

Christmas Brunch

Written by Debbi Covington

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The big day is finally here! It's time to open gifts. It's time to celebrate with family and friends. It's also time to eat. Isn't it interesting how everyone is extra hungry on Christmas morning? These make ahead recipes will feed your crowd and you won't have to miss a moment of the joy and merriment of the day.

Kick off the festivities with Bloody Marys, Mimosas and Irish Coffee. Everyone can snack on Cream Cheese Sausage Balls while you cook the grits, warm the shrimp sauce and pop two delicious casseroles in the oven. The addition of a fresh fruit salad is all you'll need to create the perfect Christmas Brunch. Merry Christmas and Happy New Year!

Cream Cheese Sausage Balls

A southern staple at Christmastime, the addition of cream cheese makes these yummy sausage

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the vegetables (broccoli, cauliflower, green beans) were softened during the cooking process. The meatballs were cooked in a sauce of tomato sauce, Italian seasoning, and a little bit of olive oil. The meatballs were cooked for about 15-20 minutes. The vegetables were cooked for about 10-15 minutes. The dish was served hot and was a hit at the Christmas brunch.



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