

12/25/08 - Alternative Christmas Dinners Ideas

Alternative Christmas Dinners

We all have a picture of Christmas dinner in our minds. It involves turkey, stuffing, gravy, and a host of other dishes. If you want to break with tradition, here are some alternative Christmas dinner ideas to try out on your family this year.

Just because it is Christmas dinner, doesn't mean that we have to eat the same things each year. Branch out and try a few other dishes or some of your favorite comfort foods that aren't necessarily a part of a traditional Christmas dinner menu. Dinner guests will like the variety.

If your guests are on board with this Christmas dinner idea, ask them to participate. They can bring a favorite dish of theirs to the gathering for everyone else to try. Instead of turkey as the centerpiece use the other poultry that is popular the rest of the year. Have a plate of fried chicken on the dinner table.

How about fish? We often think of poultry or ham for holiday occasions but fish is just as good and healthier for you. Serve up a platter of salmon or tilapia. For a down home feel, batter and fry some whiting fillets.

Seafood works well as an alternate Christmas dinner dish. A pot of clam or seafood chowder (New England style) will warm the cockles during the holiday meal. After a hearty bowl of that, no one will want a big heaping helping of turkey and potatoes. Serve the soup with those cute little oyster crackers.

If you have children, ask them to participate in the menu planning. Kids have their favorite foods as well. Christmas dinner revolves around good people and good

food. So, have something that you like to eat on the dinner table. You may find a bowl of spaghetti and meatballs in the midst of everything else.

Try out the other white meat. A pork loin is lean and juicy. It still goes well with mashed potatoes and a gravy or wild rice and green beans. Pork loin roasts for twenty minutes per pound so the oven won't be tied up all day. If mashed potatoes are too heavy, try a medley of fresh roasted vegetables like onions, baby carrots, and red skinned potatoes.

Choose a theme for your Christmas dinner. If it's seafood, or Italian food, or Mexican food, everyone can bring something to contribute to the meal. The food will be different than usual but the sentiment is still the same.

Alternative Christmas dinner ideas are fun to try out. If it doesn't take with the folks, you can go back to a more traditional Christmas meal next year.

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