



WATCH-ALONG KIT

GRACE & HENRY'S HOLIDAY MOVIE CHECKLIST

Your assigned movies for the season—complete with a note from the author about why each film made the final cut.



DIE HARD

*I'm not a controversial writer, so I thought it'd be fun to rekindle the old debate right on page one. Is *Die Hard* a holiday movie? Yes! Duh.*



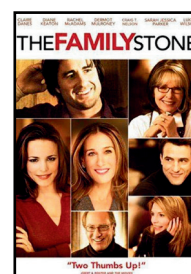
NATIONAL LAMPOON'S CHRISTMAS VACATION

For my money, it's the funniest—and most quotable—holiday movie ever made. "You serious, Clark?"



PLANES, TRAINS, AND AUTOMOBILES

For the plot's sake, this being a Thanksgiving movie and not a Christmas movie worked perfectly. And the ending wrecks me every time.



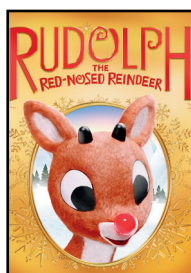
THE FAMILY STONE

My former editor explained her case against this movie to me once, and I found it incredibly smart, so I wrote it directly into Grace and Henry's dialogue.



A CHARLIE BROWN CHRISTMAS

That poor little tree remains one of the most indelible symbols of the holidays, and it gave the book a perfect little hit of nostalgia and melancholy.



RUDOLPH THE RED NOSED REINDEER

Such a classic—and so sweet and innocent. I stumble across it every couple of years, and it always makes me happy.



SCROOGED

It's a comedy, obviously, but there's a scary edge to it—and it has ghosts—which fits the book well.



ELF

*When I tried to imagine a group of strangers coming together and watching a holiday movie, this was the first one that came to mind. Everyone loves *Elf*.*

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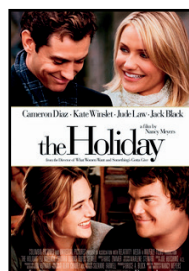
EDWARD SCISSORHANDS

The metaphor of loving someone but being literally unable to touch them without hurting them felt right on for wounded Grace and Henry.



BARBIE: A PERFECT CHRISTMAS

I hadn't seen it before I started writing the book. I liked the idea of Henry and Ian appeasing Bella but then actually liking the movie.



THE HOLIDAY

It's so romantic—and sexy, too. The fact that Grace and Henry mean to watch it together but never quite do felt like a good symbol for their tentative relationship.



HOME ALONE

I mean, come on, how could I not have Home Alone in a book about holiday movies, ya filthy animals?



A CHRISTMAS STORY

I've soured on this movie over the years, if I'm being honest. Having Henry realize that he's also soured on it fits his character's state of mind.



IT'S A WONDERFUL LIFE

I imagined a cynical call and response when this classic movie appears in the book. It's a wonderful life. Um, is it, though?



LOVE ACTUALLY

Speaking of cases against a movie, some of the storylines haven't aged well, but that big, beautiful crescendo at the end is just perfect.



DIE HARD 2

What can I say, I'm a sucker for flash-forwards, and what makes a better flash-forward than a sequel?

HOLIDAY MOVIE BINGO CARD

Liven up your binge watching this season with a game of Holiday Movie Bingo—
and maybe some of Clark Griswold's spiked eggnog.

B I N G O

LETTER TO SANTA 	OPENING A GIFT 	CHRISTMAS MIRACLE 	EGGNOG 	HOT COCOA 
FLIGHT DELAYED 	CHRISTMAS TREE LIGHTING 	"WE'RE JUST FRIENDS" 	COFFEE SHOP SCENE 	CHRISTMAS WISH 
DANCING 	GINGERBREAD HOUSE 	FREE SPACE	BAKING 	DECORATING TOGETHER 
SINGLE PARENT 	MISTLETOE 	RESTAURANT SCENE 	CHRISTMAS SPIRIT 	SINGING CAROLS 
SMALL TOWN SCENE 	AN ALMOST KISS 	ICE SKATING 	SNOWSTORM 	TOWN IN JEOPARDY 

Eggnog (Christmas Vacation)

2 cups milk
½ tsp. ground cinnamon
½ tsp. ground nutmeg
½ tsp. pure vanilla extract
6 large egg yolks
½ cup granulated sugar
1 cup heavy cream
1 cup bourbon or rum (optional)
Whipped cream, for serving

In a small saucepan over low heat, combine milk, cinnamon, nutmeg, and vanilla and slowly bring to a low boil.

Meanwhile, in a large bowl, whisk egg yolks and sugar until yolks are pale in color. Working in batches, slowly add hot milk mixture to egg yolks to temper eggs and whisk until combined.

Return mixture to saucepan and cook over medium heat, stirring frequently, until slightly thickened and coats the back of a spoon but does

not boil. (If you're using a candy or instant-read thermometer, mixture should register 160° F.)

Remove from heat and stir in cream and bourbon (if using). Refrigerate until chilled, at least 2 hours and up to 4 days in an airtight container. Top with whipped cream and cinnamon.



MOVIE SNACKS

It's not the holidays without snacks, right? We've included two pasta dishes.

As for the last one—we dare you to try it! Enjoy.

Chocolate Coconut Balls (It's A Wonderful Life)

1 cup whole almonds
2 cups tightly packed sweetened shredded coconut, plus more for sprinkling
½ cup unsweetened shredded coconut, toasted
¼ tsp. kosher salt
¾ cup sweetened condensed milk
2 cups semisweet chocolate
2 tbsp. coconut oil or vegetarian shortening

Preheat oven to 350° F. Spread almonds on a rimmed baking sheet and toast until fragrant and golden in the center, 8 to 10 minutes. Let cool, then roughly chop.

Line another rimmed baking sheet with parchment. In a medium bowl, combine almonds, sweetened coconut, unsweetened coconut, and salt. Fold in condensed milk with a rubber spatula.

Using a 1-ounce scoop, scoop coconut mixture into portions about 2 tablespoons each. Roll between your palms to compact into firm balls (they will be sticky). Arrange on prepared baking sheet and freeze until solid, at least 1 hour or up to 4.

In a medium heatproof bowl, microwave chocolate and oil in 20-second intervals, stirring between each, until melted and smooth.

Line another baking sheet with parchment paper. Dip coconut balls in melted chocolate and arrange on prepared baking sheet. Sprinkle with sweetened coconut. Refrigerate until firm, 1 to 2 hours.



MOVIE SNACKS

Christmas Fettucine (The Holiday)

3 tbsp. unsalted butter
2 tbsp. olive oil
2 cups heavy cream
2 cloves garlic, minced
¼ tsp. white pepper
½ cup freshly grated Parmesan cheese
¾ cup shredded mozzarella cheese

Heat butter and olive oil in a saucepan over medium-low heat until butter is melted. Mix in cream, garlic, and white pepper; bring to a simmer, stirring often, about 3 to 5 minutes.

Stir in Parmesan cheese and simmer, stirring frequently, until sauce has thickened and is smooth, 8 to 10 minutes.

Add mozzarella cheese once sauce has thickened and stir until smooth.



Buddy The Elf Pasta

160-200g of dried spaghetti
(depending on how much you can eat!)

- 80ml (⅓ cup) maple syrup
- 50ml (¼ cup) chocolate syrup or sauce
- Handful of M&Ms
- Handful of mini marshmallows
- 1 chocolate Pop Tart or 3 chocolate Bourbon biscuits

Add your dried spaghetti to a pan of salted boiling water.

Reduce the heat to a simmer and cook for 8-10 minutes until cooked to your liking.

Drain your pasta in a colander and allow to cool slightly for 2 minutes.
Tip your pasta out onto 2 plates (or 1 if you're feeling hungry!).
Pour all the remaining ingredients over the pasta.

Use your hands to mix everything together well.

