

Easy Foods for a Fabulous Feast

No matter what time of year or who you are with, a feast is always called for. Seeing mountains of food on the table, passing dishes around and trying new flavors is the best way to celebrate any occasion. But as the host, you might feel a little bit pressured by the amount you need to cook!



But don't panic. There are so many wonderful recipes that don't require too much effort and yet your friends will keep coming back for more. Here are the main components you need for an incredible feast.

Meat

Meat makes a great centerpiece at any feast and whether you prefer a [tomahawk steak](#) or a delicious roast chicken, something you can share is essential. Part of the joy of feasting is carving at the table so think about how you want to present the meat element to make it look as appealing as possible.



An alternative to the big centerpiece is having lots of different elements that you can pass around – a bit like meze or tapas. In this case, mini [chicken hand pies](#) are a great idea. Add in other elements like kebabs, individual quiches and sausages and you certainly have a feast on your hand!



Vegetables

The vegetables may not seem that important when you have so

much meat in the house, but done right, vegetable dishes can be centerpieces in their own right! Often, the best flavors come from roasting and, as [this list](#) shows, there is a lot you can do.



Potatoes are an absolute favorite for feasting and there are so many different ways to prepare them. Mashed potato is quite easy to prepare ahead of time and then reheat but if you want to make something a little more exciting, [duchess potatoes](#)



take your mash to the next level.

Vegetables are a great way to add color to your table. The green of broccoli and peas looks great against orange carrots and jewel purple cabbage. All your vegetables can be kept warm in the oven until you are ready to serve.

Dessert

A little something sweet at the end of a meal is always nice but desserts can be quite daunting to make – especially after all those different veggie dishes! Luckily, there are all kinds of easy desserts you can make that will look spectacular. For example, a [bundt cake](#) will always look impressive since the pan does most of the decorative work.



Of course, by the time you finish eating the savory course, you might just want to settle down with a coffee! But, then again, no ordinary coffee will do for a feast. There are a few ways you can [upgrade your coffee](#) from average to amazing with just a blob of whipped cream and a glass. Top with chocolate sprinkles and serve with a little cookie for a restaurant touch.



A fabulous feast is all about getting together with friends

and sharing some delicious food. With these simple ideas, everyone will be begging you to host again soon!