



Morrisons

*Making*  
**CHRISTMAS**  
*Easier*

*Christmas Stress-less*  
*Step by step guide*





# Christmas Eve

1.

---

## **Make some stuffing**

(Packet or from scratch) and store in the fridge.

2.

---

**Roast your potatoes and parsnips** and pop in airtight containers in the fridge ready to heat in a hot oven on the day. Roast slightly less than normal so that they can cook further on the day.

3.

---

**Peel and chop your carrots and pop in cold water** with a squeeze of lemon in an airtight container. Place in the fridge ready to roast on Christmas day.

4.

---

**Prepare and parboil the brussel sprouts** and chill in an airtight container, ready to fry on Christmas day.

5.

---

**Make the Yorkshire puddings**, allow to cool, place in freezer bags and freeze ready to heat in the oven on Christmas day.

6.

---

**Wrap your pigs in blankets** and pop in the fridge covered.

7.

---

**Set alarms Christmas Day timings** (see page 3) so that you are prepped for the big day.

*And finally*

**Check oven space** – is your oven as big as your ambitions?

**Set the table.**

NOW

 TAKE A BREAK 

*Have a well deserved drink... Or two.*



# Christmas Day

**9-10am**

Take your turkey and stuffing out of the fridge to reach room temperature and **pre-heat the oven** to the stated temperature.

**11:00am**

**Rub the turkey all over with oil or butter** and season. **Ensure giblets are removed.** Fill the neck and body cavities with the pre-bought stuffing.

**11:15am**

**Pop the turkey in the oven** on a pre-foiled tray (calculate time depending on size). Baste regularly.

**11:30am**

**Prep your cabbage and accompanying cooking ingredients** according to your chosen recipe.

## TAKE A BREAK

*Remember to enjoy the festivities with the family!  
Or, go and prep a cold starter to pop in the fridge!*

**2:00pm**

**Remove the turkey from the oven**, cover loosely (based on 3 hour cooking time – it may need longer). **De-glaze, drain and sieve the juices to add to your gravy.**

**2:10pm**

**Make the gravy** and leave to simmer on a low heat.

**2:20pm**

**Pop the cabbage in a pan to fry** with chosen recipe ingredients. **Get your pigs in blankets and carrots in the oven** at 200°C.

**2:30pm**

**Begin heating through any other sauces on a low heat** and **pop the pre-roasted potatoes** (uncovered) and **parsnips** (covered with foil) in the oven to heat through.

**2:40pm**

**Start frying the parboiled brussel sprouts** with chosen recipe ingredients. **Warm plates and serve up any extras** (cranberry sauce). Take a drinks order.

**2:50pm**

Cover the potatoes in foil and **pop the Yorkshire puddings in the oven** to heat through.

**3:00pm**

Call on Santa's helpers to **serve your Christmas dinner**  
If serving a cold starter then pop all hot veg and sides into oven-proof dishes in a switched off oven to keep warm and pop lids on sauces over a low heat on the hob whilst you enjoy your starter.