



Survival Skills for Holiday Eating



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- On average, Americans gain about 1 2 pounds during the holiday season.
- Research shows it tends to stick and accumulate over the years
- These pounds can be **avoided** through mindful eating in moderation and a few simple strategies







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Survival Skills for Holiday Eating

- Part 1: Planning
- Part 2: At the Party
- Part 3: After the Party



Planning: Prepare for Success!

- Include 1-2 small, healthy meals before the party
- Picture the foods available and mentally create a healthy plate
- Schedule a workout session the day of the party



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Planning: Bring a Safe Dish

- Roasted Winter Vegetables
 - Various squash, sweet potato, carrots, Brussels sprouts, etc
- "Gourmet" Salads
 - Dark green & purple leafy lettuce with fruits like pears or apples
- Stuffing healthier version
 - Containing veggies, fruit, whole grain, low sodium broth

– Hummus

• Chickpea based dip with freshly washed and sliced veggies

- Fruit - based desserts

When in doubt, choose apple or pumpkin pie over pecan
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Planning: Healthy Substitutions

Original Recipe	Substitute with	
Regular pie crust	Almond pie crust or crust-less pies	
Crispy Onion (Green Bean Topping)	Toasted Almonds	
Marshmallow (Sweet Potato)	Chopped nuts & cinnamon	
Butter/Cream (Mash Potatoes or Stuffing)	Low sodium broth	
Butter	Oil or applesauce or pumpkin puree	
Dairy (milk & cheese)	Low fat/fat free Dairy and Dairy containing items like cream cheese (includes canned evaporated milk)	
Sugar	Use less sugar than suggested in recipes, especially desserts	
Sour Cream	Plain Greek yogurt	
White Flour	Whole wheat flour	



At The Party: Navigating the Buffet

- Survey the buffet line before serving yourself
- Choose carefully between:
 - Foods you will definitely eat
 - Foods you will sample
 - Foods you will skip
- Avoid mindless munching



- Sit down, always eat from a plate, stay away from the buffet
- Focus on friends and family instead of food
 - Start a game or craft



At The Party: Making the Best Choices

Culprit	Alternate	Amount Saved per Serving
Creamy Sauces	Broth-based Sauces	~ 60 calories 8 g fat, 2 g saturated fat (2 Tbsp)
Creamy Dressings & Dips	Go For Oil-Based	~ 20 calories 4 g fat, 1 g saturated fat
Turkey Skin	Remove it!	~ 40 calories 5 g fat, 2 g saturated fat
Butter	Avoid it!	~ 100 calories 12 g fat, 7 g saturated fat (1 Tbsp)
Whipped Cream	Remove it!	~ 100 calories 12 g fat, 6 g saturated fat (1 Tbsp)



At the Party: Smart Sipping

- Liquid calories do not satisfy hunger and can lead to weight gain when consumed in excess
- Choose water or calorie free beverages
- Limit calorie-filled beverages to < 8 oz serving
 - Eggnog (~350 calories)
 - Sparkling cider or juices (~ 150 calories)
 - Sodas (~150 calories)



Tip! Quench thirst with water before drinking caloric drinks

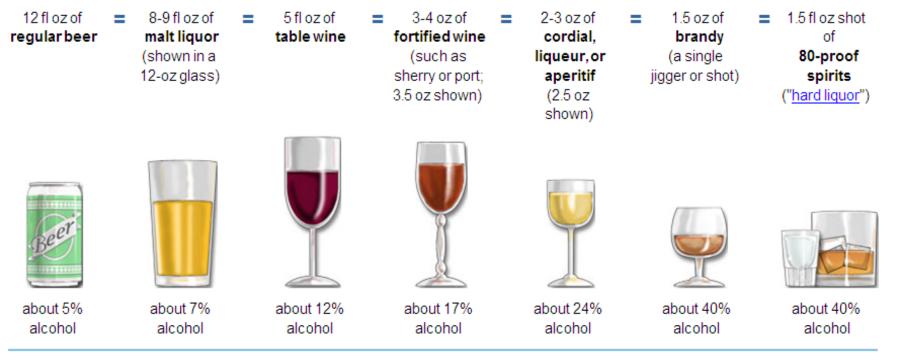




At the Party: Know Your Servings

- If you drink, do so in moderation
 - 1 serving for women
 - 2 servings for men





The percent of "pure" alcohol, expressed here as alcohol by volume (alc/vol), varies by beverage.



- Feeling stuffed?
 - Get in a serving of exercise after a large meal
- Get back on track the next day!
- Give away leftovers or create into healthy meal!

After The Party

