

LITTLE HOBOKEN'S CHRISTMAS MENU

by Julie Knot



THE MENU

Baked Brie

Christmas Tree Deviled Eggs

Salsa Verde Roasted Beet

Creamed Spinach & Roasted
Cauliflower in Brown Butter
Sauce

Christmas Tortellini &
Spinach Soup

Eggnog Sweet Potato Casserole

Holiday Lasagna

Maple Salmon
(Feast of 7 Fishes)

Raspberry-Fig Rugelach Wreath

Christmas Crack

SHOPPING LIST

Garlic (Cloves)	4
Red Onion	1
Shallot	1
Avocado	1
Red Pepper	1
Beets with Stems & Greens	2lbs
Spinach	3lbs
Sweet Potatoes	3.5lbs
Scallions	2
Pomegranate Seeds	1
Cauliflower	3lbs
Lemon	1
Navel Orange	1
Fresh Basil	1
Fresh Cilantro	1
Fresh Dill	1
Fresh Sage	1
Fresh Parsley	1
Fresh Ginger	1
Italian Sausage	8oz
Lean Ground Beef	8oz
Salmon	1.5lbs
Brie	4-8oz
Ricotta Cheese	2lbs
Asiago Cheese	1
Parmesan Cheese	1
Mozzarella Cheese	16oz
Cream Cheese	4oz
Eggnog	1
Whole Milk	2 1/2 cups
Butter	2.5 sticks
Eggs (Large)	11

pantry

Salt	Pasta Sauce	Wheat Chex
Pepper	AP Flour	Pretzel Sticks
Olive Oil	Sugar	M&M's
Balsamic Vinegar	Brown Sugar	White Chocolate
Apple Cider Vinegar	Vanilla Extract	Tortellini (Frozen)
Maple Syrup	Chili Powder	Puff Pastry (Frozen)
Soy Sauce	Nutmeg	Jam (any flavor)
Sesame Oil	Cinnamon	Cranberry-Raspberry
Cannellini Beans (15-oz can)	Oregano	Juice
Diced Tomatoes (14.5 oz can)	Golden Raisins	Quick Cook Oats
Vegetable Broth (14.5oz cans)	Chopped Pecans	Oven-Ready
	Dried Figs	Lasagna Noodles
	Cheerios	
	Rice Chex	



*more recipes on
@seasongenerously*