

Holiday Side Dish Recipes

10 Easy Side Dish Recipes for Christmas



Holiday Side Dish Recipes: 10 Easy Side Dish Recipes for Christmas

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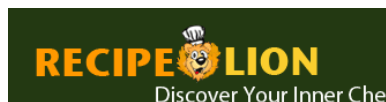
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Letter from the Editor

Dear Fellow Copycats:

With Christmas just around the corner, now is the time start perfecting your dream holiday menu. The holiday season is a fun and festive time of year filled with the most delicious treats. AllFreeCopycatRecipes is here to help you create your very own holiday side dishes for Christmas sure to wow your family. On our Web site, [AllFreeCopycatRecipes.com](http://www.AllFreeCopycatRecipes.com), we rounded up quite a few heartwarming, soul soothing recipes that you can make in the comfort of your own kitchen. These brand name and homestyle recipes are fun to recreate at home and allow you to save some “dough”—in your wallet, that is! Think of the long list of prepared holiday side dishes you normally buy at the store. Any of those items could be made at home! Thanks to our free eBook, *Holiday Side Dish Recipes: 10 Easy Side Dish Recipes for Christmas*, you can enjoy a variety of copycat holiday menu classics. You will love them and so will the members of your family joining you for holiday parties!

Holiday Side Dishes: 10 Easy Side Dish Recipes for Christmas includes some of the most sought after copycat Christmas recipes around, which also happen to be our readers’ favorite recipes as well. In this free eBook you’ll find recipes Copycat Ruby Tuesday’s White Cheddar Smashed Potatoes (p. 4), Copycat Boston Market Garlic Dill New Potatoes (p. 10), Stuffing Muffins (p. 8), and many more delectable side dishes! Next time want to cook up something decadent and delicious, consult our free eBook, *Holiday Side Dishes: 10 Easy Side Dish Recipes for Christmas*.

For more fun and easy copycat recipes, be sure to visit [AllFreeCopycatRecipes.com](http://www.AllFreeCopycatRecipes.com). While you’re there, subscribe to AllFreeCopycatRecipes’ free [Crazy for Copycats newsletter](#) to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

The Editors of AllFreeCopycatRecipes

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Holiday Side Dish Recipes: 10 Easy Side Dish Recipes for Christmas

TABLE OF CONTENTS

Copycat Ruby Tuesday's White Cheddar Smashed Potatoes	4
by: Frieda from Frieda Loves Bread	4
Homemade Stove Top Stuffing Mix	5
by: Tiffany from No Ordinary Homestead	5
Stuffing Muffins.....	8
by: Jocelyn from inside Brucrew life	8
Cracker Barrel Copycat Sawmill Gravy.....	9
by: Arielle Matlin, AllFreeCopycatRecipes.com Original Recipe.....	9
Copycat Boston Market Garlic Dill New Potatoes	10
by: Tara from Noshing with the Nolands	10
Ruth's Chris-Inspired Sweet Potatoes.....	11
by: Christy from the GIRL Who Ate Everything.....	11
Copycat Boston Market Garlicky Lemon Spinach	13
by: Tara from Noshing with the Nolands	13
Better Than Luby's Ambrosia	15
by: Arielle Matlin, AllFreeCopycatRecipes.com Original Recipe.....	15
Olive Garden Copycat Breadsticks	16
by: Amanda from Amanda's Cooking.....	16
Homemade Crouton Recipe.....	18
by: Julie Ann From Julie Ann Art.....	18
Thank You.....	19

Holiday Side Dish Recipes: 10 Easy Side Dishes for Thanksgiving and Christmas

[COPYCAT RUBY TUESDAY'S WHITE CHEDDAR SMASHED POTATOES](#)

BY: [FRIEDA FROM FRIEDA LOVES BREAD](#)



Ruby Tuesday's White Cheddar Smashed Potatoes are a perfect addition to this year's Christmas buffet. These tasty potatoes are some of the best homemade Ruby Tuesday's recipes you can find, and restaurant recipes like this make impressive additions to any dinner party.

Ingredients

- 2 pounds washed red potatoes, each potato cut in half
- 3/4 cup milk
- 3 tablespoons butter or margarine
- 1 cup white cheddar cheese, grated
- 1/4 teaspoon onion powder
- 3/4 teaspoon salt
- 1 teaspoon dried parsley or 2 teaspoons fresh, chopped parsley
- White pepper to taste

Instructions

1. In a saucepan, cover potatoes with water. Bring to a boil and then reduce temperature to a simmer. Simmer potatoes 15 minutes or until fork tender. Drain potatoes and place in mixer with flat beater.
2. In a saucepan, combine milk and butter. Heat over medium heat until butter is melted.
3. 'Smash' potatoes in mixer until smooth. Slowly add warmed milk mixture. Add cheese. Season with onion powder, salt, and parsley. Add white pepper to taste. Reserve some parsley for the top.

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HOMEMADE STOVE TOP STUFFING MIX

BY: TIFFANY FROM NO ORDINARY HOMESTEAD



Make all of your holiday dishes this year from scratch, using tastefully simple copycat recipes like this one for Homemade Stove Top Stuffing Mix. This recipe is great and just like store-bought, it's homemade!

Ingredients

The seasoning mix:

- 1/2 teaspoon each ground sage, dried savory, and poultry seasoning
- 1 teaspoon instant chicken bouillon granules
- 1 tablespoon dried chopped celery
- 2 teaspoon dried minced onion
- 2 teaspoon dried parsley leaves, crushed
- 1/8 tsp ground pepper

The stuffing:

- 1 1/4 cups water
- 3 tablespoons butter or margarine
- 4 cups partially dried 1/2" bread cubes

Instructions

The seasoning mix:

1. If desired, mix these ingredients together and store for up to 6 months. Cut a 6" square of heavy duty foil. Place all the ingredients in center of foil. Fold the foil to make an airtight package.
2. Label with date and contents. Store in a cool, dry place.

Holiday Side Dish Recipes: 10 Easy Side Dishes for Thanksgiving and Christmas

The stuffing:

1. To make the stuffing, in a medium saucepan, combine water, butter or margarine and Stuffing Seasoning Mix. Bring to a boil over medium high heat.
2. Reduce the heat to medium, simmer for about 5 minutes. Stir in the bread cubes. Cook for 1 to 2 minutes until the liquid is absorbed, stirring constantly.
3. Cover; remove from heat. Let stand for 5 minutes before serving.

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STUFFING MUFFINS

BY: [JOCELYN FROM INSIDE BRUCREW LIFE](#)



It's never too early to start planning your holiday menu, and this adorable copycat side dish recipe is the ultimate testament to that. Give your boring old stuffing recipe a makeover with these Stuffing Muffins. You'll wow your company with these compact savory treats. This dish will soon be the new holiday tradition!

Ingredients

- 1 loaf of bread
- 2 Tablespoons butter
- 1/2 cup onion, chopped
- 2 stalks celery, chopped
- 1/2 cups fresh mushrooms, diced
- 1 tablespoons diced garlic
- 2 eggs
- 2 1/4 cups chicken broth
- 1/2 teaspoons salt
- 1 teaspoons pepper
- 2 teaspoons sage

Instructions

1. Toast bread slices and cut into cubes. Place in bowl and set aside. Melt the butter in a saucepan. Add the onion, celery, mushroom, and garlic and saute until soft, about 5 minutes.
2. Add the eggs and chicken broth to the bread cubes and toss until everything is mixed in. Stir in the cooked vegetables. Press about 1/3 c. mixture into muffin tins that have been sprayed with non-stick spray. Bake 25 minutes at 350 degrees. Serve hot.

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[CRACKER BARREL COPYCAT SAWMILL GRAVY](#)

BY: [ARIELLE MATLIN, ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE](#)



Get that traditional country-style cooking at home with this recipe for Cracker Barrel Copycat Sawmill Gravy. This is a gem among copycat recipes from restaurants. It's classic comfort food from the comfort of your own kitchen. You'll be the envy of all of your friends when you make this at your next get together. All great recipes should be this simple to make!

Ingredients

- 1/2 package bacon, chopped
- 1/4 cup fried meat grease
- 1/4 cup flour
- 1 sausage patty, cooked and crumbled
- 2 cups milk
- salt and pepper, to taste

Instructions

1. After frying the chopped bacon, reserve 1/4 cup of grease to be used in the gravy.
2. Place back in pan and add the flour. Stir until blended.
3. Add milk and cook over medium heat, stirring constantly until bubbling and thick.
4. Season to taste with salt and coarse ground pepper.
5. Add crumbled sausage and 1/4 cup bacon bits. Stir well and serve.

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[COPYCAT BOSTON MARKET GARLIC DILL NEW POTATOES](#)

BY: [TARA FROM NOSHING WITH THE NOLANDS](#)



These Copycat Boston Market Garlic Dill New Potatoes are just the best side dish for any meal. This garlic potato recipe only needs 4 ingredients and is quickly made. The dill and garlic complement each other to create the perfect bite of potato goodness. You can even make giant batches of these Boston Market potatoes for large gatherings without having to worry about spending the whole night by the stove. Serve these potatoes with meat or chicken for a delightful dinner.

Ingredients

- 1 pound red new potatoes
- 1 tablespoon butter
- 1 tablespoon dill
- 1 teaspoon garlic paste

Instructions

1. Steam or boil new potatoes until fork tender. Drain and let cool slightly. Then, slice the potatoes into quarters.
2. Melt the butter in the same pot as you cooked the potatoes in and add the garlic paste. Sauté for 1 minute.
3. Toss the potatoes back in and warm through with the garlic butter sauce. Toss the dill in and stir. Serve immediately.

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RUTH'S CHRIS-INSPIRED SWEET POTATOES

BY: CHRISTY FROM THE GIRL WHO ATE EVERYTHING



Looking for a sweet copycat dessert recipe? You've found it with these Ruth's Chris-Inspired Sweet Potatoes. The cinnamon sugar crumble on top knocks this recipe out of the park. Pair with your favorite entree for a crazy satisfying dinner.

Ingredients

Crust:

- 1 cup brown sugar
- 1/3 cup flour
- 1 cup chopped pecans
- 1/3 cup butter, melted

Sweet Potato Mixture:

- 3 cups cooked and mashed sweet potatoes
- 1 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 eggs, well beaten
- 1/2 cup (1 stick) butter, melted
(splash of milk if needed)

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Directions:

Note: To cook sweet potatoes first wash and dry them carefully then you can either: 1) Bake them at 400 degrees for 50-60 minutes 2) Boil them for 30 minutes or 3) Pierce them with a fork and microwave them for about 15-20 minutes.

1. Preheat oven to 375 degrees. Spray a medium-size casserole dish with nonstick spray.
2. For the crust: Combine brown sugar, flour, nuts and butter in mixing bowl. Set aside.
3. Combine sweet potatoes, sugar, salt, vanilla, eggs and butter in a large mixing bowl in the order listed. Beat thoroughly with a hand mixer for about 3-4 minutes to increase the fluffiness of the sweet potato mixture. Add a splash of milk if needed and mix.
4. Pour mixture into the baking dish. Bake for 25 minutes. At this point, dish can be covered and refrigerated for a couple of days.
5. Sprinkle the surface of the sweet potato mixture evenly with the crust mixture and return to oven for 10 minutes. Allow to set at least 30 minutes before serving.
6. The brown sugar and pecan crust should be slightly browned and crunchy. Makes 12 servings.

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[COPYCAT BOSTON MARKET GARLICKY LEMON SPINACH](#)

BY: [TARA FROM NOSHING WITH THE NOLANDS](#)



A great meal needs a great side dish and this Copycat Boston Market Garlicky Lemon Spinach is exactly that. The easy side dish recipe is made with just five simple ingredients. If you need an easy vegetable recipe you can make all the time, this is it. The spinach is complemented by the lemon and garlic flavors. The side dish takes just a few minutes to sauté and serve. Serve this spinach recipe with a chicken or fish entree.

Ingredients

- 10 ounces fresh spinach
- 1 tablespoon butter
- 1/2 teaspoon garlic paste
- 1 tablespoon fresh lemon juice
- salt and pepper, to taste

Instructions

1. Bring a small amount of water to boil in a large pot and add the spinach. Cook the spinach until softened, for 2-3 min. Drain well, but do not squeeze excess water out.
2. In a small pot melt the butter and add the garlic paste and cook for 1 minute. Add the lemon juice and stir.
3. Toss the spinach with the lemon butter and season with salt and pepper. Serve immediately.

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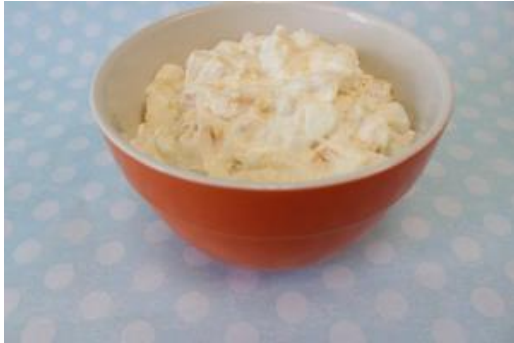
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BETTER THAN LUBY'S AMBROSIA

BY: [ARIELLE MATLIN, ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE](#)



Luby's is a very popular restaurant known for its great-tasting food. Everything is made fresh, and their Luby's Ambrosia Salad is no exception. However, if you do not have a Luby's restaurant close to you then it can be difficult to get this great salad. With this Better Than Luby's Ambrosia recipe you can make that great fruit salad recipe in the comfort of your own home. Forget about traveling miles to a Luby's, with this recipe you can eat like you are there without leaving your home!

Ingredients

- 5 large navel oranges, peeled, sectioned, and cut into 1-inch pieces
- 1 (6-ounce) can of pineapple bits
- 1 cup of flaked coconut
- 1/4 cup of powdered sugar
- 1 container of Cool Whip
- 1 cup of mini marshmallows

Instructions

1. In a medium sized bowl, combine the oranges, pineapple bits, flaked coconut, and powdered sugar. Stir in the mini marshmallows and Cool Whip, then cover and refrigerate for at least one hour.

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OLIVE GARDEN COPYCAT BREADSTICKS

BY: AMANDA FROM AMANDA'S COOKING



Are you a frequent customer at Olive Garden? Or do you love the food at Olive Garden and wish you could go more? Then this Olive Garden Copycat Breadsticks recipe is for you. This homemade breadsticks recipe tastes just like Olive Garden's endless breadsticks, without the wait for a table or for the waiter. This recipe is extremely easy to make, and is the perfect side dish to any Italian meal. Try this restaurant copycat for your next meal for a recipe that will not disappoint.

Ingredients

- 1 package of quick-acting active dry yeast
- 1 1/3 cups of warm milk
- 3 1/2 cups of all-purpose flour, plus some extra for dusting work surface
- 3 tablespoons of extra virgin olive oil
- 1 tablespoon of sugar
- 1 teaspoon of salt
- 3 tablespoons of melted butter
- Garlic salt

Instructions

1. Sprinkle yeast over warm milk then sprinkle sugar over yeast in electric mixer bowl. Let proof for 3-4 minutes.
2. With mixer on low speed, mix in 1 cup of the flour, olive oil, and salt. Increase speed to medium and beat until smooth. Beat in the remaining flour and mix just until incorporated.
3. Cover and let rise in warm place until double, about 45 minutes.
4. Preheat oven 400 degrees F. Line two insulated baking sheets with parchment paper.
5. Sprinkle work surface with extra flour. Punch down dough and transfer it to the work surface, kneading it by hand for 3-5 minutes, or until dough is soft and workable.
6. Divide dough into 16 equal pieces (about 2-ounces each). Roll each piece into a ball then roll between the palms of your hands into 7-inch long sticks.
7. Place sticks on the baking sheet, placing them 2-inches apart. Cover and let rise for 15 minutes.
8. Bake until crust is light golden brown, about 12-13 minutes. Remove from oven and immediately brush with melted butter and sprinkle with garlic salt.

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[HOMEMADE CROUTON RECIPE](#)

BY: [JULIE ANN FROM JULIE ANN ART](#)



If you like fresh baked bread, you'll love this recipe for Homemade Croutons. Get ready to add some extra flair to your salads and soups with this simply delicious recipe idea. Adding a salad to your Christmas feast is a sure way to lighten things up.

Ingredients

- Sliced Bread
- Melted Butter or Olive Oil
- Garlic Salt (optional)
- Parmesan Cheese (optional)

Instructions

1. Cut the crust off the bread slices.
2. Cut the bread slices into cubes.
3. Evenly coat the bread cubes with the butter or olive oil. Sprinkle with garlic salt, parmesan cheese, or really any seasoning you would like!
4. Lay out the cubes on an ungreased cookie sheet and bake at 350 degrees for 15 minutes or until browned.
5. Let them cool and store them in an air tight container. Add them to your soup or salad for an extra burst of crunchy flavor!

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THANK YOU

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

[Frieda from Frieda Loves Bread](#)

[Jocelyn from Inside BruCrew Life](#)

[Christy from The Girl Who Ate Everything](#)

[Julie Ann from Julie Ann Art](#)

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