

**12 Christmas Recipes to Make Ahead and Freeze**  
*Free Printable Recipes and Grocery List Provided Below*

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Tip: use disposable pans for easy clean-up!

## 1. Breakfast Strata

Recipe adapted from [New Leaf Wellness](#)

Yields: 8-10 servings

### Ingredients

- 2 cups skim milk
- 8 large eggs, beaten
- 1 teaspoon dry mustard powder
- ½ pound boneless ham, diced
- 1 cup frozen green and red peppers and onion strips (broccoli can be substituted if desired)
- 1/4 teaspoon pepper
- 6 ounce bag seasoned croutons
- ¼ pound mild cheddar cheese, shredded

### Materials

- 9"x13" casserole dish (glass, aluminum, or disposable) (OR split into two pie pans)
- Plastic wrap
- Aluminum foil

### To Freeze and Cook Later

1. In a large bowl, whisk together the milk, eggs, and mustard powder.
2. Add ham, frozen vegetables, pepper, and croutons. Mix until every crouton is saturated.
3. Pour into greased casserole dish and top with shredded cheese.
4. Cover pan with layers of plastic wrap and foil.
5. Write cooking instructions on foil and freeze for up to three months.

### To Cook

Preheat oven to 350° F. Remove plastic wrap and foil. Bake uncovered for 60 to 70 minutes or until top is golden brown and center is cooked through.

## 2. Bacon Wrapped Dates with Goat Cheese

Recipe adapted from [Pinch of Yum](#)

Yields: 32 dates

### Ingredients

- 16 thin slices of bacon (about one pound)
- 32 dates
- 8 ounces goat cheese

### Materials

- 9"x13" casserole dish (glass, aluminum, or disposable)
- Plastic wrap
- Aluminum foil
- Toothpicks

### To Freeze and Cook Later

1. Slice the dates lengthwise on one side to create an opening. Remove the pit.
2. Using a spoon, stuff a small amount of goat cheese into the cavity of each date and press the sides together to close.
3. Cut the bacon slices in half.
4. Wrap each date with a slice of bacon and secure with a toothpick.
5. Place in casserole dish and cover with layers of plastic wrap and foil.
6. Write cooking instructions on foil and freezer for up to three months.

### To Cook

Thaw overnight in fridge. Preheat oven to 350°. Bake for 25 minutes or until browned to your liking. Remove from the oven, place on a paper towel lined plate, and let stand for 5 minutes before serving.

### Tips

For crispier, browned bacon, set the oven temperature at 375.

For crispier bacon, bake longer.

Usually my bacon pieces wrap around the dates 1.5 times. If it's wrapping more than twice around the date, trim your bacon slices so they're a little shorter. If that bacon layer is too thick, it won't cook.

### 3. Slow Cooker Cocktail Meatballs

*Recipe adapted from [New Leaf Wellness](#)*

#### **Ingredients**

- 2 pounds small meatballs
- 1 small yellow onion, chopped
- 12oz jar chili sauce
- 6 tablespoons light brown sugar
- 1 cup water
- 2 teaspoons yellow mustard
- 6 tablespoons apple cider vinegar

#### **Materials**

- 1 gallon-sized plastic freezer bag

#### **To Freeze and Cook Later**

1. Label your freezer bag with the name of the recipe and cooking instructions.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

#### **To Cook**

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your slow cooker.
3. Cook in slow cooker 6-8 hours on “low” setting.

## 4. Slow Cooker Spinach Artichoke Dip

Recipe adapted from [Damn Delicious](#)

### Ingredients

- 2 (14 ounce) cans artichoke hearts, drained and chopped
- 1 (10 ounce) package frozen spinach
- 8 ounces sour cream
- 1 small onion, diced
- 2 cloves garlic, crushed
- $\frac{3}{4}$  cup grated Parmesan cheese
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  cup crumbled feta cheese
- $\frac{1}{3}$  cup mayonnaise
- 1 tablespoon red wine vinegar
- $\frac{1}{4}$  teaspoon freshly ground black pepper
- 8 ounces cream cheese, cubed

### Materials

- 1 gallon-sized plastic freezer bag

### To Freeze and Cook Later

1. Label your freezer bag.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

### To Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The day of cooking, pour contents of freezer bag into your slow cooker.
3. Cook in slow cooker 2 hours on “low” setting.
4. Uncover and stir until cream cheese is well combined.
5. Cover and cook on high heat for an additional 15 minutes.

Serve with crackers.

## 5. Lasagna

Recipe adapted from [New Leaf Wellness](#)

Yields: Two 9"x13" pans with eight servings each

### Ingredients

- 4 large eggs
- 30 oz container of ricotta cheese
- 2 cups shredded parmesan cheese
- 16 oz mozzarella cheese, freshly shredded and divided in half (about 4 cups total)
- 2 tablespoons dried parsley flakes
- 2 teaspoons salt
- 1 teaspoon pepper
- 45 oz jar of pasta sauce
- 2 ½ oz fresh baby spinach, chopped (about 3 cups)
- Two 9 oz boxes of "oven ready" lasagna noodles with no boiling required (I use Barilla Brand – sold in the pasta aisle in the grocery store)

### Materials

- Two 9"x13" pans (glass, aluminum, or disposable)
- Plastic wrap
- Aluminum foil

### To Freeze and Cook Later

1. In a large bowl, create cheese filling by combining eggs, ricotta, parmesan, half of the mozzarella cheese, parsley, salt, and pepper.
2. Spread a thin layer of pasta sauce at the bottom of each pan.
3. Layer lasagna noodles, cheese filling, fresh spinach, and pasta sauce until you have four layers of noodles in each pan.
4. Top the fourth layers with remaining pasta sauce and mozzarella cheese. (Make sure to cover the entire noodle with sauce so they don't get crunchy when baked.)
5. Cover pans with layers of plastic wrap and foil.
6. Write cooking instructions on foil and freeze up to three months.

### To Cook

Preheat oven to 375° F. Remove plastic wrap and replace foil. Bake frozen lasagna 60 minutes or until center is hot. Remove foil and bake for additional 5-10 minutes or until cheese on top is melted.

## 6. Honey Glaze for Ham

Adapted from [New Leaf Wellness](#)

Yields: 16-20 servings

### Ingredients

- 12-15 pound bone-in ready to eat ham (not needed until day of cooking)
- 2 tablespoons whole cloves (not needed until day of cooking)
- ½ cup unsalted butter (one stick)
- 2 cups honey (24 oz)
- ¼ cup light brown sugar

### Materials

- 1 quart-sized plastic freezer bag

### To Freeze and Cook Later

4. Label your freezer bag with the name of the recipe and cooking instructions.
5. To your freezer bag, add all ingredients.
6. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

### To Cook

1. The night before cooking, move freezer bag of glaze to refrigerator to thaw.
2. In a small pan on your stovetop, add contents of freezer bag and cook until melted and combined.
3. Move oven rack to the bottom of the oven and preheat to 325°F.
4. Line a large pan or casserole dish with foil and place ham inside.
5. Score ham by cutting top in a diamond pattern with shallow slices about 1" apart and ¼ inch deep.
6. Stud top of ham with cloves in the center and points of each diamond (and anywhere else you want to use up remaining cloves).
7. Pour about ¼ of the glaze over the top of the ham. Place the remaining glaze in a small pan on your stovetop over low heat.
8. Create a foil "tent" over the top of the ham so it doesn't burn and place it in the oven.
9. Bake 10 minutes per pound of ham, basting with honey glaze every 20-30 minutes. (A 12-pound ham will take 2 hours to cook. A 15-pound ham will take 2.5 hours to cook.)
10. Remove ham from oven and let sit a few minutes before slicing and serving. (Here's a helpful [YouTube video](#) about how to slice.)

## 7. Cheesy Corn Casserole

Recipe adapted from [Thirty Handmade Days](#)

Yields: one delicious side dish

### Ingredients

- 15.25 ounce can whole kernel corn, drained
- 14.75 ounce can cream-style corn
- 1 package corn muffin mix
- 1 cup sour cream
- ½ stick butter, melted
- 4 oz cheddar jack cheese, shredded (about 1 to 1 1/2 cups shredded cheese)

### Materials

- 9"x13" pan (glass, aluminum, or disposable), greased
- 1 quart-sized plastic freezer bag
- Plastic wrap
- Aluminum foil

### To Freeze and Cook Later

1. In a large bowl, stir together the two cans of corn, corn muffin mix, sour cream, and butter.
2. Pour into greased 9"x13" pan.
3. Cover with layers of plastic wrap and foil and write cooking instructions on foil.
4. To your quart-sized freezer bag, add shredded cheese.
5. Freeze casserole dish and cheese for up to three months.

### To Cook

Thaw overnight in refrigerator (you can skip this step, but it will lengthen the cooking time). Preheat oven to 350°. Bake for 45 minutes or until golden brown. Remove from oven and top with cheese. Return to oven for 5 to 10 minutes or until cheese is melted. Let stand for at least 5 minutes and serve.



## 8. Roasted Green Beans

Recipe adapted from [New Leaf Wellness](#)

Yields: 8 servings

### Ingredients

- 2 pounds fresh green beans, washed and ends cut off
- 1/4 cup of canola or olive oil
- Salt and pepper, to taste

### Materials

- 1 gallon-sized plastic freezer bag

### To Freeze and Cook Later

1. Label your freezer bag with the cooking instructions.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer for up to three months.

### To Cook

1. Thaw.
2. Preheat oven to 400°F.
3. Bake 40-60 minutes, until green beans start to soften and brown on each side, stirring every 15-20 minutes.

## 9. Cheesy Vegetable Casserole with Cracker Topping

Recipe adapted from [New Leaf Wellness](#)

Yields: 9"x13" pan

### Ingredients

- Two 16oz bags of frozen broccoli, cauliflower, and carrot mix
- 1/2 pound Velveeta cheese, cut into chunks
- 1 stick butter (not needed until day of cooking)
- 1 package Ritz crackers, crushed (not needed until day of cooking)

### Materials

- 9"x13" pan (glass, aluminum, or disposable)
- Plastic wrap
- Aluminum foil

### To Freeze and Cook Later

1. Combine frozen vegetables and cheese in 9x13" pan.
2. Cover pan with layers of plastic wrap and foil.
3. Write cooking instructions on foil and freeze for up to three months.

### To Cook

1. Thaw in fridge overnight.
2. Melt butter in microwave and mix with crackers.
3. Spoon over cheesy vegetable mix.
4. Bake 20-25 minutes at 350° F.

## 10. Slow Cooker Cranberry Sauce

Recipe adapted from [New Leaf Wellness](#)

Yields: 3 ½ cups

### Ingredients

- Two 12oz bags of fresh cranberries
- 1 ½ cups sugar
- ½ cup water

### Materials

- 1 gallon-sized plastic freezer bag

### To Freeze and Cook Later

1. Label your freezer bag with the cooking instructions.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer for up to three months.

### To Cook

1. Thaw bag in water or overnight in the refrigerator.
2. Add contents to slow cooker and cook on “low” setting for 6 hours or until berries start to pop.

## 11. Frozen Peppermint Pie

Recipe adapted from [Thirty Handmade Days](#)

Yields: 2 pies

### Ingredients

- 2 pre-made Oreo cookie pie crusts
- 8 oz. container Cool Whip
- 1 ½ quart Peppermint Ice Cream
- Aluminum foil

### To Freeze and Serve Later

1. Soften ice cream.
2. In a large bowl, mix softened ice cream with Cool Whip.
3. Spread into cookie pie crusts and cover with layers of foil.
4. Freeze for up to three months.

### To Serve

1. Remove foil and thaw 10-15 minutes before serving.

Optional: Top with crushed candy canes, crumbled Oreos, or chocolate sauce.

## 12. Oreo Triple Layer Pie

Recipe adapted from [All Recipes](#)

Yields: One pie

### Ingredients

- 1 pre-made Oreo cookie pie crust
- 8 Oreo cookies
- 2 cups cold milk
- 2 packages (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
- 8 oz container Cool Whip Whipped Topping, thawed and divided

### To Freeze and Serve Later

1. Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 2 minutes or until well blended. (Mixture will be thick.)
2. Spoon 1 ½ cups of the pudding into crust.
3. Gently stir half of the whipped topping into remaining pudding; spread over pudding layer in crust.
4. Chop cookies; stir into remaining whipped topping and spread over pie.
5. Refrigerate 4 hours or until set.
6. Cover with layer of foil and freeze for up to three months.

### To Serve

2. Remove foil and thaw 10-15 minutes before serving.

## Grocery List for all 12 Make Ahead Recipes

(The number next to each ingredient corresponds to its recipe number.)

### Produce

- Two 12oz bags of fresh cranberries (10)
- 32 dates (2)
- 2 cloves garlic (4)
- 2 pounds green beans (8)
- 2 small onions (3, 4)
- 2 ½ oz fresh baby spinach (about 3 cups) (5)

### Meat

- 16 thin slices of bacon (about one pound) (2)
- ½ pound boneless ham (1)

### Freezer

- Two 16 oz bags of frozen broccoli, cauliflower, and carrot mix (9)
- Two 8 oz containers Cool Whip Whipped Topping (11, 12)
- 1 ½ quart Peppermint Ice Cream (11)
- One 10 oz package frozen spinach (4)
- 1 cup frozen green and red peppers and onion strips (broccoli can be substituted if desired) (1)
- 2 pounds small meatballs (3)

### Cold

- 1 ½ sticks butter (6, 7)
- 4 ¾ cups milk (1, 4, 12)
- 8 ounces cream cheese (4)
- 12 large eggs (1, 5)
- 30 oz container of ricotta cheese (5)
- 2 ¾ cups shredded parmesan cheese (4, 5)
- 16 oz mozzarella cheese (5)
- ¼ pound shredded mild cheddar cheese (1)
- 4 oz shredded cheddar jack cheese (7)
- ½ cup crumbled feta cheese 4
- 8 ounces goat cheese (2)
- Two 8 ounce containers of sour cream (4, 7)
- ½ pound Velveeta cheese (9)

## **Spices**

- 2 tablespoons dried parsley flakes (5)
- 2 teaspoons salt (5)
- 1 ½ teaspoons pepper (1, 4, 5, 8)
- 1 teaspoon dry mustard powder (1)

## **Italian**

- Two 9 oz boxes of “oven ready” lasagna noodles with no boiling required (I use Barilla Brand – sold in the pasta aisle in the grocery store) (5)
- 45 oz jar of pasta sauce (5)

## **Canned**

- 15.25 ounce can whole kernel corn (7)
- 14.75 ounce can cream-style corn (7)
- Two 14-ounce cans artichoke hearts (4)
- 12oz jar chili sauce (3)

## **Baking**

- 2 packages JELL-O Chocolate Flavor Instant Pudding & Pie Filling (12)
- 3 pre-made Oreo cookie pie crusts (11, 12)
- 1 package corn muffin mix (7)
- 1 ½ cups sugar (10)
- 2 cups honey (24oz) (6)
- ¼ cup + 6 tablespoons light brown sugar (3, 6)

## **Oils and Vinegars**

- 1/4 cup of canola or olive oil (8)
- 1 tablespoon red wine vinegar (4)
- 6 tablespoons apple cider vinegar (3)

## **Miscellaneous**

- 8 Oreo cookies (12)
- 1/3 cup mayonnaise (4)
- 2 teaspoons yellow mustard (3)
- 6 ounce bag seasoned croutons (1)
- Six 9”x13” pans (1, 2, 5, 7, 9)
- Four gallon-sized plastic freezer bags (3, 4, 6, 8, 10)
- Two quart-sized plastic freezer bags (6, 7)

- Plastic wrap (1, 2, 5, 7, 9, 11, 12)
- Aluminum foil (1, 2, 5, 7, 9, 11, 12)

**Not Needed Until Day of Cooking**

- 1 package Ritz crackers (9)
- 1 stick butter (9)
- 12-15 pound bone-in ready to eat ham (6)
- 2 tablespoons whole cloves (6)