Dishes That Are Easy to Transport to a Holiday Dinner

Hello [[firstname]],

Today’s blog post went over convenient ways to bring dishes to a holiday dinner because not everyone cooks an entire meal in their own home.

[Insert Link]

As you know, there are a few different ways to bring dishes to a holiday dinner, from using the slow cooker to getting special casserole dish holders. Speaking of the foods themselves, the following ones tend to be a little easier to bring to a holiday dinner.

**Homemade Cranberry Sauce**

When you are going to make a dish that you are transporting to a holiday dinner, try to think of something that doesn’t have to stay warm and that will fit in a relatively small food storage container. Cranberry sauce is definitely one of the easiest things to bring. However, you don’t have to bring the canned or jarred variety. It is actually quite easy to make your own cranberry sauce by combining cranberries with some orange juice in the simplest method. Of course, there are plenty of other ways to make it as well. You can keep it cold or at room temperature and easily bring it along without worrying about it spoiling.

**Vegetable Sides**

In general, vegetable sides are usually safe and easy to bring with you to your holiday dinner. Try to choose vegetables that don’t need to remain hot or won’t taste good while reheated. For example, a container with Brussels sprouts, nuts, and cranberries should be fine at room temperature, but you usually need to keep green bean casserole heated up. If you already put on the crispy fried onions on top of the casserole, do you really want to heat it up again?

**Slow Cooker Dishes**

While it might seem large and bulky, slow cookers are actually perfect for transporting items to your family dinner. They will keep the food warm during transport and come with locks for the lids so nothing is going to get ruined. Plus, there are also slow cooker bags that let you put the slow cooker inside, zip it up to keep it secure, and carry it with a handle. It couldn’t be easier to bring a larger dish you made with you. You can then plug it in when you arrive and keep the food warm until dinner is ready to be served.

Don’t forget to read the email tomorrow to learn more about Thanksgiving cooking.

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