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Christmas
2005



Food & Drink for the Holidays



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Food & Drink
for the Holidays

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The holidays are a time to eat, drink and be merry with friends and family!

Let us help you make the most of your celebrations with our guide featuring lots of holiday recipe suggestions and tips for creating festive tables.

[Creating a Beautiful Table](#)



Holiday Food and Drink: Our Top 10

The holidays just wouldn't be complete without these classics. Why not get inspired and expand your repertoire this year?

5. Gingerbread

From gingerbread people to elaborate gingerbread houses, this is one of *the* Christmas classics and a favourite among children. When it comes to gingerbread, your imagination is the only limit. Try gingerbread cake. It's amazing with whipped cream.

Our Suggestions:

- [Basic Gingerbread Cookies](#)
- [Gingerbread House](#)
- [Gingerbread House Tips](#)

4. Punch

Nothing says "party" like punch! It's the perfect complement to a buffet meal, and you can please young and old by providing a non-alcoholic version for the kiddies.

A tip: freeze some of the punch as ice cubes to use instead of ice cubes to avoid diluting your drink.

Our Suggestions:

- [Christmas Punch](#)
- [Champagne Punch](#)
- [The Big Punch Recipe \(For a crowd\)](#)
- [Non-Alcoholic Fruit Punch](#)

3. Gravy

Christmas dinner wouldn't be the same without a gravy boat being passed around the table. There's just something about gravy. Drizzle it over your mashed potatoes and turkey or dip your bread in it. Is there a sauce more versatile?

Our Suggestions:

- [Gravy 101](#)
- [Perfect Turkey Gravy](#)
- [Mushroom Gravy](#)
- [Mashed Potato Cooking Tips](#)

2. Cranberry Sauce

Some people love it from a can. Others say it's even better from scratch. However you like it, this tart sauce is inarguably the perfect complement to a holiday meal. To make a simple cranberry sauce, all you need to do is boil some fresh or frozen cranberries in water and add sugar to taste. Once the cranberries have popped, you've got yourself some cranberry sauce!

Our Suggestions:

- [Grand Marnier Cranberry Sauce](#)
- [Apricot-Ginger Cranberry Sauce](#)
- [Cranberry Sauce with Port and Orange](#)

1. Turkey and Stuffing

The granddaddy of the holiday feast! Baking this bird is no small feat. Here's a tip to get you started: buy the best turkey you can afford. You will notice the difference!

Our Suggestions:

- [Turkey and Stuffing Cooking Tips](#)
- [Turkey Roasting Guide](#)
- [Roast Turkey with Pomegranate Glaze](#)
- [Basic Stuffing Recipe](#)
- [Stuffing Variations](#)

[Got the food down? Now set your table like a pro!](#)



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