CHOMP SHOPPER

CHRISTMAS GROCERY LIST

8 TO 12 GUESTS · PRIME RIB · COUNTDOWN

FREE PRINTABLE

GUESTS _____

ON THE MENU Shrimp cocktail • Standing rib roast with jus • Horseradish cream • Yorkshire puddings • Creamed spinach • Honey-roasted carrots • Pear and pomegranate salad • Raspberry trifle

PRODUCE 9

- ○ Carrots — 4 lb
- ○ Arugula or greens — 2 × 10 oz
- ○ Pears — 3
- ○ Pomegranate seeds — about 1 cup
- ○ Lemons — 3
- ○ Shallots — 4
- ○ Garlic — 1 head
- ○ Fresh rosemary — 1 pack
- ○ Fresh chives — 1 pack

MEAT & SEAFOOD 2

- ○ Bone-in rib roast — 5–6 ribs
- ○ Cooked jumbo shrimp — 3 lb

DAIRY & EGGS 7

- ○ Sour cream — 16 oz
- ○ Heavy cream — 1 quart
- ○ Whole milk — ½ gallon
- ○ Large eggs — 1 dozen
- ○ Unsalted butter — 1 lb
- ○ Parmesan — 4 oz wedge
- ○ Crumbled goat cheese — 4 oz

CONDIMENTS 1

- ○ Prepared horseradish — 8 oz jar

PANTRY 6

- ○ Beef broth — 32 oz
- ○ Honey — 12 oz
- ○ Candied pecans — 1 bag
- ○ Vanilla pudding mix — 2 boxes
- ○ Raspberry jam — 1 jar
- ○ Baking chocolate — 1 bar

FROZEN 3

- ○ Chopped spinach — 4 × 10 oz
- ○ Pound cake — 2 × 16 oz
- ○ Raspberries — 2 × 12 oz

BEVERAGES 2

- ○ Red wine (optional) — 1 btl
- ○ Sparkling cider — 2 bottles

HOUSEHOLD 1

- ○ Kitchen twine — 1 roll

COUNTDOWN

2–3 weeks	Order the bone-in roast, one rib per two guests. Buy shelf-stable and frozen items.
Dec 22–23	Pick up the roast. Buy produce, dairy and shrimp.
2 days before	Pat the roast dry, salt it, refrigerate uncovered on a rack.
Christmas Eve	Make trifle, horseradish cream, cocktail sauce. Thaw shrimp. Peel carrots.
4 hrs before	Roast out of the fridge for an hour. Oven to 350°F.
3 hrs before	Roast fat side up (8–10 lb: about 2½–3 hrs for medium-rare).
1 hr before	Roast carrots with oil, honey, salt. Mix pudding batter. Set out shrimp.
At 135°F	Rest 15–20 min. Oven to 425°F for Yorkshire puddings. Make jus, creamed spinach.
Serve	Cut strings, remove bones, slice. Dress the salad at the table.

KEY NUMBERS

1 rib per 2	12 guests: 5–6 ribs (10–12 lb). 8 guests: 4 ribs.	**135°F**	Pull for medium-rare. 145°F for medium.
15–20 min	Rest under loose foil before carving.	**2 hours**	Chill shrimp and leftovers. Keep 3–4 days.

CHECK AT HOME Kosher salt and pepper • Flour (about 2 cups) • Ketchup (1 cup) • Olive oil • Ground nutmeg • Instant-read thermometer • Roasting pan with rack • Two 12-cup muffin tins • Trifle dish or glass bowl

TIPS

1. **Order early**
   Rib roasts sell out in December.
2. **Ask for the first cut**
   With the bones tied back on. They act as a rack.
3. **Choice is fine**
   Prime costs more. Choice is excellent at the right temp.
4. **Use the drippings twice**
   Yorkshire puddings, then jus. Don't wash the pan yet.

Shellfish allergy? Offer a cheese board, olives or nuts, kept away from the shrimp.