



# JAMIE'S CHRISTMAS DAY

## *The masterplan*

Christmas Day cooking just got a whole lot easier! This is a foolproof timetable of exactly what to do and when, designed to remove any stress in the kitchen. Use this as a principle running plan – we've gone with Christmas dinner at 2pm, but you can easily push it earlier or later. Just work backwards from the time you'd like to tuck in.



**These are Jamie's ultimate festive recipes, all from [Jamie Oliver's Christmas Cookbook](#). Buy your copy today – it's packed with super-useful tips and clever recipe ideas for a truly memorable Christmas!**

### GET AHEAD – CHRISTMAS EVE JOBS

#### MEAT STUFFING

Do all the prep for your stuffing the day before ([see here](#) or p.166, *Jamie Oliver's Christmas Cookbook*), reserving 250g of the mixture to stuff your turkey. Cover the raw recipe with tin foil and pop in the fridge, ready for tomorrow.

#### JAMIE'S CHRISTMAS TURKEY

Get your bird ready by following all the PREPPING steps in the recipe ([see here](#) or p.54, *Jamie Oliver's Christmas Cookbook*), then cover with tin foil and refrigerate overnight.

#### PIGS IN BLANKETS

Prep and line these up in a tray ([see here](#) or p.164 in *Jamie Oliver's Christmas Cookbook*), then cover with tin foil and pop in the fridge, ready to cook tomorrow.

#### BEST ROAST POTATOES

Follow the recipe ([see here](#) or p.108, *Jamie Oliver's Christmas Cookbook*) until you have parboiled and fluffed-up spuds covered in your chosen fat, then cover with tin foil and leave somewhere cool overnight.

#### CRANBERRY SAUCE

This is a quick job that's easy to get done in advance ([see here](#) or p.158, *Jamie Oliver's Christmas Cookbook*). Reheat it tomorrow if you want a warm sauce, or enjoy it cold.

#### SET THE TABLE

Now is a good time to get creative and set your Christmas table, ready to go. Delegate this job to the kids or ask another family member to help you out, if you can. Or, get yourself a glass of bubbles and enjoy it!

# CHRISTMAS DAY – LUNCH AT 2PM



## ❑ 7.20am JAMIE'S CHRISTMAS TURKEY

Bring your turkey out of the fridge and let it come up to room temperature, before beginning the recipe for COOKING your bird ([see here](#) or p.56, *Jamie Oliver's Christmas Cookbook*)

❑ 9am Begin Christmas turkey recipe, by preheating the oven to specified temperature

❑ 9.20am Put your bird in the oven

❑ 11.15am Remove the foil covering from your bird

❑ 12pm Take the turkey out of the oven and test whether it's cooked, according to the recipe tips. Leave to rest for up to 2 hours, according to recipe instructions

## ❑ CHRISTMAS GRAVY

Complete Jamie's Christmas turkey instructions, by turning the vegetable trivet into your Christmas gravy, according to the turkey recipe ([see here](#) or p.56, *Jamie Oliver's Christmas Cookbook*)

## ❑ 12.15pm – BEST ROAST POTATOES

Continue this recipe where you left off yesterday ([see here](#) or p.108, *Jamie Oliver's Christmas Cookbook*) and put the potatoes in the oven

## ❑ 12.35pm – CHRISTMAS GRAVY

At this point, you should finish the gravy recipe and have it ready to reheat when you serve

## ❑ 12.45pm – CRANBERRY SAUCE

If you've not made this in advance, it's a good job to get done now while you've got some free time

## ❑ 1pm – BEST ROAST POTATOES

Take your spuds out of the oven and complete the [recipe instructions](#), before returning them to the oven

## ❑ 1.10pm – MEAT STUFFING

Get this in the oven

## ❑ GLAZED CARROTS

Crack on with this recipe ([see here](#) or p.132, *Jamie Oliver's Christmas Cookbook*).

## ❑ 1.20pm – PIGS IN BLANKETS

Get these in the oven

## ❑ BRUSSELS SPROUTS

Begin your Brussels sprouts recipe ([see here](#) or choose from p.134, *Jamie Oliver's Christmas Cookbook*)

## ❑ 1.40pm – CHRISTMAS GRAVY

Heat up your gravy. Warm up your serving jug separately by filling with boiling water

## ❑ CRANBERRY SAUCE

Now's the time to reheat your sauce if you'd like it hot

## ❑ 1.50pm – CHECK EVERYTHING!

If your carrots, sprouts, stuffing and pigs in blankets are ready – great. If not, you've got a few minutes to finish things off. Start taking what you need to the table, ready to serve Jamie's Christmas turkey. Carve your bird according to instructions ([see here](#) or p.58, *Jamie Oliver's Christmas Cookbook*)

❑ 2pm Happy Christmas – tuck in!