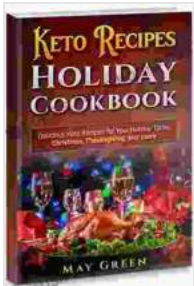


# A Festive Feast for Keto Dieters: Your Guide to Christmas, Thanksgiving, and More



## Keto Recipes Holiday Cookbook: Delicious Keto Recipes for Your Holiday Table: Christmas, Thanksgiving, and more (Keto Diet Cookbook)

by May Green

★★★★★ 5 out of 5

Language : English  
File size : 5951 KB  
Text-to-Speech : Enabled  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Lending : Enabled  
Screen Reader : Supported  
Print length : 117 pages



The holidays are a time for joy, family, and delicious food. But if you're following the keto diet, you may be wondering how you can enjoy all your favorite holiday dishes without sacrificing your health goals.

Don't worry, we've got you covered! We've put together a comprehensive Keto Diet Cookbook that will help you create mouthwatering keto-friendly meals for Christmas, Thanksgiving, and more.

Inside this cookbook, you'll find:

- Over 100 keto-approved recipes

- Detailed instructions and nutritional information
- Beautiful full-color photos
- Tips and tricks for making the most of the keto diet during the holidays

Whether you're looking for a traditional turkey dinner, a festive Christmas roast, or a delicious dessert, we've got something for everyone. So gather your family and friends, and get ready to enjoy a keto-friendly holiday feast!

Free Download your copy of the Christmas Thanksgiving And More Keto Diet Cookbook today!

## **Sample Recipes**

### **Keto Turkey Dinner**



### Ingredients:

- 1 (12-pound) turkey
- 1 cup butter
- 1/2 cup onion, chopped
- 1/2 cup celery, chopped

- 1/2 cup carrots, chopped
- 1 tablespoon dried sage
- 1 tablespoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup chicken broth

### **Instructions:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. Rinse turkey and pat dry.
3. Melt butter in a large skillet over medium heat.
4. Add onion, celery, and carrots to skillet and cook until softened, about 5 minutes.
5. Stir in sage, thyme, salt, and pepper.
6. Stuff turkey with stuffing mixture.
7. Place turkey in a roasting pan and add chicken broth.
8. Roast turkey for 3-4 hours, or until cooked through.

### **Keto Christmas Roast**



### **Ingredients:**

- 1 (3-pound) beef roast
- 1 tablespoon olive oil
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

### **Instructions:**

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a small bowl, whisk together olive oil, Worcestershire sauce, Dijon mustard, garlic powder, onion powder, salt, and pepper.
3. Rub mixture all over roast.
4. Place roast in a roasting pan and roast for 1-1/2 to 2 hours, or until cooked to desired doneness.

### **Keto Chocolate Cheesecake**



### Ingredients:

- For the crust:
  - 1 cup almond flour
  - 1/2 cup cocoa powder
  - 1/4 cup butter, melted

- For the filling:
  - 2 (8-ounce) packages cream cheese, softened
  - 1 cup heavy cream
  - 1/2 cup unsweetened cocoa powder
  - 1/2 cup granulated erythritol
  - 1 teaspoon vanilla extract

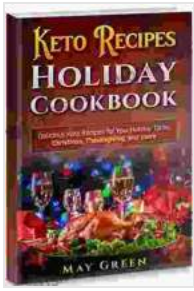
### **Instructions:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. To make the crust, combine almond flour, cocoa powder, and butter in a small bowl. Press into the bottom of a 9-inch springform pan.
3. To make the filling, beat cream cheese and heavy cream together until smooth. Add cocoa powder, erythritol, and vanilla extract and beat until well combined.
4. Pour filling over crust and bake for 30-35 minutes, or until set.
5. Let cheesecake cool completely before serving.

So there you have it! Just a few of the delicious keto-friendly recipes you'll find in the Christmas Thanksgiving And More Keto Diet Cookbook. Free Download your copy today and start enjoying all your favorite holiday dishes without sacrificing your health goals.

Free Download Your Copy Today!



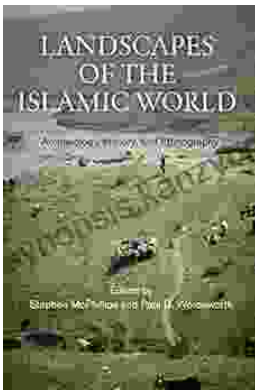


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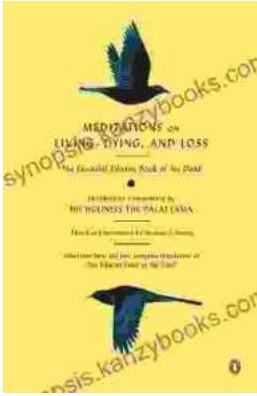
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