



Frugal Christmas

Serves 12

Fruit Glazed Ham
Almond Green Beans
Baked Potatoes
Drop Biscuits
Pecan Pie



This Christmas Menu is compliments of the [Frugal Mom Menu](#), a weekly dinner menu from Menus4Moms. If you would like to have your weekly menus planned so that all you have to do is print, shop, and cook, [give the Frugal Mom Menu a try](#). Our two week trial is only a penny!

Testimonial: Jennifer in Texas

The foods [in the Frugal Mom Menu] are things my family enjoys and it has greatly cut down on our grocery bill... Every time I hear a mom say she is struggling with dinner or her grocery bill I send them to Menus 4 Moms or I cook up something from the menu and share it with them. When they realize how easy and cost efficient it is they too get hooked. **I cannot thank you enough for making planning meals for my family a fun job and helping me look good!!** I also enjoy how at the holidays you plan all that for me too. I will most certainly pass this on to my girls when they grow up and start their families so that they too can enjoy cooking and baking just as I do!

~ Jennifer in Texas

[Find out more](#) or [start your trial now](#) »

Frugal Mom Menu

Some ideas to make your holiday dinner more affordable are:

Ask for gift cards to grocery stores- this works well for me and most of the time I receive enough to actually pay for most of my meal and some other things around the house.

I have not seen any free hams this year but a couple of stores in my area have a buy one get one free offer. Cooking both hams and chopping up the leftovers and placing them in resealable plastic bags in 2 cup portions will provide ham for many easy week night dinners in the future.

Fruit Glazed Ham



- 1 ham (canned or fresh, on sale, whatever is cheapest)
- 1 (8 oz) can crushed pineapple
- 1 ½ Tbsp. cider vinegar
- ½ tsp. ginger

Heat ham according to package directions. Combine pineapple, vinegar, and ginger in a saucepan and heat through. Pour sauce over ham the last 10 minutes of cooking.

Almond Green Beans



- 1 (16 oz) pkg. frozen green beans
- Sliced almonds to taste
- Butter to taste

Cook green beans as directed on package, before serving toss with butter and almonds.

Baked Sweet Potatoes



- 6 sweet potatoes
- Butter
- Cinnamon sugar

Heat oven to 400°F. Pierce each sweet potato several times with a fork. Wrap potatoes with foil. Bake until tender, about 45-60 minutes. When done cut sweet potatoes in half and garnish with butter and cinnamon sugar as desired.

Drop Biscuits



- 2 C. flour
- 1 Tbsp. baking powder
- ½ tsp. salt
- 1 C. milk
- ¼ C. shortening

Heat oven to 450°F. Combine all ingredients together, batter will have small lumps. Drop by the spoonful onto an ungreased baking sheet. Bake at 450°F for about 12 minutes or until done. Makes about a dozen small biscuits.

Frugal Mom Menu

Pecan Pie



- 1 c. brown sugar
- 1 c. dark corn syrup
- 1 t. vanilla
- 2 eggs, well beaten
- 1 c. pecans, chopped
- 1 T. butter
- 1 unbaked 9" pie shell
- pinch of salt

Combine brown sugar, corn syrup, vanilla, eggs, pecans, butter and salt; mix well. Pour into pie shell. Bake at 350°F for 30 min.

Fruit Glazed Ham= 7.00 for entire dish, 58 cents for each serving

Almond Green Beans= \$4.00 for entire dish, 33 cents for each serving

Baked Potatoes=\$2.00 for entire dish, 17 cents per serving

Drop Biscuits= about 0 cents for entire batch

Pecan Pie=\$6.08 for entire dish, 51 cents per serving

Entire Christmas Dinner=\$19.08, \$1.59 per serving

Shopping List

Baking Products

Pie Crusts, Frozen 1 @ 2.59

Canned Fruit

Pineapple, Crushed, 8 Oz 1 @ 1.00

Frozen Vegetables

Green Beans 16 Oz 1 @ 2.00

Meat

Ham, 5 Lbs Bnls 1 @ 6.00

Nuts

Almonds, Sliced, Sm Bag 1 @ 2.00

Pecans 1 @ 3.49

Vegetables

Sweet Potatoes, 6 Med. 1 @ 2.00

Pantry

Apple Cider Vinegar

Baking Powder

Brown Sugar

Butter

Cinnamon

Corn Syrup

Eggs

Flour

Ginger, Ground

Milk

Salt

Shortening

Sugar

Vanilla Extract

Approximate Total: \$19.00