

Happy Holidays

FROM THE
Diva of Do-Ahead

A Year of Feasts to Celebrate
with Family and Friends

Diane Phillips

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Let the Diva turn you into a disciple of do-ahead!

Diane Phillips, the Diva of Do-Ahead, has taught her sold-out cooking classes for 15 years to more than 40,000 students around the country. Now she shares her secrets for fabulous, foolproof festive meals that can be prepared in advance, freeing you to enjoy holidays with family and friends.





A ROSH HASHANAH DINNER:
Roasted Sweet Potatoes, Parsnips, Beets, and Carrots [▶](#)



A MEDITERRANEAN EASTER DINNER:
Mint Pesto-Crusted Lamb Racks with Cucumber-Mint Salsa [\[>\]](#)



NEW YEAR'S EVE COCKTAILS AND SMALL BITES:

Crostini Bar, [\[>\]](#), with Gorgonzola-Walnut Topping, [\[>\]](#); Sweet Pepper and Parmigiano Topping, [\[>\]](#); Roasted Eggplant Topping [\[>\]](#)



A PASSOVER SEDER:
Chocolate Meringues Filled with Fresh Raspberries [▶](#)



A CHRISTMAS DINNER:
Roasted Tomato and Pesto Cheesecake with Polenta Crust [▶](#)



A VALENTINE'S DAY SWEETHEART DINNER:
Salmon Wellingtons Stuffed with Crab and Asparagus, with Lemon-Dill Velouté Sauce [▶](#)



A MEMORIAL DAY PICNIC:
Tuna Niçoise Sandwich [▶](#)



A CHRISTMAS BREAKFAST:
Denver Omelet Casserole [\[>\]](#)



AN ALL-AMERICAN FOURTH OF JULY BARBECUE:
Red, White, and Blue Ice Cream Cake [▶](#)



AN ALL-AMERICAN FOURTH OF JULY BARBECUE:
Grilled Stuffed Burgers [▶](#)



THE DIVA'S FAMOUS DO-AHEAD THANKSGIVING DINNER:

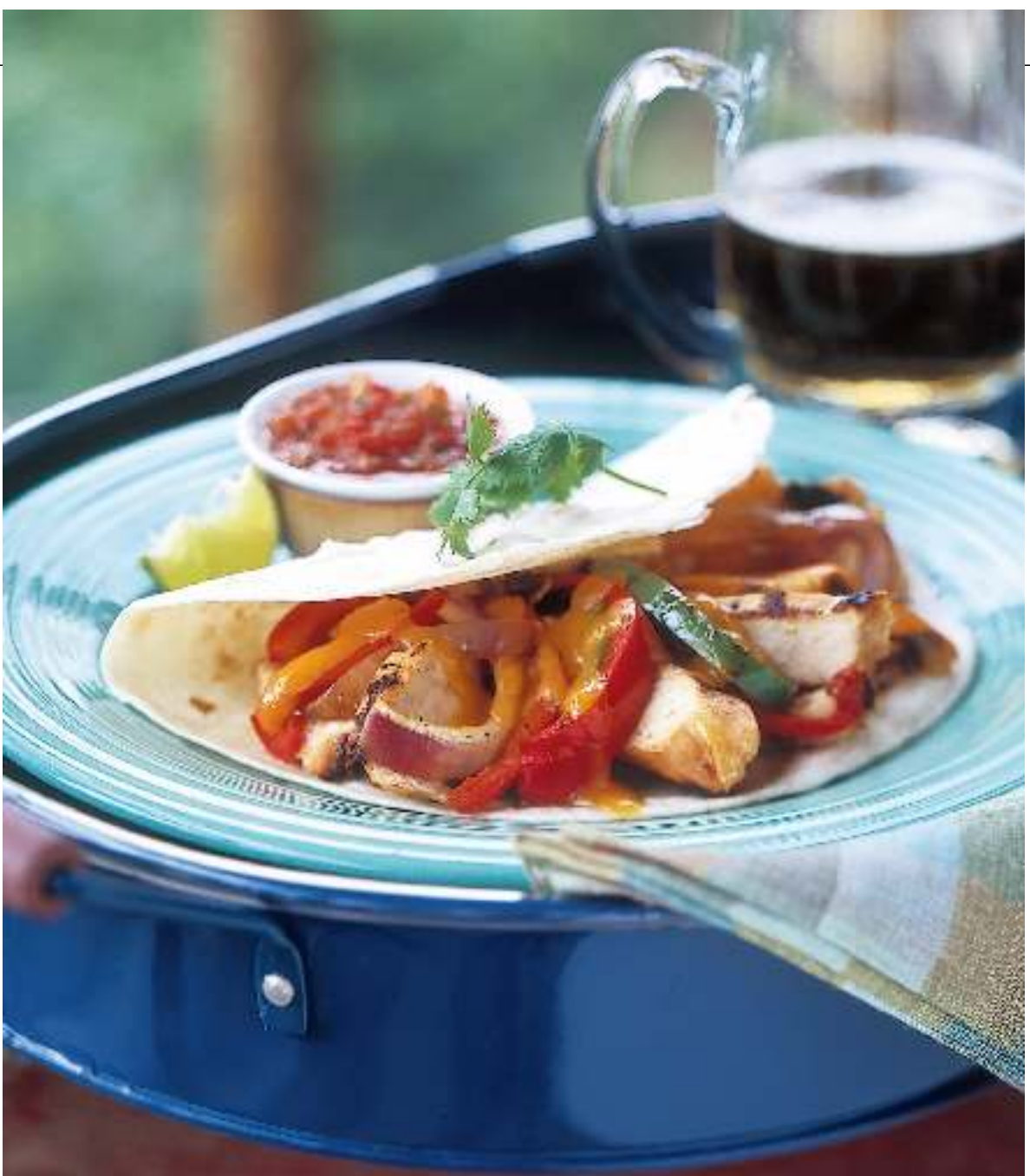
Old-Fashioned Do-Ahead Cornbread Stuffing [\[>\]](#), Green Beans with Caramelized Shallots and Roasted Mushrooms [\[>\]](#), Cranberry Peach Chutney [\[>\]](#)



THE DIVA'S FAMOUS DO-AHEAD THANKSGIVING DINNER:
Perfect Roast Turkey [\[>\]](#), Make-Ahead Gravy [\[>\]](#), Sweet Potato and Apple Gratin [\[>\]](#)



A HALLOWEEN PARTY FOR ALL AGES:
Build-Your-Own-Pizza Bar [▶](#)



A FATHER'S DAY PARTY:
Margaritaville Grilled Chicken, with Confetti Peppers and Onions [\[>\]](#)



A MOTHER'S DAY BREAKFAST:
Fresh Fruit Parfaits with Orange Mascarpone Crème [\[>\]](#)

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For my family—Chuck, Carrie, and Ryan—for making every day a happy holiday. Thanks, guys, this
one's for you.

Acknowledgments

Celebrations are more than the food and decor; it is the guests who make the magic happen and turn celebrations into cherished memories. The same can be said of writing a book about celebrations; I would be remiss if I didn't thank my fellow revelers.

A toast to my family: my husband, Chuck, who helps make any celebration fun; our daughter, Carrie, whose zest for life makes parties more interesting and colorful; and our son, Ryan, who can be counted on to serve as bartender and all-around host-in-training.

My agent, Susan Ginsburg, has been a constant source of support and encouragement. I'm not sure what I've done to deserve the best cookbook agent on the planet, but I must be living right. Thanks also to her calm, patient assistant, Emily Saladino.

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