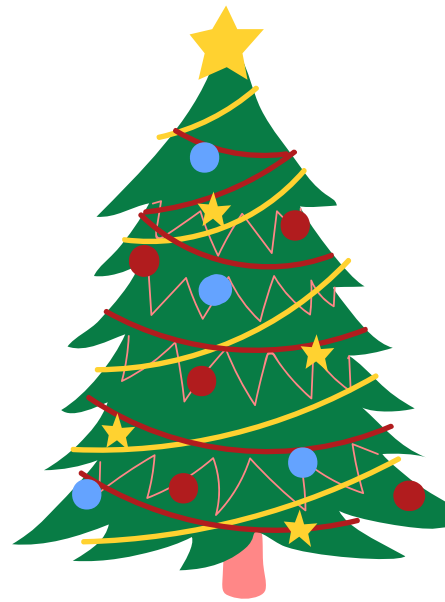




CHRISTMAS DINNER IN THE AIR FRYER



INTRODUCTION

Welcome to Christmas in the air fryer and a Merry Christmas and a Happy New Year!

When we created **The Complete Air Fryer Cookbook** Christmas was never far from our mind. We were thinking ahead that when it came to Christmas, or when it came to Easter, that you had a good selection of recipes that you could make for your Christmas Feast.

We had a full chicken dinner that you can mix and match. Therefore you could transform it into gammon (ham), lamb, turkey, or another favourite.

We had also focused on the side dishes such as the roast potatoes, stuffing balls, pigs in blankets, Yorkshire puddings, potato gratin and such like.

Now Christmas is getting close, we wanted to show you how you can use The Complete Air Fryer Cookbook for your delicious Christmas lunch.

LISTEN TO THE PODCAST

We created Magic With Gadgets a few years ago and it was an extra opportunity for me to talk about my love for kitchen gadgets.

We have more than 500 different episodes for you to listen to, across lots of different gadgets including the air fryer.

This Christmas meal plan is part of Magic With Gadgets where we explain what we cook for Christmas and how to make it easier and what you can make ahead.

You can listen to Magic With Gadgets Here.

**“Let’s Make Your
Christmas Prep Even
Easier!”**



THE COMPLETE AIR FRYER COOKBOOK MENU

**THE ULTIMATE ROAST CHICKEN
DINNER IN THE AIR FRYER**

pg. 176

**SERIOUSLY SATISFYING
POTATO GRATIN**

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**HOMEMADE YORKSHIRE
PUDDINGS**

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AIR FRYER CRANBERRY SAUCE

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AIR FRYER TURKEY GRAVY

pg. 179



YOUR CHRISTMAS GROCERY LIST

pantry

- 3½ tbsp olive oil
- Extra virgin olive oil spray
- ½ tbsp balsamic vinegar
- ½ tbsp maple syrup
- 4 tsp honey
- 125g/4½oz/1 cup plain/all purpose flour
- 1 tsp cornflour / cornstarch
- 2½ tablespoons granulated sugar

fruit and veg

- 6 medium white potatoes
- 4 medium carrots
- 4 medium parsnips
- 225g/8oz Brussels sprouts
- 2 medium onions
- 85g/3oz fresh cranberries

meat

- 1 medium whole chicken
- 8 cocktail/mini sausages
- 4 slices smoked streaky bacon
- 340g/12oz pork sausage meat
- 1 tbsp duck or goose fat
- 4 tsp beef dripping
- 360ml/12 fl oz/1½ cups chicken stock

fresh

- 120g/4¼ oz/2 cups fresh breadcrumbs
- 240ml/8 fl oz/1 cup whole/full fat milk

seasonings

- 4 tsp dried thyme
- 1 tbsp garlic powder
- 5 tsp dried parsley
- 8tsp dried mixed herbs/Italian seasoning
- 2 tsp dried rosemary
- A pinch of mustard powder
- A pinch of cinnamon

**\$15
in the
US!**

**\$10
in the
UK!**



**OUR COMPLETE AIR FRYER
COOKBOOK IS OUT NOW!**

**WITH 140+ BEGINNER RECIPES WITH
EVERYDAY INGREDIENTS IN METRIC
AND IMPERIAL**

ORDER NOW!

ABOUT THE AUTHOR



Samantha along with her chef husband Dominic have been showing people how to cook smart with kitchen gadgets since November 2015.

Many people come to Samantha & Dominic on a daily basis asking for advice when cooking with gadgets.

They have cooked exclusively with kitchen gadgets for many, many years and have a big kitchen gadget collection.

Their favourites include the air fryer, instant pot, ninja foodi and soup maker. Though they still love cooking simple tasty food in the slow cooker.

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