar and molasses. Add yolk, then flour, spices and salt. Form an 8-inch log and chill 30 minutes.
2. Slice 24 coins and bake at 350°F for 10–13 minutes. Cool.
3. Add a dab of melted ruby chocolate to the center of each and swirl like sealing wax.

Arthur's Striped Sweater Biscotti

*From the kitchen of **Arthur Christmas***

Cranberry pistachio biscotti drizzled with white chocolate. *Striped in honor of Arthur's Christmas sweaters.*

YIELD **About 20 slices** | TIME **1 hr 10 min plus cooling**

INGREDIENTS

- 2 eggs
- ⅔ cup sugar
- 1 tsp vanilla
- 1¾ cups flour
- 1 tsp baking powder
- ¼ tsp salt
- ⅓ cup dried cranberries
- ⅓ cup chopped pistachios
- 2 oz white chocolate

METHOD

1. Beat eggs, sugar and vanilla until pale. Fold in flour, baking powder, salt, cranberries and nuts. Shape two 8-inch logs with damp hands. Bake at 350°F for 22–26 minutes.
2. Cool 10 minutes, slice diagonally ½ inch thick and bake at 300°F for 8–10 minutes per side.
3. Cool and drizzle with stripes of melted chocolate.

Kris's Postmarked Pecan Envelopes

*From the kitchen of **Miracle on 34th Street***

Cream cheese pastry folded around a maple pecan filling. *For the sacks of letters to Santa that settle the case in court.*

YIELD **16 cookies** | TIME **50 min plus chilling**

INGREDIENTS

- ½ cup soft butter
- 4 oz soft cream cheese
- 1¼ cups flour
- ⅛ tsp salt
- ⅓ cup finely ground pecans
- 2 tbsp brown sugar
- 1 tbsp maple syrup
- 1 tbsp powdered sugar

METHOD

1. Beat butter and cream cheese, then add flour and salt. Chill 45 minutes.
2. Roll into a 12-inch square and cut 16 smaller squares. Mix nuts, brown sugar and syrup.
3. Put a little filling on each, wet two opposite corners and pinch together.
4. Chill 10 minutes and bake at 375°F for 13–17 minutes. Cool and dust with sugar.

Zero's Glowing-Nose Meringue Ghosts

*From the kitchen of **The Nightmare Before Christmas***

Crisp vanilla meringues with chocolate chip eyes and an orange nose. *Shaped like Zero, Jack's ghost dog with the glowing nose.*

YIELD **24 cookies** | TIME **1 hr 30 min plus cooling**

INGREDIENTS

- 2 large room-temperature egg whites
- ¼ tsp cream of tartar
- ½ cup superfine sugar
- ½ tsp vanilla
- 2 tbsp mini chocolate chips
- 24 tiny orange candy sprinkles

METHOD

1. In a grease-free bowl beat whites and cream of tartar to soft peaks.
2. Add sugar gradually and beat until glossy and no longer gritty. Beat in vanilla.
3. Pipe 24 small peaked ghosts on parchment, adding two chips for eyes and an orange sprinkle for the nose.
4. Bake at 225°F for 60–75 minutes until dry and lifting cleanly. Cool in switched-off oven.



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Ninety recipe cards from the Christmas movie shelf. Die Hard is on that shelf.

diehardisachristmasmovie.netlify.app

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