

## The Dining Diva Sunday Family Dinner

### Culinary Countdown!

**One Week Before:** Order roasting hens if they are not normally available where you shop.

**4 Days Before:** Follow up on RSVPs; verify number of guests.

**3 Days Before:** Gather (and make ready) all table linens, dishes, flatware, glasses, serving utensils, and salt and pepper grinders; plan or order centerpiece; decide on all beverages.

**2 Days Before:** Edit grocery list; shop for all items; purchase wines, spirits, and liqueurs.

Set the table—completely!

Make croutons for salad; store in zip-top bag.

**1 Day Before:** Make salad dressing and refrigerate. Wash and prepare romaine; prepare all vegetables for salad; fry bacon, store separately in zip-top bags in the refrigerator. Roast garlic for potatoes, extract cloves, mash, and store in refrigerator tightly covered, with the broth they were cooked in. Peel and dice potatoes, store covered with water and 2 Tbsp lemon juice to prevent browning; refrigerate.

Prepare green vegetable of choice to have ready for steaming.

Make pie crust dough, wrap in plastic, and refrigerate.

Peel and slice apples; store in refrigerator submerged in lemon lime soda. Prepare topping for pie and refrigerate in a zip-top bag.

### Party Day: Family Time!

**Mid-day:** Assemble and bake pie. After it has cooled completely, store at room temperature, lightly covered.

Prepare hens and place in roasting pan.

**3 Hours Before:** Preheat oven to 425°. Roast hens. When done, place on ovenproof platter and keep warm in oven set at 150°-200°.

Make gravy and transfer to microwaveable container or a saucepan.

After hens go in to roast, drain potatoes from acidulated water, cover with fresh cold water, cook and prepare Mashed Potatoes. Transfer to a heat-resistant glass (or stainless steel) bowl, cover, and keep warm over a saucepan of barely simmering water.

**30 Minutes Before:** Slice chickens and return to warm oven.

Assemble salad; put green vegetable in to steam; serve salad.

After clearing salad, remove chicken platter from oven. Heat gravy in microwave. Transfer potatoes and green vegetable to serving dishes. Serve.

Clear table; brew coffee. Warm pie and serve with ice cream.

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### Shopping List

For 8 People

#### Produce

6 Lemons (*including lemon for acidulating water for potatoes*)

6 Large Apples (*I prefer Granny Smith*)

3 Roma tomatoes

2-3 Heads Romaine lettuce

5 Bulbs Garlic

2 Large Red onions

1 Medium Onion

5 Large Russet potatoes (*about 2-2 ½ lbs*)

1½ lbs Small new potatoes (*if you are making the Roasted New Potatoes*)

3 Stalks Celery

2 lbs Baby carrots

Green vegetable of your choice

1 Tbsp Fresh minced mint

2 tsp Fresh minced oregano

8 Sprigs Fresh thyme or rosemary

(*additional 1 Tbsp if you are making the Roasted New Potatoes*)

2 Tbsp Fresh minced chives (*optional for mashed potatoes*)

## **Dairy & Eggs**

1½ Cups Unsalted Butter

½ - ¾ Cup Milk (*2% or whole*)

2 Eggs

## **Cheese & Deli**

½ Cup Shredded Romano cheese (*or Parmesan if you prefer*)

## **Meat & Fish**

2 Roasting hens, 5-6 lbs each

6 Slices Bacon

## **Canned Vegetables & Fruits & Dried Fruits**

2⅓ Cups Chicken broth

1 (6-oz) Jar Marinated artichoke hearts

## **Baking, Spices, & Nuts**

1¼ Cups Sugar

2½ Cups Flour

1 tsp Pure vanilla extract

½ tsp Nutmeg (*grated fresh whole nutmeg or ground nutmeg*)

1½ tsp Ground cinnamon

2-3 tsp Dried Italian seasoning

Dash Hot sauce

Lemon pepper

½ Cup Chopped pecans

## **Condiments**

1 Cup Extra virgin olive oil

6 Tbsp Olive oil

½ Cup Vegetable shortening (*I prefer Crisco*)

## **Breads**

1 Loaf Italian bread (*or any other sturdy bread*)

## **Miscellaneous**

1 liter Lemon-lime soda

## **Wine**

Pinot Noir (*recommended wine with meal*)