

Quick and Easy Budget-Friendly Recipes for the Holidays

Butternut Squash Ravioli with Sage and Pecan Butter Sauce

This butternut squash pasta dish combined with the deliciousness of a sage and pecan butter sauce with homemade ravioli. It takes some work but is so worth it! It's a perfect holiday dish that can be made ahead of time for the raviolis. The sauce should be made just before serving.

Serves 8 | Prep. time 1 hour | Cooking time 45 minutes

Ingredients

For the ravioli dough

- 1 ½ cups semolina
- 1 ½ cups all-purpose flour
- 1 teaspoon salt
- 4 eggs, beaten
- 2 tablespoons olive oil
- Water as needed

For the butternut squash filling

- 2½ pounds butternut squash, peeled and roughly chopped
- 8 cloves garlic
- ¼ cup olive oil
- ½ cup parmesan cheese
- ½ teaspoon dried sage
- Salt and pepper, to taste

Sauce and garnish

- 4 tablespoons butter
- 10 whole fresh sage leaves
- ¼ cup toasted pecans
- Freshly grated parmesan cheese

Directions

To make the filling

1. Preheat the oven to 400°F (204°C).
2. In a bowl, mix squash, garlic, and olive oil. Arrange on a baking sheet and bake for 45 minutes or until soft.
3. Once done, transfer to a food processor and process until smooth.
4. Add parmesan, sage, salt, and pepper. Set aside.

To make the dough

1. Make a mound with the flour on a clean work surface and form a well in the center.
2. Add the salt, eggs, and oil to the well.
3. Using a fork, stir the center and slowly incorporate the sides of the dough and then the bottom.
4. When the dough has formed a mass, use a scraper to fold the sides over the center to incorporate any loose bits, and then sprinkle the work surface with more flour. Knead the dough by hand until it is smooth and elastic. Spritz it with clean water from a spray bottle as necessary.
5. Divide the dough in two and cover one with a damp towel. Roll the other piece out very thin, either by hand with a rolling pin or using a pasta maker. Form a long rectangle and lay it on a lightly floured surface. Cut it into two even pieces.
6. Brush the surfaces with egg wash and lay 12 tablespoons of the filling out on one piece of the dough, evenly spaced.
7. Lay the other half of the dough on top (egg wash side down) and press gently to remove any air bubbles.

8. Repeat with the remaining dough and filling.
9. In a pot with boiling water with salt, boil the ravioli until done. Once the ravioli are floating, they're done.
10. Strain and serve with the butter. Top with Parmesan cheese.

To make the sauce

1. While the water to cook the ravioli is boiling, prepare the sauce. In a saucepan, over medium-low heat, melt the butter and add the sage leaves. Stir continuously to prevent the sauce from burning. When the sage leaves are crispy, the sauce is ready.

Nutrition (per serving)

Calories 420, fat 24 g, carbs 39 g, sugar 8 g

Protein 12 g, sodium 319 mg

Caramelized Onion Dip

One of the best things you can serve on your Christmas table as an appetizer is a delicious dip. Not just any kind of dip, but a rich and flavorful caramelized onion dip best served with some chips.

Serves 8 | Prep. time 10 minutes | Cooking time 40 minutes

Ingredients

- 4 medium sweet onions, sliced
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 2 teaspoons brown sugar
- Salt and black pepper, to taste
- 1 (8-ounce) block cream cheese, room temperature
- 8 ounces sour cream
- 1 teaspoon onion powder
- ½ teaspoon garlic powder
- ¼ cup chives, diced

Directions

1. In a large skillet, heat the olive oil and melt the butter on medium to low heat.
2. Add the sliced onions and stir in the sugar. Cook for about 30-40 minutes until the onions are tender and brown in color.
3. In medium mixing bowl, stir in the cream cheese with sour cream until smooth. Season with onion powder, garlic powder, chives, and salt and pepper to taste.
4. Stir in the caramelized onions and mix until combined.
5. Serve with chips of your choice.

Nutrition (per serving)

Calories 242, fat 22 g, carbs 8 g, sugar 3 g,
Protein 3 g, sodium 122 mg

Creamy Tomato Soup

The end of the tomato season is in the fall. So, let's celebrate it with this creamy tomato soup recipe that's perfect for entertaining.

Serves 4 | Prep. time 10 minutes | Cooking time 20 minutes

Ingredients

- 4 tablespoons unsalted butter
- 1 cup yellow onion, diced
- 1 cup carrots, peeled and diced
- 2 garlic cloves, minced
- 1 teaspoon dried oregano
- Salt and black pepper, to taste
- 4 tablespoons all-purpose flour
- 4 cups homemade or store-bought chicken broth
- 3½ cups diced tomatoes
- 1 cup heavy cream
- ¼ cup fresh basil leaves, for garnish

Directions

1. In a large pot over medium heat, melt the butter and add the onion. Cook for about 2 minutes.
2. Stir in the carrots and garlic. Cook for about 2 minutes.
3. Season with the oregano and salt and pepper to taste, then stir in the tomatoes.
4. Stir in the flour and mix until well-combined.
5. Add the chicken broth and stir until the mixture starts to thicken.
6. Using an immersion blender or regular blender, purée everything into a creamy soup.
7. Stir in the heavy cream and cook for 5 more minutes.
8. Divide into plates, garnish with the fresh basil leaves, and serve.

Nutrition (per serving)

Calories 350, fat 26 g, carbs 20 g, sugar 7 g,
Protein 10 g, sodium 950 mg

Maple-Glazed Ham

Another ham recipe that bursts with flavor is this maple glazed ham. The orange juice in the glaze gives a sweet, refreshing touch to every bite.

Serves 8 | Prep. time 20 minutes | Cooking time 1 hour 45 minutes

Ingredients

- 1 (10-pound) leg ham, bone-in, skin-on
- 1 cup water

For the glaze

- $\frac{3}{4}$ cup maple syrup
- $\frac{3}{4}$ cup brown sugar
- Juice of 1 orange
- 3 tablespoons Dijon mustard
- Salt and black pepper, to taste

Directions

1. Preheat oven to 325°F (163°C).
2. Remove the skin of the ham, then cut it in a zig-zag pattern, making small diamond shapes.
3. In small mixing bowl, combine the maple syrup, brown sugar, orange juice, Dijon mustard, and salt and pepper.
4. Place the ham leg with the water in a roasting dish. Bake for about 20 minutes.
5. Cover the bone with a piece of aluminum foil and brush the whole ham with the glaze.
6. Bake for another 70 minutes, reglazing with the orange and maple glaze every 20 minutes.
7. Remove the foil from the bone and bake for 10-15 more minutes.
8. When ready to serve, glaze the ham one more time.

Nutrition (per serving)

Calories 1329, fat 53 g, carbs 33 g, sugar 30 g,
Protein 167 g, sodium 456 mg

Scalloped Potatoes

Impress your guests with a different way of cooking potatoes. These creamy scalloped potatoes are flavored with garlic and parmesan cheese. They are great side dish for countless dinners, especially holiday dinners.

Serves 6 | Prep. time 20 minutes | Cooking time 1 hour 50 minutes

Ingredients

- ¼ cup butter
- 1 onion, finely diced
- 2 garlic cloves, minced
- ¼ cup all-purpose flour
- 2 cups whole milk
- 1 cup low-sodium chicken broth
- 2 pounds Russet potatoes, thinly sliced
- ½ cup parmesan cheese, grated

Directions

1. Preheat oven to 350°F (177°C). Grease a baking dish with some butter.
2. Melt the butter in a large pan or skillet. Add the onion and garlic. Season with salt and pepper and cook for about 10 minutes.
3. Sprinkle with the flour and cook for about 1 minute.
4. Stir in the whole milk and chicken broth.
5. Cook for about 5 minutes and whisk until a smooth sauce is formed.
6. Lay half of the sliced potatoes in the prepared baking dish. Pour half of the sauce into the baking dish, then add half the parmesan cheese.
7. Repeat the layers by arranging the second half of sliced potatoes, sauce, and parmesan cheese.
8. Cover with aluminum foil and cook for 1 hour.
9. Remove the foil and cook for 30 more minutes.
10. Serve and enjoy.

Nutrition (per serving)

Calories 224, fat 12 g, carbs 20 g, sugar 5 g,
Protein 8 g, sodium 308 mg

Gingerbread Bundt Cake

Bundt cakes are a holiday classic. If you are wondering what flavor is also popular, gingerbread is the answer.

Serves 12 | Prep. time 10 minutes | Cooking time 50-55 minutes

Ingredients

- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 ¼ teaspoons ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon allspice
- Pinch of kosher salt
- ½ cup unsalted butter, softened
- 1 cup dark brown sugar
- 2 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- ½ cup molasses
- 1 cup Greek yogurt
- ½ cup whole milk

Directions

1. Preheat oven to 350°F (177°C). Grease a Bundt cake pan with butter or cooking spray.
2. In a large mixing bowl, beat the butter with the brown sugar, eggs, vanilla extract, and molasses.
3. Stir in the Greek yogurt and whole milk. Mix until everything is combined.
4. Stir in the flour, baking powder, baking soda, ground cinnamon, ground ginger, all-spice and salt. Mix until just combined.
5. Transfer the batter into the prepared Bundt cake pan. Bake for about 50-55 minutes.
6. Let it cool slightly and serve with a dusting of powdered sugar.

Nutrition (per serving)

Calories 281, fat 9 g, carbs 43 g, sugar 20 g,
Protein 5 g, sodium 216 mg

***These recipes and more are found in Louise Davidson's *Cheap and Wicked Good! Budget-Friendly Holiday Cookbook: Quick and Easy Recipes for the Holidays*. To get your copy, click on the cover below or click [here](#).

