

Grocery Outlet's \$3-A-Person Holiday Menu

The holidays are the perfect time for incredible values. We've created a holiday dinner menu for a little over \$3.00 a plate that includes spectacular glazed ham, side dishes, and even dessert!



Menu

Glazed Spiral Cut Ham
Potatoes Au Gratin
Salad with Dressing
Rolls
Boston Cream Pie

Prices are calculated by serving. A small number of "pantry" items, like spices, oils, and baking supplies are included in the recipes. If you do not have these items on hand, most can be found at Grocery Outlet at a significant bargain.

Price Breakdown:	Per Serving:
Spiral Cut Ham	\$1.58
Potatoes Au Gratin	\$0.63
Garden Salad (in a bag)	\$0.17
Salad Dressing	\$0.10
Boston Cream Pie (frozen)	\$0.50
Roll	\$0.11
TOTAL	\$3.09

Please keep in mind that many of these items can be swapped out for products of similar value if you have a favorite that isn't included here.

Shopping List:

Spiral Cut Ham

1 lb. box brown sugar

1 6 oz. can orange juice concentrate

1 lb. butter

5 lb. bag Russet potatoes

3 lb. bag onions

1 pint whipping cream

1 block Fontina cheese (though you can use Swiss, or any cheese you prefer)

5 oz. container shredded Parmesan cheese

1 bag salad

16 oz. salad dressing of your choice

1 bag rolls

1 frozen dessert - we used Boston Cream Pie, but Grocery Outlet has several choices.

Recipes

Glazed Spiral Cut Ham

\$1.58 per serving

Ham

1 lb. box dark brown sugar

1/4 lb. butter

1/4 cup water

1/4 cup orange juice concentrate

Cinnamon and nutmeg to taste

1. Simmer sugar, butter, and water over medium low heat until sugar is dissolved.
2. Add next two ingredients. Simmer until mixed together.
3. Cook ham. After ham is cooked, score and spoon glaze over it. Put in oven for 10 minutes. Remove from oven and spoon on more glaze. Bake for 10 minutes.

Potatoes Au Gratin

\$0.63 per serving

1 ½ pounds Yukon Gold potatoes, peeled, cut into 1/4 inch thick slices

¾ pound onions, thinly sliced

1 cup (packed) grated Fontina cheese (Swiss cheese can also be substituted)

1/2 cup (packed) shredded Parmesan cheese

2/3 cup whipping cream

1. Preheat oven to 400°F (unless preparing in advance).
2. Combine Yukon Gold potatoes and sliced onions in heavy large saucepan. Add enough water to cover. Bring water to boil. Reduce heat and simmer until potatoes are almost tender, about 3 minutes. Drain potato onion mixture well.
3. Arrange half of potato-onion mixture in 11x7 inch glass baking dish. Sprinkle with salt and pepper. Sprinkle mixture with 1/3 cup Fontina cheese and then 2 tbsp of Parmesan cheese.
4. Arrange remaining potato-onion mixture atop cheeses. Pour cream over. Sprinkle with salt and pepper. Sprinkle the remaining 2/3 cup of Fontina and 6 tbsp of Parmesan cheese. (*Can be prepared 8 hours in advance. Cover and refrigerate.*)
5. Bake gratin uncovered in 400°F oven until cream thickens, about 25 minutes. Remove from oven. Preheat broiler. Broil gratin until top is golden, about 2 minutes.

Makes 6 servings.