

Thanksgiving and Turkey Recipes

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Thanksgiving



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> TURKEY AND GRAVIES

It's time to talk turkey. If you're cooking one for the first time this Thanksgiving or even if you've cooked one before, do you know if you're preparing it safely?

If you're not sure what to do, don't worry – plenty of people have turkey questions and the answers are readily available. Each Thanksgiving, staffers at the United States Department of Agriculture's (USDA) Meat and Poultry Hotline answer hundreds of calls from people who have questions about preparing turkey.

"Each Thanksgiving I've worked, I always get two or three people calling and their birds are still in the freezer," says Bessie Berry, manager of the USDA hotline. "They also want to know how long it takes to cook (turkey), and basic kinds of things."

Raw or undercooked meat and poultry may contain harmful bacteria, and therefore improper thawing, handling, cooking or storing of that Thanksgiving bird can put hosts and dinner guests at risk for food poisoning, Berry says.

We've consulted Berry and another turkey expert, Sherrie Rosenblatt, director of public relations at the National Turkey Federation, and came up with a top 10 list of common mistakes people make when preparing a holiday turkey.

Avoid these turkey bloopers:

1. Buying fresh turkeys too early. "If they buy fresh, they usually buy much too early – more than 2 days prior to Thanksgiving," says Berry. You can only keep a fresh turkey refrigerated 1 to 2 days before cooking. (However, a whole frozen turkey can be stored in your home freezer at 0 degrees for up to 1 year.)
2. Cross contamination. "Don't put raw meat or poultry with raw vegetables," says Rosenblatt. Although you may not intentionally have these items in contact, if it happens, there is high risk of cross contamination, that can spell food poisoning. Make sure to wash your hands and the food preparation surface thoroughly in-between preparing the turkey and a salad, for example.
3. Thawing a frozen bird at room temperature. This can lead to a

potentially unsafe turkey. As the turkey starts to defrost, bacteria will grow on the surface, multiplying to high levels that may not be destroyed during cooking. There are three proper ways to thaw, according to Rosenblatt. One is in the refrigerator, allowing 1 day for every 5 pounds of turkey. An 8-pound bird would take 1 to 2 days to thaw. If you need a quicker way, use cold water, changing the water every 30 minutes. The same 8-pound bird would take about 4 to 6 hours to defrost this way. The third method, Rosenblatt says, is to microwave the turkey "if you can get it in there." Follow the manufacturer's directions and roast immediately after thawing.

4. Partial cooking or prestuffing the night before. Do not partially cook a turkey, because interrupted cooking may increase bacterial growth. Do not prestuff, either, because that can also create a hotbed for organisms to multiply. In addition, the cavity of the bird insulates the stuffing and may prevent it from heating to the proper temperature. If you want a jump on Thanksgiving dinner, Berry recommends premixing the dry and wet stuffing ingredients (to prevent cross contamination) and storing them in separate containers the night before.

5. Overstuffing the turkey. You'll either wind up with undercooked stuffing or an overcooked bird because you'll have to cook beyond the cooking time for the stuffing to reach a safe temperature. The National Turkey Federation recommends cooking the stuffing separately from the turkey because improper handling and inadequate cooking of stuffed birds can increase the possibility of food poisoning.

6. Cooking the turkey at low temperatures overnight. Cooking a turkey below an oven temperature of 325F is unsafe because temperatures lower than this may encourage bacteria to grow inside the turkey where temperatures could stay below the danger zone of 140F.

7. Cooking the turkey ahead of time and letting it sit in the refrigerator. Cooking a turkey ahead of time is all right, but leaving it whole in the refrigerator is not recommended because a cooked bird is just too big to cool quickly enough in a home refrigerator. The solution is to remove the stuffing if the turkey is stuffed, and to carve the turkey and store the slices in covered shallow pans in the refrigerator. When reheating the slices, reheat to 165F.

8. Forgetting the food thermometer. Both Berry and Rosenblatt say a food thermometer is a must. "Temperature is the true indicator that

the turkey is done. Time is just a gauge," Rosenblatt says. "Everyone wants to make sure their turkey is moist and pretty. When it's done, it's done. The temperature is going to tell you it's ready."

Here's a word of caution on relying on cookbooks. Rosenblatt says temperatures have changed for cooking turkeys. Turkeys today typically take a shorter time to cook. That's because they have more white meat and white meat cooks faster. "Throw away the cookbook and use the thermometer," she says.

So what is the right temperature? The turkey should reach an internal temperature of at least 180F. The thermometer should be placed in the thickest part of the thigh between the leg and the breast. If cooking only the turkey breast, it should reach 170F in the thickest part of the breast, according to USDA guidelines.

9. Predicting the exact time your turkey will be ready. "Get over the notion that you can predict when the bird is going to be ready," Berry says. If it is done too early, you can hold it in the oven at 140F or you may have to switch from having a hot turkey to a cold one.

10. Leaving out the leftovers. "People tend to think that once they've cooked the turkey, they can leave it out forever, and they cannot," Berry says. Leftovers shouldn't be left on the table beyond 2 hours, she says. When you're done with your meal, take the turkey off the bone, divide into portions so that it will cool, and refrigerate. Turkey will keep 3 to 4 days in the refrigerator. Use stuffing and gravy within 1 to 2 days.

And what happens if you forget to take the turkey out of the freezer on Thanksgiving Day? Berry says you may be surprised to hear that you can actually take the turkey out of its wrap and stick it straight in the oven as is, at a temperature no lower than 325F. Once it is thawed enough, you can remove the giblets and neck from the cavity and continue the cooking process.

"It takes about 50% more time for it to cook, but it is certainly safe," Berry says.

For more information on turkey tips, check out the National Turkey Federation's Web site, at (www.eatturkey.com). You can also call the USDA Meat and Poultry Hotline at 1-800-535-4555 from 8 am to 2 pm ET on Thanksgiving Day. The hotline is staffed by home economists,

registered dietitians, and food technologists.

Gravy Secrets

for each cup of gravy you need one
tablespoon each of fat and flour

Before hand, make up some rich turkey broth, use the bones or the organs. I like to use the bones but that means no big uncarved turkey on the dinner table. You can simmer turkey neck, heart, gizzard, and and some minced onion, and celery and ½ t salt in enough water to cover until vegetables are done. Dice the turkey liver and use the hot broth to simmer the diced turkey liver for about 15 minutes The turkey bones yield much more broth and you can add more vegetables to the pan. Don't forget to get the brownings from the pan as mom says "that's the goodies" just after you've removed the cooked turkey and roasting rack from the roasting pan. Strain poultry drippings through a sieve into a 4-cup glass measuring cup. I then use 3 tb of corn oil to stir around in the bottom of the pan and get out the brown bits that have baked on. That gets added to my turkey drippings and I still really "wash" the pan out with my turkey broth if its made (or the water I'm going to use in my broth if I haven't made it yet).

To make Gravy you need three things; well seasoned fat, flour, and good rich broth. For each cup of finished gravy you need one tablespoon of Fat and one tablespoon of flour and 1 cup of broth. The trick is to know how many cups of broth you have and to see if you have that much fat. If you are light on the broth end you can add some canned chicken broth If you are light on the fat side you can add a small amount of corn oil, or just save the rest of your broth for storing and reheating the turkey.

There are a few more tricks to making good gravy. First be sure to take the measured fat and stir into it the measured flour and then put it over the burner. Make sure you have covered all the flour with fat and blended it well. Then you cook the flour and fat mixture until it begins to smell just slightly salty. It will be bubbly and look like its just this side of brown. Next REMOVE THE PAN FROM THE BURNER and whisk in the entire measured liquids. Then return the pan to the burner and slowly bring this almost to a boil. Remember you already cooked the flour in the fat so all you need to do now is stir this until it thickens up to what you like. You can let it stay sort of thin or let it cook out until it is thicker than your Mashed potatoes.

Basic Turkey Gravy

1 Package Neck, heart, gizzard from turkey giblets
1 Medium carrot thickly sliced
1 Medium onion thickly sliced
1 Medium celery rib thickly sliced
1/2 Teaspoon salt
1 turkey liver
3 Tablespoons fat from poultry drippings
3 Tablespoons all-purpose flour
1/2 Teaspoon salt

In a 3-quart saucepan, over high heat, place neck, heart, gizzard, vegetables, and salt in enough water to cover. Heat to boiling. Reduce heat to low; cover and simmer 45 minutes. Add liver and cook 15 minutes longer. Strain both into a large bowl; cover and reserve broth in the refrigerator.

To make gravy, remove the cooked turkey and roasting rack from the roasting pan. Pour poultry drippings through a sieve into a 4-cup measuring cup. Add 1 cup giblet broth to the roasting pan and stir until the crusty brown bits are loosened; pour the deglazed liquid/broth into the 4-cup measure. Let the mixture stand a few minutes, until the fat rises to the top. Over medium heat, spoon 3 tablespoons fat from the poultry drippings into a 2-quart saucepan. Whisk flour and salt into the heated fat and continue to cook and stir until the flour turns golden.

Meanwhile, skim and discard any fat that remains on top of the poultry drippings. Add remaining broth and enough water to the poultry drippings to equal 3-1/2 cups. Gradually whisk in warm poultry drippings/broth mixture. Cook and stir, until gravy boils and is slightly thick.

Cranberry Gravy

1 (10 1/2 oz.) can condensed chicken broth
1/4 C. lemon juice
Grated peel of 1 lemon
1 can whole cranberry jelly
Salt and pepper to taste

After turkey has been removed from pan, skim off as much fat as possible from drippings (an ice cube passed through the drippings will help to congeal the fat, facilitating the removal), leaving juices and brown bits. Add chicken broth, lemon juice and lemon peel. Cook over medium heat until bubbly hot. Add cranberry jelly to gravy, stirring until dissolved and thoroughly heated through. Add salt and pepper to taste. This will not be a thick gravy, but it may be thickened slightly, if desired.

Pour into a warmed gravy boat to serve with turkey and dressing.

Guilt-Free Turkey Gravy

1/4 Cup cornstarch
1/4 Cup water
4 Cups turkey broth and defatted pan juices
Salt and pepper

In a large saucepan, over medium heat, bring turkey broth and pan juices to a boil. Meanwhile, blend until smooth the cornstarch and water. Whisking constantly, slowly add the cornstarch mixture and continue stirring until the gravy is thickened. Season to taste with salt and pepper.

Note: To defat pan juices, pour poultry drippings into a glass measuring cup and refrigerate until the fat solidifies. Remove the fat layer and discard.

Giblet Gravy

1 Package Neck, heart, gizzard from turkey giblets
1 Medium carrot thickly sliced
1 Medium onion thickly sliced
1 Medium celery rib thickly sliced
1/2 Teaspoon salt
1 turkey liver
3 Tablespoons fat from poultry drippings
3 Tablespoons all-purpose flour
1/2 Teaspoon salt
pepper to taste

In a 3-quart saucepan, over high heat, place neck, heart, gizzard, vegetables, and salt in enough water to cover. Heat to boiling. Reduce heat to low; cover and simmer 45 minutes. Add liver and cook 15 minutes longer. Strain broth into a large bowl; cover and reserve broth in the refrigerator.

To make the gravy, remove the cooked turkey and roasting rack from the roasting pan. Pour poultry drippings through a sieve into a 4-cup measuring cup. Add 1 cup giblet broth to the roasting pan and stir until the crusty brown bits are loosened; pour the deglazed liquid/broth into the 4-cup measure. Let the mixture stand a few minutes, until the fat rises to the top. Over medium heat, spoon 3 tablespoons fat from the poultry drippings into a 2-quart saucepan. Whisk flour and salt into the heated fat and continue to cook and stir until the flour turns golden.

Meanwhile, skim and discard any fat that remains on top of the poultry drippings. Add remaining broth and enough water to the poultry drippings to equal 3-1/2 cups. Gradually whisk in warm poultry drippings/broth mixture. Pull cooked meat from the neck and discard bones. Coarsely chop the neck meat and cooked giblets and stir into gravy. Season with salt and pepper. Cook and stir until gravy simmers and is slightly thick.

Champagne Turkey

1 (12 pound) whole turkey, neck and giblets removed
1/2 cup butter, cubed
2 apples, cored and halved
1 tablespoon garlic powder
salt and pepper to taste
2/3 (750 milliliter) bottle champagne

Preheat oven to 350F. Rinse turkey, and pat dry. Gently loosen turkey breast skin, and insert pieces of butter between the skin and breast. Place apples inside the turkey's cavity. Sprinkle with garlic powder, salt, and pepper. Place turkey in a roasting bag, and pour champagne over the inside and outside of the bird. Close bag, and place turkey in a roasting pan. Bake turkey 3 to 3 1/2 hours in the preheated oven, or until the internal temperature is 180 degrees F (85 degrees C) when measured in the meatiest part of the thigh. Remove turkey from bag, and let stand for at least 20 minutes before carving.

Deep-Fried Turkey

3 gallons peanut oil for frying, or as needed
1 (12 pound) whole turkey, neck and giblets removed
1/4 cup Creole seasoning
1 white onion

In a large stockpot or turkey fryer, heat oil to 400 degrees F. Be sure to leave room for the turkey, or the oil will spill over. Layer a large platter with food-safe paper bags. Rinse turkey, and thoroughly pat dry with paper towels. Rub Creole seasoning over turkey inside and out. Make sure the hole at the neck is open at least 2 inches so the oil can flow freely through the bird. Place the whole onion and turkey in drain basket. The turkey should be placed in basket neck end first. Slowly lower basket into hot oil to completely cover turkey. Maintain the temperature of the oil at 350 degrees F, and cook turkey for 3 1/2 minutes per pound, about 45 minutes. Carefully remove basket from oil, and drain turkey. Insert a meat thermometer into the thickest part of the thigh; the internal temperature must be 180 degrees F. Finish draining turkey on the prepared platter.

Grilled Whole Turkey

12 pounds whole turkey
2 cups water
3 tablespoons chicken bouillon powder
2 teaspoons garlic powder
2 teaspoons onion powder
1 teaspoon poultry seasoning
1/2 teaspoon chopped parsley
1 teaspoon paprika

Prepare an outdoor grill for indirect medium heat, and lightly oil grate. Rinse turkey, and pat dry. Place turkey breast side down on the prepared grill. Sear turkey on both sides until skin is golden to dark brown. In a large roasting pan, mix together the water, bouillon powder, garlic powder, onion powder, poultry seasoning, parsley, and paprika. Place turkey breast side down in the roasting pan. Scoop the pan mixture over the turkey. Cover tightly with foil and place on grill. Grill 3 to 4 hours, until the internal temperature of the thigh reaches 180F. Remove turkey from grill and let stand 15 minutes before carving.

Herb–Roasted Turkey With Citrus Glaze

1 – 15 Pound Whole Turkey fresh or frozen (thawed)

3 Large lemons

2 Large limes

1–1/2 Teaspoon salt, divided

1/2 Teaspoon black pepper coarsely ground

1/4 Cup dry white wine

1/4 Cup packed brown sugar

Pan Gravy

1 Bunch, each fresh sage, marjoram, and thyme, divided

Preheat oven to 325F. Remove giblets and neck from turkey; reserve for gravy. Rinse turkey with cold running water and drain well. Blot dry with paper towels. Peel skin from lemons and limes to make rose garnishes. Reserve in refrigerator. Squeeze enough juice from the lemons and limes to equal 2 tablespoons each. Cut the remaining lemons and limes in half and place in the turkey cavity. Sprinkle salt in the cavity.

In a small bowl, mix the wine, brown sugar, and citrus juices; reserve for glaze. Gently loosen skin from the turkey breast without totally detaching the skin and carefully place 1 tablespoon each fresh sage and marjoram under the skin. Replace the skin. Fold neck skin and fasten to the back with 1 or 2 skewers. Fold the wings under the back of the turkey. Return legs to tucked position. Place turkey, breast side up, on a rack in a large shallow (about 2–1/2 inches deep) roasting pan. Rub turkey with salt, pepper, and 2 to 3 tablespoons of salad oil. Insert oven–safe meat thermometer into the thickest part of the thigh, being careful that the pointed end of the thermometer does not touch the bone. Roast the turkey in a preheated 325 degree F. oven about 3–3/4 hours.

During the last hour of roasting time, baste with the pan drippings. During the last 30 minutes, baste with the citrus glaze. Loosely cover with lightweight foil to prevent excessive browning. Continue to roast until the thermometer registers 180 degrees F. in the thigh, or 170 degrees F. in the breast.

Remove turkey from the oven and allow it to rest for 15–20 minutes before carving. Place on a warm large platter and garnish the platter with the remaining fresh herbs and lemon and lime roses.

Prepare lemon and lime roses as follows: with a small sharp knife or vegetable peeler, cut a continuous thin 1–inch strip of peel. Avoid cutting into the white pith. Roll tightly, skin inside out, and secure with toothpicks. Reserve in a bowl filled with ice water until time for service.

Homestyle Turkey

- 1 (12 pound) whole turkey
- 6 tablespoons butter, divided
- 4 cups warm water
- 3 tablespoons chicken bouillon
- 2 tablespoons dried parsley
- 2 tablespoons dried minced onion
- 2 tablespoons seasoning salt

Preheat oven to 350 degrees F (175 degrees C). Rinse and wash turkey. Discard the giblets, or add to pan if they are anyone's favorites. Place turkey in a Dutch oven or roasting pan. Separate the skin over the breast to make little pockets. Put 3 tablespoons of the butter on both sides between the skin and breast meat. This makes for very juicy breast meat. In a medium bowl, combine the water with the bouillon. Sprinkle in the parsley and minced onion. Pour over the top of the turkey. Sprinkle seasoning salt over the turkey. Cover with foil, and bake in the preheated oven 3 1/2 to 4 hours, until the internal temperature of the turkey reaches 180 degrees F (80 degrees C). For the last 45 minutes or so, remove the foil so the turkey will brown nicely.

Maple Roast Turkey and Gravy

2 cups apple cider
1/3 cup real maple syrup
2 tablespoons chopped fresh thyme
2 tablespoons chopped fresh marjoram
2 1/2 teaspoons lemon zest
3/4 cup butter
salt and ground black pepper to taste
14 pounds whole turkey, neck and giblets reserved
2 cups chopped onion
1 cup chopped celery
1 cup coarsely chopped carrots
2 cups chicken stock
3 tablespoons all-purpose flour
1 teaspoon chopped fresh thyme
1 bay leaf
2 tablespoons apple brandy (optional)

Boil apple cider and maple syrup in a heavy saucepan over medium-high heat until reduced to 1/2 cup (about 20 minutes). Remove from heat and mix in 1/2 of the thyme and marjoram and all of the lemon zest. Add the butter, and whisk until melted. Add salt and ground pepper to taste. Cover and refrigerate until cold (syrup can be made up to 2 days ahead).

Preheat oven to 375F. Place oven rack in the lowest third of oven. Wash and dry turkey, and place in a large roasting pan. Slide hand under skin of the breast to loosen. Rub 1/2 cup of the maple butter mix under the breast skin. If planning on stuffing turkey, do so now. Rub 1/4 cup of the maple butter mixture over the outside of the turkey. With kitchen string, tie legs of turkey together loosely.

Arrange the chopped onion, chopped celery, and chopped carrot around the turkey in the roasting pan. If desired, the neck and giblets may be added to the vegetables. Sprinkle the remaining thyme and marjoram over the vegetables, and pour the chicken stock into the pan.

Roast turkey 30 minutes in the preheated oven. Reduce oven temperature to 350F, and cover turkey loosely with foil. Continue to roast, about 3 to 4 hours unstuffed or 4 to 5 hours stuffed, until the internal temperature of the thigh reaches 180F and stuffing reaches 165F. Transfer turkey to a platter, and cover with foil. Reserve pan mixture for gravy. Allow turkey to sit about 25 minutes before removing stuffing and carving.

To Make Gravy: Strain pan juices into a measuring cup. Spoon fat from juices. Add enough chicken stock to make 3 cups. Transfer liquid to a heavy saucepan and bring to a boil. In a small bowl, mix reserved maple butter mixture with flour to form a paste, and whisk into the broth. Stir in thyme, bay leaf, and apple brandy. Boil until reduced and slightly thickened. Season with salt and pepper to taste.

Port–Basted Roast Turkey with Gravy

1 13– to 14–pound turkey; neck, gizzard and heart reserved for Gravy Base
9 tablespoons butter, room temperature
1 1/2 cups (or more) canned low–salt chicken broth
1/2 cup tawny Port
1 cup water
1 medium onion, coarsely chopped
1 large carrot, coarsely chopped
1 medium Granny Smith apple, peeled, cored, coarsely chopped
Gravy Base
3 tablespoons all purpose flour

Position rack in bottom third of oven and preheat to 325°F. Pat turkey dry. Place turkey on rack set in large roasting pan. Rub turkey breast with 2 tablespoons butter. Sprinkle with salt and pepper. Fold 2–foot–square piece of cheesecloth in half twice, forming 12–inch square. Dip cloth into water; squeeze out excess moisture. Drape cloth over turkey breast, tucking cloth under at sides. Roast 30 minutes.

Meanwhile, bring 1 1/2 cups broth, Port and 4 tablespoons butter to simmer in heavy medium saucepan, stirring until butter melts. Baste turkey with 3/4 cup Port mixture. Roast turkey 1 hour 10 minutes, basting twice with remaining Port mixture.

Add water, onion, carrot and apple to roasting pan; stir to coat vegetables with pan juices. Baste turkey with pan juices. Roast 20 minutes. Remove cheesecloth. Roast turkey until skin browns and meat thermometer inserted into innermost part of thigh registers 180°F, basting occasionally with pan juices, about 50 minutes. Transfer turkey to platter; tent with foil.

Place roasting pan over medium–high heat. Bring pan juices and vegetables to boil, scraping up any browned bits. Add Gravy Base and boil uncovered 5 minutes. Scrape mixture into strainer set over large measuring cup, pressing on solids with back of spoon. Spoon fat off top of pan juices. Add enough additional broth to cup to measure 3 cups liquid if necessary, or transfer pan juices to saucepan and boil until reduced to 3 cups if necessary. Bring pan juices to simmer in heavy medium saucepan. Mix 3 tablespoons butter and flour in small bowl to form paste. Add paste to pan juices; bring to boil, whisking constantly. Boil until sauce thickens, whisking occasionally, about 5 minutes. Season to taste with salt and pepper. Serve turkey, passing gravy separately.

Roast Turkey With Herbal Rub

- 1 – 13 Pound Whole Turkey fresh or thawed
- 1 Medium onion quartered
- 1 lemon quartered
- 1/4 Cup vegetable oil
- 1 Teaspoon dried thyme
- 1 Teaspoon dried tarragon
- 1 Tablespoon dried rosemary
- 1 Teaspoon salt
- 1/2 Teaspoon freshly ground black pepper

Preheat oven to 325F. Remove giblets and neck from turkey and reserve for broth. Rinse turkey with cold running water and pat dry with paper towels. Place onion and lemon quarters in neck and body cavities. In a small bowl, mix oil with herbs, salt and pepper. With your finger tips, gently loosen skin from the breast without pulling off the skin. Place 1 tablespoon of herb mixture under skin; replace skin. Rub cavities and outside of turkey with remaining herb mixture. Secure the neck skin to the back with skewers. Fold wings under back of turkey. Place legs in tucked position. May be prepared to this point, covered and refrigerated for several hours.

Place turkey, breast side up, on a rack in a large shallow (no more than 2–1/2 inches) deep roasting pan. Insert an oven–safe thermometer into the thickest part of the thigh, being careful it does not touch the bone. Cover bird with a loose tent of foil. Roast turkey in a preheated 325 degree F. oven for about 2–1/2 hours. Remove foil and baste bird with pan juices. Continue to roast for about another hour until meat thermometer registers 180 degrees F. in the thigh. Remove turkey from oven and allow to rest for 15–20 minutes before carving. Transfer to a large platter and serve with gravy.

Roast Turkey with Maple Herb Butter

12 pounds whole turkey, neck and giblets reserved
1/3 cup real maple syrup
2 tablespoons chopped fresh thyme
2 tablespoons chopped fresh marjoram
1/2 teaspoon lemon zest
3/4 cup butter, softened
2 cups chopped onion
1 1/2 cups chopped celery
1 1/2 cups chopped carrots
2 cups apple cider

Boil apple cider and maple syrup in heavy large saucepan over medium–high heat until reduced to 1/2 cup, about 20 minutes. Remove from heat. Mix in half of chopped thyme, half of marjoram and lemon peel. Add butter and whisk until melted. Season generously with salt and pepper. Cover and refrigerate until cold, about 2 hours.

Preheat oven to 375F. Position rack in lower third of oven. Pat turkey dry with paper towels. Place turkey on rack set in large roasting pan. Slide hand under skin of turkey breast to loosen skin. Rub 1/2 cup maple butter over breast and under skin. If stuffing turkey, spoon stuffing into main cavity. Rub 1/4 cup maple butter over outside of turkey. Reserve remaining maple butter for gravy. Tie legs together loosely to hold shape of turkey. Arrange onion, celery, carrots and reserved turkey neck and giblets around turkey in pan. Sprinkle vegetables with remaining 1 tablespoon thyme and remaining 1 tablespoon marjoram. Pour 2 cups apple cider into pan.

Roast turkey 30 minutes. Reduce oven temperature to 350F. Cover entire turkey loosely with heavy–duty foil and roast until meat thermometer inserted into thickest part of thigh registers 180F or until juices run clear when thickest part of thigh is pierced with skewer, basting occasionally with pan juices, about 2 hours 25 minutes for unstuffed turkey (2 hours 55 minutes for stuffed turkey). Transfer turkey to platter. Tent turkey with aluminum foil and let stand 30 minutes; reserve mixture in pan for gravy.

For the gravy: strain pan juices into large measuring cup, pressing on solids with back of spoon. Spoon fat from pan juices. Add enough chicken broth to pan juices to measure 3 cup. Transfer liquid to heavy medium saucepan and bring to boil. Mix 3 tablespoon reserved maple butter and 1/3 cup flour in small bowl to form smooth paste. Whisk paste into broth mixture. Add chopped fresh thyme and bay leaf. Boil until reduced to

sauce consistency, whisking occasionally, about 10 minutes. Mix in apple brandy, if desired. Season gravy to taste with salt and pepper. Brush turkey with any remaining maple butter and serve with gravy.

Roast Turkey with White–Wine Gravy

12– to 14–pound turkey (reserving neck and giblets, but excluding liver, for making stock)
1 stick (1/2 cup) unsalted butter
8 sprigs mixed fresh herbs such as thyme, sage, rosemary, and/or marjoram
1 1/2 cups water

For gravy:

1 large onion
1 1/2 cups dry white wine
4 cups Turkey Giblet Stock plus additional for thinning gravy
1/3 cup all–purpose flour

Garnish: large bouquet of mixed fresh herb sprigs

Preheat oven to 325° F.

Rinse turkey inside and out and pat dry. Fold neck skin under body and fasten with a small skewer. Using small skewers secure wings to body. Transfer turkey to a rack set in a roasting pan and melt butter. Brush inside of turkey with some butter and season with salt and pepper. Put herb sprigs inside body cavity. Brush outside of turkey with remaining butter and season with salt and pepper. Loosely tie drumsticks together with kitchen string. Roast turkey in middle of oven 1 hour.

Add water to pan and roast turkey, basting every 20 minutes, 2 hours more, or until a meat thermometer inserted in fleshy part of a thigh registers 175° F. and juices run clear when thigh is pierced. Transfer turkey to a heated platter and reserve juices in pan. Remove skewers and discard string. Let turkey stand 30 minutes.

While turkey is standing, make gravy:

Finely chop onion. Skim fat from reserved pan juices and reserve 1/2 cup fat (for sautéing onions, below, and for stuffing). On top of stove deglaze pan with wine over moderately high heat, scraping up brown bits, and boil mixture until reduced to about 1/2 cup. Add 4 cups stock and bring to a simmer. Pour wine mixture through a sieve into a saucepan.

In a large, heavy skillet sauté onion in 1/4 cup reserved fat over moderately high heat, stirring frequently, until browned, about 15 minutes. Stir in flour and cook roux over moderately low heat, whisking, 3 minutes. Bring wine mixture to a simmer. Add hot wine mixture to roux in a fast stream, whisking constantly to prevent lumps, and simmer, whisking occasionally, 10 minutes. Whisk in additional stock to thin gravy to desired consistency. Season gravy with salt and pepper and

transfer to a heated sauceboat.

Garnish turkey with herb bouquet and serve with gravy.

Slow Cooker Turkey Breast

1 4 to 5lb boneless turkey breast, with skin OR 2 1/2 lb for 3 1/2 qt cooker
1/2 cup Italian parsley, chopped
1 tablespoon fresh thyme leaves OR 1 teaspoon dried, crumbled
1 tablespoon grated lemon rind
2 tart apples, peeled, cored, chopped (2 cups)
4 medium leeks (white part & 1-inch pale green), rinsed, sliced thinly (4 cups)
1 cup chicken broth
1/2 cup dry white wine
2 tablespoons butter, room temperature
2 tablespoons all-purpose flour

Rinse turkey breast and pat dry. Lightly pound breast and, with your fingers, separate skin from breast meat. Combine parsley, thyme, and lemon rind. Rub turkey inside and under the skin with the herb mixture; replace skin and tie in place with kitchen twine.

Arrange apples and leeks in bottom of 5-quart or larger slow cooker (for a smaller slow cooker, use a 2 to 2 1/2 pound turkey breast). Top with turkey breast, skin side up. Drizzle lemon juice over turkey breast. Cover and cook on low for 8 to 10 hours or on high for 3 1/2 to 4 hours, until tender.

Transfer breast to a serving platter and keep warm. (Brown for 5 minutes under a preheated broiler for browned skin.) Let turkey breast stand for 10 minutes before carving.

Turn setting to high. Whisk broth and wine into the juices in the slow cooker. In a small bowl, combine the butter and flour. Whisk into the slow cooker and cook, uncovered, stirring occasionally, until thickened and bubbly, about 15 minutes. Cook and stir for another minute. Pour sauce into a serving dish and spoon over breast slices.

Tangerine–Glazed Turkey

- 10 pounds whole turkey, neck and giblets reserved
- 3/4 cup unsalted butter, softened
- 3/4 cup canola oil
- 1 1/2 cups tangerine juice
- 2 1/4 cups turkey stock
- 3 tablespoons all–purpose flour
- 2 cups Sausage, Apple and Dried Cranberry Stuffing

Preheat oven to 425F. Rinse the turkey, pat it dry, and season inside with salt and pepper. Pack the neck cavity loosely with the stuffing. Fold the neck skin under the body, and fasten it with a skewer. Pack the body cavity loosely with the remaining stuffing. Tie the drumsticks together (truss) with butcher's twine. Spread the turkey with 1/2 of the butter (6 tablespoons) and season it with salt and pepper. Place turkey in a shallow roasting pan; roast for 25 minutes.

Meanwhile, in a saucepan, melt the remaining butter (6 tablespoons) with the oil and tangerine juice; allow mixture to cool. Reduce the oven temperature to 325F. Baste the turkey with the pan juices and drape it with a piece of cheesecloth soaked in the tangerine–oil mixture. Roast the turkey for one hour before basting the turkey with the tangerine–oil mixture and pan juices (over the cheesecloth) every 20 minutes for 2 1/2 hours more (or until juices run clear when the fleshy part of a thigh is pricked with a skewer and a meat thermometer inserted in the fleshy part of a thigh registers 180–185F).

Discard the cheesecloth and the trussing string from turkey. Transfer the turkey to a heated platter, reserving the pan juices in the roasting pan; let stand for 25 minutes before carving and spooning out stuffing into a serving dish. Skim the fat from the remaining pan juices and reserve 1/4 cup. Add 1 cup of the stock to the pan juices and deglaze the pan over high heat, scraping up the brown bits.

In a saucepan, whisk the 1/4 cup of reserved fat and flour. Cook the "roux" over low heat, whisking, for 3 minutes. Add the remaining 2 cups stock and the deglazing liquid; continue to whisk. Simmer the gravy for 10 minutes, stirring constantly, then strain through a sieve. Add chopped giblets; transfer to gravy boat and serve.

Turkey Breast Braised With Garlic And Rice

- 1 Cup long-grain rice
- 1 Can (14-1/2 ounces) chicken broth
- 1/2 Cup white wine
- 2 Teaspoons dried parsley
- 1/2 Teaspoon each dried rosemary, thyme and sage
- 1 Bay leaf
- 1 Bone-In Turkey Breast (5-6 pounds)
- Paprika
- 3 Cloves garlic

Preheat oven to 350F. In 5-quart Dutch oven combine rice, broth, wine, parsley, rosemary, thyme, sage and bay leaf. Place turkey over rice mixture and sprinkle turkey generously with paprika. Cut off root ends of garlic cloves. Place whole garlic bulbs, cut-end-up, in rice around turkey breast. Cover top of Dutch oven with foil and lid. Bake at 350 degrees F. 2-1/2 to 3 hours or until meat thermometer inserted in thickest part of breast registers 170-175 degrees F. Allow to stand 10 to 15 minutes before serving. To serve, carve turkey into slices and place on platter. Spoon rice mixture into serving bowl. Squeeze garlic from skins onto turkey and rice.

> STUFFINGS

Apple Stuffing

1/4 C. chopped onions
1/4 C. chopped celery
2 T. margarine
4 C. dry bread cubes
1/2 tsp. poultry seasoning
1/2 tsp. dried sage
1 C. diced, unpeeled apples
1/2 tsp. dried sage
Freshly-ground black pepper
1/2 C. chicken broth

Cook onions and celery in margarine for 5 minutes, or until tender.

Combine onions and celery with all other dry ingredients. Add broth, and toss. Use to stuff Cornish game hens, chicken or turkey.

Yields stuffing for a 10- to 12-pound turkey or 12 servings.

Brown Rice Dressing

- 2 C. brown rice
- 4 C. liquid (broth from boiling the giblets and water to make up the difference)
- 1/2 C. butter or olive oil
- 1 large or two medium onions, sliced or chopped fairly fine
- 2 bell peppers, sliced or chopped fine (any color works, but red is best)
- 2 stalks celery, sliced thin
- 1 head garlic, peeled and chopped fine
- 1/2 lb. mushrooms, sliced thin
- 1 large, tart apple, chopped
- 1/2 C. raisins or currants
- 2 tsp. Worcestershire sauce (or to taste)
- 1/2 tsp. curry
- 1 tsp. basil
- 1/2 C. chopped nuts (optional)

Cook rice in liquid until done, about 45 minutes. Meanwhile, sauté onion, bell pepper, celery, garlic and mushrooms in butter or oil. You can use less oil if you like.

When vegetables are just tender, add remaining ingredients and toss together. Let stand until rice is done to blend flavors. Mix with rice, and stuff the bird.

Whatever is left can be baked for 30 minutes in a casserole.

Chestnut Stuffing

1 lb. chestnuts
1 medium onion, chopped
3 stalks celery (or heart of 1 bunch), chopped
1 loaf stale bread, crumbled and moistened
2 T. parsley
1 tsp. oregano
Salt and pepper, to taste
2 eggs, beaten
1/2 C. butter, melted

Steam chestnuts for 20 minutes to make them easier to shell. Shell and chop them coarsely.

In large bowl, lightly toss chestnuts, onion, celery, bread, parsley, oregano, salt and pepper. Add eggs and butter and toss well. If too dry, add little sprinkles of water. More bread can be added to the stuffing if more volume is needed. Fill large cavity and neck cavity and fasten shut with steel skewers.

Cornbread Dressing

3 C. self-rising cornmeal
1/4 C. all-purpose flour
1 T. sugar
1 tsp. salt
Pinch of baking soda
3 C. buttermilk
2 eggs, well beaten
1 C. chopped celery
3/4 C. chopped onion
3 T. bacon drippings
1 3/4 C. herb-seasoned stuffing mix
1/2 tsp. rubbed sage
1 can cream of chicken soup, undiluted
3 C. turkey or chicken broth

Combine first 5 ingredients. Stir lightly. Add buttermilk and eggs. Mix well. Stir in celery and onion.

Heat bacon drippings in 10-inch iron skillet until very hot. Add 1 tablespoon drippings to batter. Mix well. Pour batter into hot skillet. Bake at 450°F for about 30 minutes or until bread is lightly browned. Crumble into large mixing bowl. Add stuffing mix and sage. Set aside.

Place soup in medium saucepan. Gradually stir broth into soup. Cook over medium heat, stirring constantly until thoroughly heated. Pour over crumb mixture. Stir well. Spoon into well-greased 13 x 9-inch baking dish. Bake at 375°F for 35 to 40 minutes.

Cranberry–Tangerine Stuffing

1/3 C. chopped celery
3 T. butter or margarine, melted
3 tangerines
2 2/3 C. herb seasoned stuffing mix
2 C. cooked wild rice
1/3 C. cranberries
1/3 C. chicken broth
1/4 tsp. poultry seasoning

Sauté celery in butter until tender, set aside.

Peel, section and chop tangerines, and place in a large bowl. Add celery mixture, stuffing mix, wild rice, cranberries, chicken broth and poultry seasoning; stir well.

Spoon stuffing into cavity of turkey. Bake according to directions on turkey packaging. Yields about 5 cups of stuffing to fill cavity of turkey.

Green Onion And Cornbread Stuffing

1 Can (10–1/2 ounces) condensed French Onion soup
1 Soup Can water
1/4 Cup margarine
1 Cup celery cut into 1/4–inch cubes
1 Cup green onions thinly sliced
1–1/2 Teaspoons poultry seasoning
2 Packages (8 ounces each) cornbread stuffing mix
Vegetable cooking spray

Preheat oven to 350F. In 5–quart saucepan combine soup, water, margarine, celery, onions, and poultry seasoning. Bring to boil and remove from heat. Stir in cornbread stuffing mix. Bake stuffing in 1–1/2 quart casserole coated with non–stick vegetable cooking spray. Bake, covered, at 350 degrees F. 45 minutes or until set.

Minnesota Wild Rice Dressing

4 Slices bacon cut into 1–inch pieces
1 Cup onion chopped
1 Cup celery chopped
1/2 Pound mushrooms sliced
1 Package (4 ounces) wild rice cooked according to package directions
2 Cups bread crumbs
1/2 Pound breakfast sausage, cooked
1 Teaspoon dried oregano
1/2 Teaspoon dried sage
Salt
Pepper

Preheat oven to 325F. In medium–size skillet, over medium heat, saute bacon until almost crisp. Add onion, celery and mushrooms; continue cooking until vegetables are tender. In large bowl combine bacon mixture, wild rice, bread crumbs, sausage, oregano and sage. Season to taste with salt and pepper if desired. Spoon dressing into lightly greased 2–quart casserole dish. Bake, covered, at 325 degrees F. 35 to 40 minutes.

Old Fashioned Bread Stuffing

3–4 loaves of white bread (or 5 if you like leftovers)
water
chicken broth
insides of the turkey
2 bunches of celery
1 or 2 onions
2 Tablespoon butter
1/2 tsp. sage
oysters (optional)
mushrooms (option)

The night before you want to eat the stuffing, break the bread into small pieces (about 1 inch squares) into 2 huge bowls or pots. Let the bread sit overnight to dry out. The next day, after you remove the insides of turkey, boil them in water in 2/3 qt. sauce pan until cooked (about 20/30 minutes). Remove insides for later use or discard. Keep water and put aside.

Preheat oven to 350F. Chop onion and celery and place into food processor until minced. Melt 2–3 tablespoons of butter in large saucepan. Saute onion and celery until heated through. Do not brown! (Saute mushrooms also at this time if wanted). Depending on how much stuffing you want and how much celery and onion you've chopped, you may have to saute the onion and celery in two parts. Once cooked, pour the onion/celery mixture directly over the dried out bread. Pour 1/2 tsp. sage over bread/onion/celery mixture. Then take your reserved water and pour slowly over bread. The bread will shrink as you do this. Be careful not to pour too much water in. Mix thoroughly and smell/taste for perfect stuffing. 12.If you need more liquid, open a can of chicken broth and pour over bread. If you need more spice, add more sage. If you are using oysters, add them now. Once stuffing is of a consistency that it will stick together and does not look too dry, do not add more liquid. Either stuff in turkey to be baked in oven, or put in 9 x 13 pan. If using oysters, it is recommended that you bake the stuffing in a pan so as to ensure the oysters will be cooked through. Bake in 350 degree oven for 45 minutes to an hour. You want the stuffing to have a nice brown crust on top.

P.S. If you are cooking the stuffing in a pan and not inside the turkey, try stuffing the turkey with small apples. It smells wonderful and the apples have a great flavor when you take them out.

Oyster Dressing

DO NOT MAKE THIS THE DAY BEFORE!!! Make it just before stuffing the turkey right before you bake it.

1/2 C. celery, chopped
1/2 C. onion, chopped
1 bay leaf
1/4 C. butter
6 C. dry bread crumbs
1 T. parsley, chopped
3 C. raw oysters, chopped
1 tsp. poultry seasoning
Salt and pepper
2 eggs, beaten
1 3/4 C. oyster liquor plus milk, if needed

Cook celery, onion and bay leaf in butter until tender but not brown. Discard the bay leaf. Add crumbs and parsley to the butter mixture. Add oysters, seasonings and eggs. Add enough of the liquid mixture to moisten. This will stuff a 10- to 12-pound turkey.

Sausage, Apple, and Dried Cranberry Stuffing

3 3/4 cups white bread cubes
1 pound bulk sausage
1 cup diced onion
3/4 cup chopped celery
2 1/2 teaspoons dried sage
1 1/2 teaspoons dried rosemary
1/2 teaspoon dried thyme
1 medium Golden Delicious apple – peeled, cored and chopped
3/4 cup dried cranberries
1/3 cup chopped parsley
1 cooked chicken liver, diced
3/4 cup turkey stock
4 tablespoons melted butter

Preheat oven to 350F. Bake the whole-wheat and white bread cubes until evenly golden brown. Transfer toasted bread cubes to a large bowl and let them cool.

In a large skillet, cook the sausage and chopped onions over moderate heat, stirring and breaking up the lumps until fully cooked. Add the chopped celery, sage, rosemary and thyme; cook for 2 minutes while stirring.

Add the sausage mixture to the bread with the chopped apples, dried cranberries, parsley and reserved liver. Toss mixture well. Drizzle the stock and the melted butter over the mixture; toss stuffing well.

Southwestern Jalapeno Cornbread Stuffing

4 Cups cornbread crumbled
10 Slices dried bread, cubed
1 Pound mild Italian sausage
1–1/2 Cups celery chopped
1 Cup onion chopped
1–1/2 Teaspoons salt
1 Teaspoon poultry seasoning
1/4 Cup Jalapeno peppers, seeded and chopped
2 eggs slightly beaten
1 Cup turkey broth

Preheat oven to 325F. In large bowl combine cornbread and bread cubes. In large skillet, over medium–high heat, saute sausage, celery and onion until sausage is no longer pink and vegetables are tender; combine with cornbread mixture. Add salt, poultry seasoning, jalapeno peppers, eggs and turkey broth. Spoon dressing into lightly greased 3–quart casserole dish. Bake, covered, at 325 degrees F. 45 to 50 minutes.

Southern Cornbread and Oyster Dressing

1/4 cup butter
1 large onion, chopped
4 green onions, chopped
2 stalks celery, chopped
3 cups crumbled cornbread
3 cups soft bread crumbs
1/2 cup chopped fresh parsley
salt and pepper, to taste
2 large eggs, lightly beaten
1 pint shucked oysters, drained
1/2 cup oyster liquid, from drained oysters

Preheat oven to 350 degrees.

Saute onions and celery in 2 tablespoons of the butter until wilted, not browned. Combine cornbread and bread crumbs in a large bowl; mix in sauteed onions, salt and pepper, and parsley. Add beaten eggs and toss more; moisten with the oyster liquid until moist but not soggy. Add the oysters.

Pat the mixture into a lightly buttered rectangular cake pan (it should make a 1-inch layer in the pan). Dot with remaining butter and bake about 45 minutes, until golden brown and set in the center.

> SIDE DISHES

Broccoli Casserole

2 (10 ounce) packages frozen broccoli
2 (10 ounce) cans condensed cream of mushroom soup
2 cups minute rice
3/4 cup chopped onion
1/4 cup butter or margarine
1 (16 ounce) jar pasteurized processed cheese sauce
salt and ground black pepper

Cook rice as directed on box. Saute onions in butter until golden. Cook broccoli as directed on package and drain. Mix together broccoli, soup, rice, onion, butter, and cheese. Season with salt and pepper to taste. Place in a 9 by 13 inch oven proof dish. Bake for 30 to 40 minutes at 350 degrees.

Butternut Squash with Apples and Maple Syrup

- 2 1/2 to 2 3/4 pounds butternut squash (about 2 medium), peeled, quartered lengthwise, seeded, cut crosswise into 1/4-inch-thick slices (about 6 cups)
- 2 1/4 pounds medium-size tart green apples (such as Granny Smith), peeled, quartered, cored, but crosswise into 1/4-inch-thick slices (about 6 cups)
- 3/4 cup dried currants
- Freshly grated nutmeg
- 3/4 cup pure maple syrup
- 1/4 cup (1/2 stick) butter, cut into pieces
- 1 1/2 tablespoons fresh lemon juice

Preheat oven to 350°F. Cook squash in large pot of boiling salted water until almost tender, about 3 minutes. Drain well. Combine squash, apples and currants in 13x9x2-inch glass baking dish. Season generously with nutmeg, salt and pepper. Combine maple syrup, butter and lemon juice in heavy small saucepan. Whisk over low heat until butter melts. Pour syrup over squash mixture and toss to coat evenly.

Bake until squash and apples are very tender, stirring occasionally, about 1 hour. Cool 5 minutes. (Can be made 1 day ahead. Cover with foil; chill. Rewarm covered in 350°F. oven about 30 minutes.)

Candied Yams with Bourbon

6 to 8 large sweet potatoes
1/4 cup light corn syrup
1/4 cup dark corn syrup
2 tablespoons maple syrup
1/4 cup Kentucky bourbon, high quality
salt and pepper, to taste
fresh parsley, minced

Cook sweet potatoes; peel and slice crosswise then lengthwise or as desired.
Cool and arrange in buttered casserole pan or dish. combine remaining ingredients except parsley and pour over potatoes. Bake at 350F degrees until bubbling hot.
Garnish with parsley.

Cheddar Corn Casserole

1 stick butter (4oz), melted
1 large onion, chopped
1 small green bell pepper, chopped
1 small red bell pepper, chopped
3 eggs
1 cup sour cream
1 can (16oz) creamed corn
1/3 cup yellow cornmeal
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup cheddar cheese, shredded

In a medium saute pan, heat 2 tablespoons of butter over medium heat. Add onion and peppers and cook until softened, stirring occasionally. Remove from heat.

Combine remaining 6 tablespoons butter, eggs, and sour cream in a large bowl. Whisk together until smooth. Mix in corn, cornmeal, salt and pepper. Stir in cheese and onion-pepper mixture.

Turn into a 2-quart buttered baking dish. Bake in a preheated 350 degree F. oven for 30 to 35 minutes, until puffed and golden.

Corn Pudding

- 1 (15.25 ounce) can whole kernel corn, drained
- 1 (15 ounce) can cream style corn
- 1/2 cup margarine, softened
- 1 cup sour cream
- 1 (8.5 ounce) package dry cornbread mix

Preheat oven to 350F. Lightly grease a 2 quart casserole dish. In a medium bowl, mix together the whole kernel corn, cream style corn, margarine, sour cream, and corn bread mix. Pour into the prepared casserole dish. Bake for 45 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Cranberry Chutney

1 Package (12 ounces) fresh cranberries
1/2 Cup balsamic vinegar
1/2 Cup sugar
1 Teaspoon nutmeg
1 Teaspoon cinnamon
1 Teaspoon cayenne pepper
1 Teaspoon cumin

In medium saucepan, over high heat, combine cranberries, vinegar and sugar; bring to a boil. Reduce heat to medium–low and add nutmeg, cinnamon, cayenne, and cumin. Simmer 20 to 25 minutes or until mixture is very thick, stirring frequently.

Cranberry Relish

2 oranges
1 cup sugar
2 teaspoons lemon juice
2 teaspoons fresh ginger, cut in fine julienne
1 bag (12 ounces) fresh or frozen cranberries
1/2 teaspoon freshly ground white pepper

Peel 1 orange and cut the zest (orange part only) into a very fine julienne, as thin as possible; set aside. Squeeze both oranges for juice; set aside.

Combine sugar and lemon juice in a small sauté pan. Heat up slowly and continue cooking until the sugar begins to caramelize. If necessary, wash down the sides of the pan by brushing with a little water to keep the sugar from burning.

When the sugar is caramel colored, add the julienned ginger and orange zest. Cook for about 1 minute, then add the cranberries, orange juice and pepper. Continue to cook on medium–high heat, stirring frequently, for about 5 minutes or until the cranberries are slightly broken but not mushy (frozen cranberries will take about 7 minutes). Remove from the heat and let cool. Makes 3 cups.

Creamed Onions

2 cans (15 1/2 oz.) small white onions
2 tblsp. butter
1 tblsp. flour
1 1/4 cups milk
1/2 tsp salt
1/4 tsp mace
dash of pepper
1/4 cup dry bread crumbs

Drain the onions; reserve 1/2 cup liquid. Melt the butter in a medium saucepan. Remove from the heat stir in flour until smooth. Gradually add reserved onion liquid and milk. Bring the mixture to a boil stirring gently for 1 minute. Add the onions, salt, mace and pepper. Heat thoroughly and place in a 1 quart casserole dish. Sprinkle with bread crumbs and place under the broiler for about 2 minutes, just enough to brown the top.

Crockpot Scalloped Potatoes

6–8 thinly sliced potatoes
1 can cheddar cheese soup
1 cup velveeta cheese
1–1/2 cups grated sharp cheddar cheese
1 can (12 oz.) evaporated milk
Salt and pepper

Spray crockpot with cooking spray. Fill crockpot half full of the sliced potatoes. Layer 1/2 can of soup, 1/2 cup velveeta cheese, chunked, 3/4 cup grated sharp cheese, and 1/2 can of milk. Add salt and pepper to taste. Layer remaining ingredients in same order. Cook on high about 6 hours. You need to check for you may need to add more milk. You can parboil the potatoes for quicker cooking.

Day Before Mashed Potatoes

9 potatoes, peeled and cubed
6 ounces cream cheese
1 cup sour cream
2 teaspoons onion powder
1 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons butter

Bring a large pot of salted water to a boil. Drop in potatoes, and cook until tender but still firm, about 15 minutes.

Transfer potatoes to a large bowl, and mash until smooth. Mix in the cream cheese, sour cream, onion powder, salt, pepper and butter. Cover, and refrigerate 8 hours, or overnight.

Preheat oven to 350F. Lightly grease a medium baking dish. Spread potato mixture into the prepared baking dish, and bake in the preheated oven about 30 minutes.

Fruited Sweet Potatoes

1 can (40 ounces) sweet potatoes, drained and mashed
1 can (8 ounces) crushed pineapple in juice, drained
1/4 cup each bourbon, brown sugar, golden raisins, shredded coconut
1/3 cup chopped walnuts
2 teaspoons pumpkin pie spice
1 teaspoon salt
vegetable cooking spray

Preheat oven to 350F. In large bowl, combine sweet potatoes, pineapple, bourbon, brown sugar, raisins, coconut, walnuts, pumpkin pie spice and salt. Pour mixture into 2–quart casserole dish that has been sprayed with cooking spray. Bake at 350 degrees F. for 40 minutes.

Cooking tip: Orange juice may be used in place of bourbon, and pecans in place of walnuts, if desired.

Green Bean Casserole

1 can cream of mushroom soup, 10 3/4 ounce
4 cups cooked green beans
1/8 teaspoon pepper
3/4 cup milk
1 1/3 cups fried onions

Mix soup, milk and pepper in a 1 1/2–quart casserole dish. Stir in beans and 2/3 cup of the fried onions. Bake for about 25 minutes at 350 degrees F. Top with the remaining 2/3 cup fried onions and bake about 5 more minutes, until onions are lightly browned.

Holiday Potato Casserole

3 pounds potatoes, peeled & quartered
1 cup butter
2 (3oz) pkg cream cheese, softened
1 cup Cheddar cheese, shredded
1 (2oz) jar pimiento, drained
1 small green pepper, finely chopped
1 bunch green onions, finely chopped
1/2 cup Parmesan cheese
1/4 cup milk
1 teaspoon salt

Cook potatoes in boiling water to cover 15 minutes or until tender; drain and mash. Add butter and cream cheese; beat at medium speed with an electric mixer until smooth. Stir in 1/2 cup Cheddar cheese and next 6 ingredients; spoon into lightly buttered 11x7x1 1/2 inch baking dish. Bake at 350F for 30 to 40 minutes, or until thoroughly heated. Sprinkle with remaining cheese; bake 5 minutes or until cheese melts.

You may prepare the night before (except for cheese topping) and refrigerate, covered, overnight. Let stand at room temperature 30 minutes before baking.

Lemon–Garlic Steamed Broccoli

24 ounces broccoli flowerets
2 cloves garlic, minced
3 tablespoons olive oil
3 tablespoons fresh lemon juice
salt, to taste

Steam broccoli till tender but firm, 4–6 minutes. Heat the oil in a nonstick skillet over medium heat, add the garlic and saute one minute. Add the cooked broccoli, lemon juice and salt to taste, cooking briefly to combine.

Mashed Sweet Potatoes

4 medium sweet potatoes, peeled
1 tbsp. butter
1/4 cup milk
3/8 cup brown sugar
1 tsp. cinnamon

Boil water. Peel potatoes and cut into small cubes. Put in boiling water. Let cook until potatoes are soft. Remove potatoes, place in bowl. Mash potatoes with potato masher or mixer. Add butter and milk; stir. Add brown sugar and cinnamon, stir. Dish onto bowl or plate. Sprinkle cinnamon lightly over top.

Mashed Turnips with Nutmeg

6 pounds turnips, peeled, sliced into 1/2-inch rounds
1/2 cup (1 stick) butter, melted
1/4 teaspoon ground nutmeg

Preheat oven to 325°F. Toss turnips and butter in 13 x 9 x 2-inch glass baking dish. Sprinkle turnips with salt and pepper. Cover dish with foil. Bake until tender, about 1 hour. Remove from oven and mash coarsely. Stir in nutmeg. Season to taste with salt and pepper.

Pearl Onions Glazed with Mustard & Brown Sugar

- 2 tablespoons unsalted butter
- 1 package (16 ounces) frozen small whole onions , thawed
- 2 1/2 tablespoons light brown sugar
- 1 tablespoons Dijon mustard
- 2 tablespoons minced fresh parsley

Melt the butter in a large skillet over medium heat. Add the onions and cook, stirring occasionally, until the onions begin to brown on all sides, 10 to 12 minutes. Sprinkle with the brown sugar and gently stir in the mustard to make a smooth coating over the onions. Cook two minutes more. Sprinkle with parsley and serve hot.

Pueblo Pie

1 Tablespoon olive oil
1 med. onion finely chopped
1 med. yellow, red or green bell pepper, seeded and finely chopped
4 garlic cloves
1 jalapeno pepper
1 16-oz can unsweetened tomato sauce
1 16-oz can black beans
1 16-oz can of corn
2 Teaspoon chili powder
2 Teaspoon cumin
1/2 Teaspoon fine sea salt
1/2 Teaspoon cayenne pepper
3 cups water
1 cup yellow stone-ground cornmeal
1 Tablespoon lemon juice
1 Teaspoon dijon mustard
1/2 Teaspoon fine sea salt
shredded mozzarella cheese

Heat the oil in a large frying pan over medium-high heat. Add the onion, pepper, and garlic and cook until softened, 6-8 minutes. Remove from heat and stir in the tomato sauce, beans, corn, chili powder, cumin, salt and cayenne. Stir and mash the beans some to make a thicker consistency. Pour into a 8 x 8 inch glass baking dish. Sprinkle a layer of mozzarella cheese on top of mixture. Preheat the oven to 350 F. Boil water, add cornmeal, lemon, mustard and salt in a large saucepan, and stir until mixed. Bring to a boil over medium-high heat, then immediately reduce the heat to low and simmer, stirring often, until thickened, 3 to 5 min. Spread the cooked cornmeal over the bean mixture. Bake for 30 minutes. Cool for 10 minutes before serving.

Roast Garlic Mashed Potatoes

8 to 10 cloves garlic, peeled
1 cup olive oil
4 russet potatoes
2 tbsp. butter
1/3 to 1/2 cup heavy cream
1/4 cup Asiago cheese, grated
2 tbsp. Parmigiano–Reggiano cheese, grated
Salt and pepper, to taste

Put the garlic and olive oil in a heavy saucepan over lowest possible heat and simmer until soft; 30 to 40 minutes. Drain off oil (reserve for marinades or vinaigrettes). Puree garlic; set aside.

Meanwhile, prick potatoes with a fork and bake in a 400F oven for 1 hour, or until soft. While still hot, peel and mash, or pass through a potato ricer. Melt butter in heavy cream; whisk in pureed garlic. Stir into potatoes. Stir in cheeses and season with salt and pepper. Spoon into a gratin dish. Place in a 400 F oven for 12 to 15 minutes or until browned and bubbling.

Roasted Parsnips with Thyme

- 2 pounds parsnips (5 to 6 medium)
- 3 tablespoons unsalted butter
- 1 1/2 tablespoons (packed) dark brown sugar
- 1 tablespoon balsamic vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 3 tablespoons coarsely chopped fresh thyme

Preheat the oven to 425F. Peel the parsnips and cut them into 2-inch lengths. Quarter the thickest pieces, halve the medium ones, and leave the thinnest ones whole. You want all the pieces to be about the same size. Put the butter in a shallow baking dish large enough to hold the parsnips in a single layer and put the dish in the oven until the butter melts. Stir in the brown sugar and vinegar. Add the parsnips, salt, and pepper and stir to coat all the pieces evenly. Bake for 20 minutes. Remove the pan from the oven and stir in the thyme. Continue to bake until the parsnips are browned and tender when pierced with a fork, about 10 minutes longer. Makes 4 servings.

Scalloped Corn & Tomatoes

- 2 cans diced tomatoes, drained (15oz)
- 1 can whole kernel corn, drained (15oz)
- 1 can cream–style corn, (15oz)
- 2 eggs, beaten
- 1/4 cup flour
- 1 tablespoon sugar
- 1 teaspoon pepper
- 1 onion, finely chopped
- 1/2 teaspoon garlic powder
- 1/3 cup butter or margarine
- 2 cups soft bread crumbs
- 1/2 cup Parmesan cheese, grated

Preheat oven to 350F. Spray a 2–quart casserole with nonstick cooking spray. Stir together tomatoes, corn, cream–style corn, eggs, flour, sugar, and pepper. Pour into casserole. In a skillet over medium heat, melt butter; saute onion until soft. Combine with the garlic powder, bread crumbs, and Parmesan cheese; sprinkle over the top of the casserole. Bake for 50 to 60 minutes.

Southern Greens

8 cups water

1 pound boned smoked pork shoulder, cut into 1/2-inch pieces

3 pounds greens (such as collard, mustard, turnip or kale, or a combination), stemmed

Combine water and smoked pork in heavy large pot. Cover and simmer 1 hour. Season cooking liquid with salt and pepper.

Bring liquid to boil. Add greens and cook over high heat until just tender, about 12 minutes. Using slotted spoon, transfer greens and pork to platter. Moisten greens with 1/4 cup cooking liquid.

Southern Oyster Casserole

2 quarts oysters
1/4 pound (1 stick) butter
3 whole scallions, chopped
1 green or red bell pepper, seeded, deribbed, and chopped
1/2 pound mushrooms, sliced
1/4 cup flour
1 cup heavy cream
1/4 cup grated imported Parmesan cheese
Freshly grated nutmeg
1/2 teaspoon paprika
Salt
Freshly ground black pepper
1/2 cup bread crumbs

Preheat the broiler. Grease a 9x13-inch ovenproof serving dish or spray it with nonstick spray.

Drain the oysters and set aside. Melt 2 tablespoons of the butter in a heavy casserole. Add the scallions and pepper and saute until the onion is soft, about 5 minutes. Add the mushrooms and oysters and saute for 5 minutes. In a separate pan, melt 2 tablespoons of the remaining butter. Stir in the flour. When smooth, add the cream, and stir until boiling and thick. Add the cheese. Stir this cheese sauce into the oyster mixture and season with nutmeg, paprika, salt, and pepper. The casserole may be made ahead to this point and refrigerated overnight. Return it to the simmer on top of the stove before proceeding.

Pour the mixture into the prepared dish and top with the bread crumbs and dot with the remaining butter. Place under the broiler until browned and bubbling—about 10 minutes, depending on the depth of the casserole. Makes 10 to 20 servings as a starter.

Squash Casserole

4 cups cooked yellow crook neck squash
1 medium onion
1 Teaspoon salt
1/2 Teaspoon pepper
1 stick butter or margarine
2 cups crushed Cheezit crackers
2 cups shredded cheddar cheese
1 cup milk or heavy cream

Cook the squash, onion, butter, salt and pepper until onion and squash are tender. Mix remaining ingredients except for 3/4 cup of the crackers and 3/4 cup of the shredded cheese. Pour into a 2 quart casserole and top with remaining crackers & cheese. Bake at 350F for 30 minutes.

Stuffed Acorn Squash

2 acorn squash
2 carrots, grated
1 can (8 oz.) crushed pineapple
2 tbsp. dried white raisins
1/4 tsp. ginger

Cut squash in half; scoop out seeds. Place in baking dish. Combine remaining ingredients and spoon into squash cavities. Bake at 350F for 30 minutes or until squash is tender.

Sweet Potato–Pecan Pie

1 frozen deep–dish pie crust, thawed, pierced all over with fork
1 1–pound red–skinned sweet potato (yam), pierced with fork
1/2 cup (packed) golden brown sugar
2 tablespoons (1/4 stick) unsalted butter, melted
1 tablespoon vanilla extract
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon salt
3/4 cup light corn syrup
2 large eggs
1 cup (about 4 ounces) pecan halves

Preheat oven to 400F. Bake crust until pale golden, about 8 minutes; set aside.
Reduce oven temperature to 350F.

Cook sweet potato in microwave on high until tender, about 6 minutes per side.
Cut potato in half; scoop flesh into medium bowl and mash. Measure 1 cup mashed potato; place in large bowl. Whisk sugar and next 5 ingredients into mashed potato; spread mixture in prepared crust. Whisk corn syrup and eggs in bowl to blend. Stir in pecans. Pour syrup mixture over potato mixture.

Bake pie until filling is set, puffed and brown, about 45 minutes. Cool pie completely.
Serve at room temperature or refrigerate up to 1 day and serve cold.

Sweet Potato Casserole

2 lbs. sweet potatoes, boiled, peeled and mashed
2 eggs, beaten
2 oz. margarine, melted
1/2 cup brown sugar
1 cup buttermilk
1/4 teaspoon baking soda
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon

Preheat oven to 350F. Combine all ingredients and mix well.
It will be very soupy. Bake at 350F for 1 hour.

Vegetable Casserole

1 can French-style green beans, drained
1 cup celery, chopped
1/2 cup sour cream
1 can cream of celery soup
1 can shoe peg corn, drained
1 cup green pepper, chopped
1/2 cup cheddar cheese, grated (or more)

Topping:

1 stack Ritz crackers, crushed
1/4 cup almonds, chopped
1 stick butter or margarine, melted

Combine first 7 ingredients and put in a greased casserole dish. Mix topping ingredients together well and sprinkle evenly over vegetable mixture. Bake at 350F for 45 minutes.

> SALADS

Ambrosia Salad

1 cup mixed fruit or fruit cocktail
1/2 cup Mandarin oranges
1/2 cup pineapple bits
1/2 cup miniature marshmallows
3/4 cup sour cream
1/4 cup maraschino cherries, halved
1/4 cup red seedless grapes
lettuce cups, optional

Drain fruits well. Combine all ingredients except lettuce, mixing lightly but thoroughly. Chill well.

Serve in lettuce cups with salad dressing, if desired.

Fruit Salad with Champagne Sauce

- 1 cup kiwi, peeled and cut into 1/4 inch cubes
- 1 cup figs, peeled and cut into 1/4 inch cubes
- 1 cup grapes, sliced in half
- 1 cup fresh strawberries, sliced in half
- 1 cup fresh raspberries
- 2 egg yolks
- 1/3 cup granulated sugar
- 1 cup Champagne

Heat broiler to its highest setting.

Divide the cut fruits into 4 soup plates, arranging them decoratively. Make sauce by combining egg yolks and sugar in a mixing bowl. Whisk briskly until the yolks begin to turn a light lemony color. Add the Champagne a little bit at a time, whisking constantly until well blended.

Place the mixing bowl in a pot or pan and pour about 1 inch of water around it. Bring the water to a simmer and continue to whisk vigorously until the mixture becomes light and foamy. Once the mixture starts to thicken, remove the bowl from the heat. Do not overcook. Continue to whisk for 10 seconds.

Pour equal amounts of sauce over each fruit salad. Place the plates under the broiler about 3 inches from the source of heat and allow them to cook just until they are lightly browned on the surface, rotating as needed.

Serve immediately with remaining Champagne to accompany.

Greek Salad

- 1 head iceberg lettuce
- 1 head romaine lettuce
- 1 lb. plum (roma) tomatoes
- 6 oz. greek or black olives, sliced
- 4 oz. sliced radishes
- 4 oz. feta cheese
- 2 oz. anchovies (optional)

Dressing:

- 3 oz. olive oil
- 3 oz. fresh (preferred) lemon juice
- 1 teaspoon dried oregano
- 1 teaspoon black pepper
- 1 teaspoon salt
- 4 cloves garlic, minced

Wash and cut lettuce into 1 1/2" pieces.

Slice tomatoes in quarters. Combine lettuce, tomatoes, olives, and radishes in large bowl. Mix dressing ingredients together and then toss with vegetables. Pour out into a shallow serving bowl. Crumble feta cheese over all, and arrange anchovy fillets on top (if desired).

Mandarin Orange Salad

1/2 cup sour cream
1/4 cup mayonnaise
1/4 cup milk
1/2 to 1 teaspoon minced garlic
1/2 teaspoon Worcestershire sauce
pinch sugar
pinch ground white pepper
cayenne pepper to taste

3 large heads butter lettuce – torn, washed and dried
1 small Vidalia sweet onion, peeled and sliced into thin rings
1 (11 ounce) can mandarin oranges, drained
6 ounces fresh mushrooms, thinly sliced
salt and pepper to taste

Prepare the dressing by whisking together the sour cream, mayonnaise, milk, garlic, Worcestershire sauce, sugar, white pepper and cayenne pepper. Store in an air-tight container and refrigerate.

Prepare the salad in a large bowl by combining the lettuce, onion, oranges and mushrooms. Add enough dressing to coat and toss. Sprinkle with salt and pepper and add croutons if desired.

Pineapple Cheese Salad

2 16 oz. cans pineapple chunks, drained, save the juice
1–1/2 cups to 2 cups miniature marshmallows
about 3 in. off of a 3lb. loaf of Velveta cheese, cubed
1 egg
2 1/2 tbsp. cornstarch (mixed with 1/4 cup water)
1 tbsp. sugar

Beat egg, pineapple juice, sugar and cornstarch mixture to blend Cook over low heat until thick. Cool slightly and pour over first three ingredients. Mix well

Shaved Fennel and Apple Salad

1/4 cup freshly squeezed lemon juice
2 tablespoons chopped fresh tarragon
1/3 cup extra-virgin olive oil
1/3 cup canola oil
Salt and freshly ground black pepper
2 Granny Smith apples, peeled, cored, and halved
2 bulbs fennel, thinly sliced

To prepare the vinaigrette: Whisk together the lemon juice, chopped tarragon, and olive and canola oils in a small bowl and season to taste with salt and pepper.

To prepare the salad: Cut the apple into thin slices and place in a medium bowl with the fennel. Toss with the vinaigrette and season to taste with salt and pepper. Makes 8 servings.

Spicy Pecan Salad

- 1 heart of romaine lettuce
- red onion
- 1/8 cup crumbles blue cheese
- 2 oz. spicy pepper pecans (chopped)
- 4 teaspoons raspberry vinaigrette (per serving)

Toss romaine lettuce with raspberry vinaigrette and divide evenly on salad plates. Slice red onion paper-thin and layer to taste on top of the greens. Sprinkle with blue cheese crumbles and spicy pepper pecans to taste.

Spicy Pepper Pecans:

- 2 oz. or 1/2 cup of chopped pecans
- 3 teaspoons dark brown sugar
- 1/2 teaspoon cayenne pepper

Rinse pecan pieces to dampen. Combine brown sugar and cayenne pepper in a small bowl. Mix in damp pecan pieces and toss until thoroughly coated. Spread evenly on cookie sheet then place in preheated 400F oven and cook 5 to 10 minutes or until brown sugar is thoroughly melted on pecans. Remove and let cool.

Strawberry Spinach Salad

2 tablespoons sesame seeds
1 tablespoon poppy seeds
1/2 cup sugar
1/2 cup olive oil
1/4 cup white vinegar
1/4 teaspoon paprika
1/4 teaspoon Worcestershire sauce
1 tablespoon dried minced onion
1 (10 ounce) bag fresh spinach – chopped, washed and dried
1 quart strawberries, sliced
1/4 cup toasted slivered almonds

Whisk together the sesame seeds, poppy seeds, sugar, olive oil, vinegar, paprika, Worcestershire sauce, and onion.

Refrigerate until chilled.

In a large bowl, combine the spinach, strawberries and almonds. Pour dressing over salad; toss and refrigerate 10–15 minutes before serving.

Sugar Snap Salad

4 cups bibb (or butter) lettuce
4 cups sugar snap peas, string removed
3 tablespoons minced shallots
4 teaspoons sherry vinegar
salt and black pepper, to taste
7 teaspoons extra-virgin olive oil
1/2 cup roughly chopped fresh basil
3 tablespoons chopped italian flat leaf parsley

Wash and dry the lettuce and tear into bite-sized pieces.
Make the vinaigrette by combining the shallots, vinegar, salt, pepper and olive oil and set aside.

Make an ice bath by filling a large bowl with ice and cold water and set that aside.

In a large pot, blanch peas in boiling water for about 3 minutes, until peas are bright green and cooked but still crunchy. Immediately, drain the peas and plunge into the ice bath.

Once the peas have cooled and stopped cooking remove them from the ice bath. Remove excess water from peas by blotting with a paper towel. Up to this point, the salad can be made a day in advance, refrigerated as separate components. Use the lettuce to line the bottom of a serving dish and add peas, basil, and parsley to another bowl. Add vinaigrette and toss. Put this mixture on top of the lettuce and serve immediately.

Zucchini Slaw

6 medium zucchini, grated (1 1/2 lbs)
2 teaspoons salt
1 large carrot, grated
1 sweet red pepper, julienned
1 red onion, thinly sliced
1 stalk celery, julienned
2 tablespoons each chopped fresh dill and parsley

Dressing:

3/4 cup mayonnaise
2 tablespoons Dijon mustard
2 tablespoons red wine vinegar
1 tablespoon olive oil
1 tablespoon honey
1 teaspoon horseradish
1/4 teaspoon pepper

Combine zucchini and salt; toss well. Place in colander; let stand for 30 minutes. Rinse under cold water; drain and squeeze out excess moisture. Place zucchini in bowl and add carrot, red pepper, onion and celery; toss well. Sprinkle with parsley and dill. Combine mayonnaise, mustard, vinegar, oil, honey, horseradish and pepper; stir into zucchini mixture. Taste and adjust seasoning if necessary.

> DESSERTS

Apple Cranberry Pie

1/2 cup sugar
2 Tablespoons flour
1/4 teaspoon cinnamon
1/4 teaspoon salt
1 teaspoon grated orange peel
1/2 cup maple syrup
1 Tablespoon butter
1 1/2 cups cranberries
3 cups sliced peeled apples
Pastry for 2 crust 9 inch pie

Combine first 7 ingredients. Cook 2 minutes, stirring until sugar dissolves. Add cranberries. Boil 2 minutes. Fold in apple slices and cool. Pour into pastry-lined 9 inch pan. Make lattice strips of pastry dough over filling. Trim edges. Bake at 425F 40–45 minutes.

Apple Pie

3 tablespoons all-purpose flour
1 teaspoon finely grated fresh lemon zest
1/2 teaspoon cinnamon
1/4 teaspoon ground allspice
1/8 teaspoon salt
2/3 cup plus 1 tablespoon sugar
2 1/2 lb apples, peeled, cored, and each cut into 10 wedges
1 tablespoon fresh lemon juice
Pastry dough
1 large egg, lightly beaten

Put a large baking sheet in middle of oven and preheat oven to 425F.

Whisk together flour, zest, cinnamon, allspice, salt, and 2/3 cup sugar and gently toss with apples and lemon juice.

Roll out 1 piece of dough (keep remaining piece chilled) on a lightly floured surface with a lightly floured rolling pin into a 13-inch round, then fit into a 9-inch (4-cup) glass or metal pie plate. Trim edge, leaving a 1/2-inch overhang. Chill shell while rolling out dough for top crust.

Roll out remaining piece of dough on lightly floured surface with lightly floured rolling pin into an 11-inch round.

Spoon filling into shell, then cover with pastry round and trim with kitchen shears, leaving a 1/2-inch overhang. Press edges together, then crimp decoratively. Lightly brush top of pie with egg and sprinkle all over with remaining tablespoon sugar. Cut 3 steam vents in top crust with a small sharp knife.

Bake pie on hot baking sheet 20 minutes. Reduce oven temperature to 375F and continue to bake until crust is golden and filling is bubbling, about 40 minutes more. Cool pie to warm or room temperature on a rack, 2 to 4 hours.

Coconut Pie

3 eggs, beaten
1 1/2 cup sugar
1/2 cup margarine, melted
4 tsp. fresh lemon juice
1 tsp. vanilla
1 1/3 cup coconut
Pinch salt
1 9" unbaked pie shell

Preheat oven to 350F. Combine all ingredients (except coconut). Mix well.
Then stir in coconut. Pour into pie shell and bake 40–45 minutes until center is set.

Cookies 'n Cream Peach Cobbler

3/4 cup sugar
3 1/2 Tb cornstarch
1/2 tsp ground cinnamon
1/4 cup amaretto (optional)
1/4 cup peach preserves
10 large ripe peaches (3 lbs), peeled & sliced
1/3 (20 oz pkg) package refrigerated sliceable sugar cookie dough
1 Tb all-purpose flour, divided
1 1/2 Tb sugar
1/4 tsp ground cinnamon
vanilla ice cream

Combine first 3 ingredients in a large saucepan; stir well. Stir in amaretto, if desired, and peach preserves. Add sliced peaches, and stir gently to coat. Cook over medium heat, stirring frequently, until mixture is thickened and bubbly. Spoon peach mixture into a lightly greased 11x7x1 1/2-inch baking dish.

Place cookie dough between 2 sheets of plastic wrap on a cookie sheet; roll to a 10x17-inch rectangle. Remove top sheet of plastic wrap, and sprinkle dough with 1 1/2 teaspoons of flour; gently rub flour into dough. Repeat procedure on other side of dough. Freeze dough 15 minutes.

Cut 6 (10 x 1/2-inch) strips of dough, using a pastry wheel. Cut 8 (6 x 1/2-inch) strips of dough. Arrange strips in lattice design over peach mixture in dish. Combine 1 1/2 tablespoons sugar and 1/4 teaspoon cinnamon. Sprinkle over cookie dough.

Bake at 350 degrees F. for 30 to 35 minutes or until golden brown. Let cobbler cool 15 minutes on a wire rack. Spoon into individual serving bowls, and top with ice cream. Yield: 8 servings.

Note: Slice and bake remaining cookie dough according to package directions. Serve additional cookies with cobbler and ice cream, if desired.

Cranberry Cake with Sauce Topping

2 eggs
1 cup sugar
1 cup sour cream
1-3/4 cups flour
1/4 teaspoon baking soda
1-1/2 teaspoon baking powder
1 teaspoon vanilla
2 cups fresh cranberries, cut in half

Cream eggs and sugar, add sour cream. Reserve 2 tablespoons flour. Mix together the remaining flour, soda, and baking powder. Mix into batter. Add vanilla and mix again. Sprinkle the reserved flour over the halved cranberries and stir them into the batter with spoon. Pour the batter into greased and floured 9x13 inch pan. Bake 30 minutes at 350F.

Sauce Topping:

1-1/2 cups granulated sugar
1 cup whipping cream
2 tablespoon butter
2 teaspoon vanilla

Mix sugar, cream, and butter in medium saucepan; boil 2 minutes, stirring constantly. Remove from heat. Add vanilla. Serve warm sauce over cake. Sauce may be reheated as used.

Ice Cream Pumpkin Pie

- 1 package (9 ounces) prepared graham cracker pie crust
- 1 pint vanilla ice cream softened
- 1 can (16 ounces) pumpkin
- 1 cup whipped cream
- 3/4 cup sugar
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt

Fill pie crust with ice cream; freeze until solid. In medium bowl, combine pumpkin, whipped cream, sugar, pumpkin pie spice and salt. Spoon mixture over frozen layer of ice cream in crust; freeze until solid. To serve, remove pie from freezer and place in refrigerator one hour before serving. Slice and serve with additional whipped cream, if desired.

Cooking tip: Frozen non-fat yogurt and fat-free whipped topping may be used in place of ice cream and whipped cream.

Indian Pudding with Nutmeg Ice Cream

Ice cream

- 1 quart vanilla ice cream or frozen vanilla yogurt, slightly softened
- 1 1/2 teaspoons ground nutmeg

pudding:

- 1/4 cup yellow cornmeal
- 1/4 teaspoon salt
- 3 cups whole milk
- 2 tablespoons (1/4 stick) unsalted butter

- 2 large eggs
- 1/2 cup mild-flavored (light) molasses
- 2 tablespoons (packed) golden brown sugar
- 2 tablespoons sugar
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/3 cup dark or golden raisins

For ice cream:

Stir ice cream and nutmeg in medium bowl to blend. Cover with foil and freeze. (Can be prepared 3 days ahead. Keep frozen.)

Preheat oven to 300°F. Butter 8x8x2-inch glass baking dish. Combine cornmeal and salt in heavy medium saucepan. Gradually whisk in 2 1/2 cups milk. Whisk over medium heat until mixture boils. Reduce heat to medium-low and simmer until mixture is thick and creamy, stirring often, about 10 minutes. Whisk in butter. Remove from heat.

Whisk eggs, molasses, brown sugar, sugar, ground ginger and cinnamon in large bowl. Gradually whisk in hot cornmeal mixture. Stir in raisins. Pour pudding into prepared baking dish. Pour remaining 1/2 cup milk over pudding (do not mix into pudding). Place pudding dish in large roasting pan. Pour enough hot water into roasting pan to come halfway up sides of pudding dish.

Bake pudding until just set, about 1 hour 30 minutes. Remove pudding from roasting pan. Cool until lukewarm, about 20 minutes. (Can be made 8 hours ahead. Cool; cover with plastic and let stand at room temperature. Rewarm covered pudding in microwave oven on low about 8 minutes.)

Spoon warm pudding into shallow bowls. Top with scoop of ice cream.

Mincemeat Pie

For mincemeat:

1 1/2 cups mixed dried fruit such as pears, apricots, apples, prunes, peaches,
and figs (about 3/4 pound total)

1/2 cup pitted dates

1/2 teaspoon cinnamon

1/2 teaspoon ground allspice

1/4 teaspoon freshly grated nutmeg

1/8 teaspoon salt

1/3 cup sugar

1/2 cup dried cranberries (about 3 ounces)

2 cups plus 2 tablespoons water

1 tablespoon cornstarch

2 tablespoons brandy

2 recipes pastry dough

3/4 cup pecans (about 3 ounces)

1/2 tablespoon water

1 large egg yolk

1 tablespoon sugar

Make mincemeat:

In a food processor coarsely chop mixed dried fruit and dates with spices, salt, and sugar. In a heavy saucepan combine dried-fruit mixture, cranberries, and 2 cups water and cook at a bare simmer, stirring occasionally, 10 minutes, or until fruit is tender (mixture will be very thick). In a small bowl stir together cornstarch and 2 tablespoons water until combined well. Stir cornstarch mixture into dried-fruit mixture and simmer, stirring frequently, 2 minutes. Stir in brandy and cool mincemeat. Mincemeat may be used immediately but will improve in flavor if kept, covered and chilled, at least 1 day and up to 1 week. Bring mincemeat to room temperature before proceeding.

Preheat oven to 375F.

Keeping remaining dough chilled, on a lightly floured surface with a floured rolling pin roll out half of dough into a 13-inch round (about 1/8 inch thick). Fit round into a 9-inch (1-quart) glass pie plate and trim edge, leaving a 1/2-inch overhang. Chill shell, covered, 30 minutes, or until firm.

Coarsely chop pecans and in a shallow baking pan toast in middle of oven until a shade darker, about 4 minutes. Stir pecans into mincemeat and spoon into shell, smoothing top. Roll out remaining dough 1/8 inch thick and arrange over filling. Trim dough, leaving a

3/4-inch overhang, and fold overhang under edge of bottom shell, pressing to seal. Crimp edge decoratively.

In a small bowl whisk together 1/2 tablespoon water and yolk and lightly brush crust with egg wash. Sprinkle crust with sugar and with a knife cut several steam vents.

Bake pie in middle of oven until crust is golden, 30 to 35 minutes, and transfer to a rack to cool. Pie may be made 8 hours ahead and kept at room temperature. Serve pie warm or at room temperature.

Pecan Pie

For crust:

- 1 1/3 cups all purpose flour
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1/3 cup chilled solid vegetable shortening, cut into small pieces
- 1/4 cup (1/2 stick) chilled unsalted butter, cut into small pieces
- 2 tablespoons (about) ice water

For filling:

- 1 cup sugar
- 3 large eggs
- 1/2 cup light corn syrup
- 3 tablespoons unsalted butter, melted
- 2 teaspoons vanilla extract
- 1 3/4 cups chopped pecans

Make crust:

Mix first 3 ingredients in processor. Add shortening and butter; cut in using on/off turns until mixture resembles coarse meal. Blend in enough water to form moist clumps. Gather into ball; flatten into disk. Wrap in plastic; chill 1 hour.

Roll dough on floured work surface to 13-inch round. Transfer to 9-inch round cake pan with 1 1/2-inch-high sides. Trim to align with pan edges. Freeze 15 minutes.

Make filling:

Preheat oven to 350F. Whisk first 5 ingredients in medium bowl to blend. Mix in 3/4 cup pecans. Pour into crust. Sprinkle with 1 cup pecans. Bake pie until set, about 1 hour 15 minutes. Transfer to rack; cool.

Pumpkin Cheesecake

Crust:

- 2 cups crushed graham crackers, Or 2 cups crushed vanilla cookies,
Or crushed ginger snap cookies
- 1 1/2 teaspoon cinnamon
- 1/3 cup melted butter

Filling:

- 1 1/2 cup sugar
- 1/4 cup brown sugar
- 4 – 8 oz. packages cream cheese
- 3 Tablespoons flour
- 2 teaspoons cinnamon
- 1 1/4 teaspoons ground ginger
- 1/4 teaspoons ground cloves
- 1 – 15 oz. can pumpkin or equivalent fresh cooked pumpkin
- 4 eggs
- 1 Tablespoon vanilla extract

Preheat oven to 325F.

Mix 1 1/2 tsp. cinnamon and crushed graham crackers or cookies together. Add melted butter and mix until well blended. Using fingers, press crust mixture into bottom and 2/3 of the way up the sides of a 9 inch springform pan. Bake crust for about 6 minutes until set.

Mix the cream cheese and sugars together until smooth. Stir together the flour and spices and mix this into the cream cheese mixture. Beat the eggs into the cream cheese mixture one at a time. Beat in the pumpkin and vanilla.

Pour filling into the pre-baked crust and bake for about 1 1/2 hours or until a cake tester comes out clean. Cool completely, then cover and refrigerate for at least two hours (or overnight) before serving.

Pumpkin–Pecan Pie with Whiskey Butter Sauce

Pie Crust:

- 1 1/2 cups all–purpose flour
- 1/4 teaspoon salt
- 1/2 cup butter (1 stick)
- 3 to 4 tablespoons cold water

Pumpkin Filling:

- 1 cup cooked pumpkin purée
- 1/4 cup firmly packed light brown sugar
- 2 tablespoons sugar
- 1 large egg, beaten until frothy
- 1 tablespoon heavy cream
- 1 tablespoon unsalted butter, softened
- 1 tablespoon vanilla extract
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- Pinch of ground allspice
- Pinch of ground nutmeg

Pecan Syrup:

- 3/4 cup sugar
- 3/4 cup dark corn syrup
- 2 small eggs
- 1 1/2 tablespoons unsalted butter, melted
- 2 teaspoons vanilla extract
- 1 pinch salt
- 1 pinch ground cinnamon
- 3/4 cup pecan pieces

Whiskey Butter Sauce:

- 4 tablespoons unsalted butter (1/2 stick)
- 1/3 cup sugar
- 1 large egg
- 1/2 tablespoon very hot water
- 1/4 cup heavy cream
- 1/4 cup bourbon whiskey

Pie Crust –

Combine the flour and salt in a mixing bowl. Add the butter and incorporate with your fingertips until the mixture resembles very coarse cornmeal. Sprinkle the water over the flour mixture in tablespoon

increments, stirring continuously with a fork. Form the dough into a ball and chill in the refrigerator for 1 hour.

Pumpkin Filling –

Combine all the ingredients thoroughly in a medium bowl; set aside.

Pecan Syrup –

Combine all the ingredients thoroughly in a medium bowl; set aside.

Assembly –

Preheat the oven to 325F. Grease an 8–inch springform cake pan.

Roll out the dough on a lightly floured work surface to 3/16 inch.

Very lightly flour the top of the dough and fold it into quarters.

Carefully place the dough in the greased cake pan. Press firmly in place and trim the edges. Chill for 15 minutes.

Spoon the Pumpkin Filling into the pan, spreading evenly to distribute. Gently pour the Pecan Syrup on top. Bake until a knife inserted in the center comes out clean, about 1 hour and 45 minutes. Cool and serve with Whiskey Butter Sauce.

Whiskey Butter Sauce –

Melt the butter in the top of a double boiler set over gently simmering water. Beat the sugar and egg in a small bowl until blended. Stir the egg mixture into the butter. Add the hot water and stir until the mixture coats the back of a spoon, about 7 minutes. Remove from the double boiler and let cool to room temperature. Stir in the cream and whiskey. Makes an 8–inch pie.

Shoo Fly Pie

3 cups flour
1 cup brown sugar
3/4 cup butter
1 cup molasses
1 cup hot water
1 teaspoon baking soda
few drops vinegar
2 unbaked pie crusts

Blend flour, sugar and butter until lumpy and save for topping. Blend molasses, hot water, soda and vinegar. Pour mixture into unbaked pie crusts. Top with crumb mixture and bake in a 350F oven for 35 minutes.

Spiced Struesel Apple Pie

Streusel:

- 2/3 cup walnuts
- 1/2 cup (packed) golden brown sugar
- 1/4 cup yellow cornmeal
- 1/4 cup all purpose flour
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 5 tablespoons chilled unsalted butter, cut into small pieces

Filling:

- 2 1/4 pounds Granny Smith apples (about 6 medium), peeled, quartered, cored, cut into 1/2-inch-thick wedges
- 1/2 cup sour cream
- 1/4 cup sugar
- 2 tablespoons all purpose flour
- 1 1/2 teaspoons ground cinnamon
- 3/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves

1 Flaky Pie Crust

Vanilla ice cream

For streusel: Combine nuts, brown sugar, cornmeal, flour, cinnamon and nutmeg in processor. Using on/off turns, process until nuts are finely chopped. Add butter and process until small moist clumps form. (Can be prepared 1 day ahead. Cover and refrigerate.)

For filling: Position rack in center of oven and preheat to 375°F. Toss apples with sour cream in large bowl to coat. Mix sugar, flour, cinnamon, nutmeg and cloves in small bowl. Sprinkle mixture over apples and toss to coat.

Transfer filling to prepared crust. Sprinkle streusel over apples, covering completely. Bake pie until apples are tender and streusel is golden, tenting pie with foil if streusel browns too quickly, about 1 hour. Transfer pie to rack and cool slightly.

Serve pie slightly warm or at room temperature with vanilla ice cream.

Spiced Pumpkin Bread

3 cups sugar
1 cup vegetable oil
3 large eggs
1 16-ounce can solid pack pumpkin
3 cups all purpose flour
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup coarsely chopped walnuts (optional)

Preheat oven to 350F. Butter and flour two 9x5x3-inch loaf pans. Beat sugar and oil in large bowl to blend. Mix in eggs and pumpkin. Sift flour, cloves, cinnamon, nutmeg, baking soda, salt and baking powder into another large bowl. Stir into pumpkin mixture in 2 additions. Mix in walnuts, if desired.

Divide batter equally between prepared pans. Bake until tester inserted into center comes out clean, about 1 hour 10 minutes. Transfer to racks and cool 10 minutes. Using sharp knife, cut around edge of loaves. Turn loaves out onto racks and cool completely.

White Chocolate–Almond Torte

2 cups all–purpose flour
1/2 cup light brown sugar, firmly packed
1/4 teaspoon almond extract
1/2 cup butter, softened

Filling:

2/3 cup sugar
1/2 cup butter, melted
3 eggs
1/2 teaspoon almond extract
1 (6 oz) pkg white chocolate, coarsely chopped
1 cup slivered almonds
1/2 cup slivered almonds
maraschino cherries, for garnish

Heat oven to 400F. For the crust: Combine flour, brown sugar, and 1/4 teaspoon almond extract; mix well. Cut in 1/2 cup butter with a fork or pastry blender. The mixture will be quite dry. Press 1 3/4 to 2 cups in the bottom and up the sides of an ungreased 10–inch springform pan. Bake until just light brown, about 10 minutes. Remove from oven and reduce oven temperature to 350 degrees.

For the filling: Combine the sugar, 1/2 cup butter, eggs, and 1/2 teaspoon almond extract; blend well. Mix in the white chocolate and 1 cup of slivered almonds. Pour mixture into crust–lined pan. Sprinkle with the remaining crumbs (cover all), then sprinkle 1/2 cup of slivered almonds around the outer edges of the torte.

Bake at 350 degrees for about 40 to 50 minutes, or until golden brown and almonds are lightly toasted. Cool for 10 minutes; run a knife around side to loosen and remove pan sides.

Garnish with maraschino cherries if desired.

World's Best Pumpkin Pie

Filling:

10 ounces cream cheese, softened
1/2 cup sugar
1/2 cup packed light brown sugar
2 eggs
1 – 15 ounce can pumpkin
2 tablespoons half & half
1 tablespoon light rum
1 teaspoon ground cinnamon
1 teaspoon vanilla
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice
1/2 teaspoon finely grated orange peel
1/2 teaspoon lemon juice

Topping:

1/2 cup heavy cream
2 tablespoons sugar
2 teaspoons light rum

Crust:

1 cup flour
1/3 cup shortening
1/2 teaspoon salt
3–4 tablespoons ice water

Prepare crust by blending flour and salt in a large bowl. Add shortening and cut in with a pastry knife until particles the size of coarse peas form. Add water and blend with a fork until a soft dough forms. Roll out and place in a 9–inch pie plate.

Preheat oven to 375F. Combine cream cheese, sugar, and brown sugar in large bowl and beat on high speed until fluffy. Add eggs and beat on low speed just until combined. Gently stir in all the remaining filling ingredients. Slowly pour filling mixture into crust. Bake for 50 to 55 minutes or until knife inserted in middle comes out clean. Center will be slightly soft but will firm as it cools. Beat topping ingredients to make rum whipped cream and garnish pie.

> LEFTOVERS

Alphabet Turkey Soup

- 1 Can (16 ounces) tomatoes
- 4 Cups turkey broth or reduced-sodium chicken bouillon
- 2 Teaspoons Italian seasoning
- 1/2 Teaspoon salt
- 1/4 Teaspoon pepper
- 1 Cup onion chopped
- 1 Cup carrots thinly sliced
- 4 Cups cabbage thinly sliced
- 2 Cups cooked turkey cut into 1/2-inch cubes
- 1/2 Cup alphabet pasta

In 5-quart saucepan, over medium high heat, combine tomatoes, turkey broth, Italian seasoning, salt, pepper, onion and carrot; bring to boil. Reduce to low and simmer 10 to 15 minutes or until carrots are tender. Add cabbage, turkey and pasta; return to boil 5 to 10 minutes or until cabbage and pasta are tender.

Creamed Turkey

3 tablespoons butter
3/4 cup sliced mushrooms
3 tablespoons flour
1 1/2 cups milk
1/2 cup hot chicken or turkey stock
1 small jar (2 ounce) diced pimiento
4 cups diced cooked turkey
salt
celery salt

Melt butter over medium–low heat. Sauté mushrooms. Add flour; stir until smooth. Slowly pour on milk and stock, stirring constantly, and thicken and bubbly. Add pimiento, turkey, salt, and celery salt. Cook until heated through, but not boiling.

Curried Turkey Dinner

- 1 Package (10 ounces) frozen broccoli spears cooked and drained
- 2 Cups cooked turkey cubed
- 1 Can (10–1/2 ounces) cream of mushroom soup
- 1/4 Cup mayonnaise
- 1–1/2 Teaspoons lemon juice
- 1 Teaspoon curry powder
- 1 Cup seasoned croutons

In an 8–inch square baking dish layer broccoli; top with turkey. In a small bowl combine soup, mayonnaise, lemon juice, and curry powder. Pour over turkey and top with croutons. Bake at 350F 20 to 25 minutes or until bubbly.

Green Chili Turkey Enchiladas

3 Cups milk
4-1/2 Tablespoons flour
3/4 Teaspoon dry mustard
1/2 Teaspoon salt
1/4 Teaspoon pepper
1 Cup shredded reduced-fat Monterey Jack cheese
2 Cans (4 ounces each) chopped green chilies
2 Cups shredded cooked turkey
10 Flour (8-inch) tortillas
Vegetable cooking spray

In medium saucepan, over medium heat, combine milk, flour, mustard, salt and pepper and cook 5 to 6 minutes or until sauce is thickened. Stir in cheese and cook until melted. Remove 1 cup cheese sauce and reserve. Add 1 can chilies to remaining sauce.

In medium bowl combine turkey, remaining can of chilies and reserved cheese sauce. On each tortilla spread 1/4 cup turkey mixture and roll up. Place tortilla seam-side-down in (9-X 13-inch) baking dish, sprayed with vegetable cooking spray. Repeat with remaining tortillas. Pour remaining sauce over top of tortillas. Bake at 350F 20 minutes or until hot and slightly bubbly.

Homemade Turkey Soup

- 5 Cups turkey stock
- 3 Stalks celery cut into 1–inch pieces
- 2 Large potatoes peeled and quartered
- 2 Carrots cut into 1–inch pieces
- 1 Onions quartered
- 1 Cup uncooked noodles
- 2 Cups cooked turkey, cubed

In 5–quart saucepan, combine first 5 ingredients. Over high heat, bring to a boil. Reduce heat, cover and simmer for one hour. Stir in noodles and turkey meat. Simmer until noodles are done and meat is heated through.

Kentucky BBQ Turkey Sandwich

2 Cups turkey (grilled, if possible)
2/3 Cup white vinegar
2/3 Cup catsup
2/3 Tablespoon Worcestershire sauce
2/3 Tablespoon black pepper
1 Teaspoon hot pepper sauce
2/3 Teaspoon salt
1 Lemon quartered
4 hamburger buns split horizontally and toasted

Cut meat from bones and cut into cubes. In medium saucepan, over high heat, combine vinegar, catsup, Worcestershire sauce, pepper, hot sauce, salt, and lemon. Bring mixture to boil, reduce heat and simmer uncovered 30 to 35 minutes. Fold in turkey and cook 5 to 7 minutes until mixture is heated throughout. To serve, spoon barbecue mixture over bottom half of burger buns. Top with other half.

Sesame Turkey

4 slices turkey breast, cooked
3 tablespoons sesame oil
1 cup sesame seeds
1/2 teaspoon salt
1/8 teaspoon black pepper
1/8 teaspoon cayenne pepper
3 tablespoons peanut oil
1 clove garlic, crushed
1/2 tablespoon sesame oil
2 tablespoons soy sauce

Brush turkey to taste with sesame oil and dredge in mixture of sesame seeds, salt, black pepper and cayenne pepper. In skillet, saute slices in heated peanut oil until brown on both sides.

Remove to platter. Deglaze skillet with garlic, sesame oil, and soy sauce. Pour sauce over turkey.

Turkey Casserole

- 1 (6 ounce) package dry bread stuffing mix
- 1 (16 ounce) container sour cream
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 (10.75 ounce) can condensed cream of celery soup
- 1 (1 ounce) package dry onion soup mix
- 2 (14.5 ounce) cans French–style green beans, drained
- 2 cups cooked, chopped turkey meat

Preheat oven to 350F. Prepare stuffing according to package directions (or use leftover stuffing). In a medium bowl, mix the sour cream, cream of mushroom soup, cream of celery soup and dry onion soup mix. Spread the green beans in a 9x13 inch dish. Top with a layer of turkey. Pour the soup mixture over the turkey. Top with stuffing. Bake in the preheated oven 30 minutes, or until browned and bubbly.

Turkey Chili

1 cup chopped green bell pepper
1 1/4 cups chopped onion
2 cloves garlic, minced
3 tablespoons oil
2 cans (15 1/2 oz each) kidney beans, drained
1 can (28 ounces) stewed tomatoes, crushed
1 cup red wine
3 cups cooked turkey, cut into 1/2-inch cubes
1 tablespoon chili powder
1 tablespoon cilantro or 1 teaspoon dried
1 teaspoon crushed red pepper flakes
1/2 teaspoon salt

In 3-quart saucepan over medium high heat, sauté bell pepper, onion and garlic in oil for 5 minutes until vegetables are tender-crisp.

Add beans, tomatoes, wine, turkey, chili powder, cilantro, red pepper and salt.

Increase heat to high and bring mixture to a boil; reduce heat to low and simmer mixture, uncovered, for 25 minutes.

To serve, garnish with additional chopped onion or cilantro, if desired.

Turkey Croquettes

2 cups turkey, diced (may use chicken, ham or fish)
1 cup croquette sauce (below)
salt and pepper to taste
3/4 cup bread crumbs
1 egg, beaten

Croquette Sauce:

3 tablespoons butter
5 tablespoons flour, sifted
1 cup milk
1/4 teaspoon celery salt
1/4 teaspoon lemon juice
1/2 teaspoon steak sauce
1 teaspoon grated onion
1/4 teaspoon salt
1/8 teaspoon pepper

Combine diced turkey with sauce, salt and pepper. Shape into balls. Dip in crumbs, then in egg, then again in crumbs. Fry in deep fat. Pour remaining croquette sauce over balls; serve hot. Chopped pimientos, green pepper, or mushrooms may be added.

Sauce: Melt butter; add flour. Blend thoroughly; add remaining ingredients. Cook until thickened, stirring constantly. Makes 2 1/2 cups sauce.

Turkette Hotdish

- 4 Cups cooked turkey, medium dice
- 1/4 Cup onion small dice
- 3 Stalks celery, chopped
- 1/2 Cup butter
- 1 Cup water
- 1 Package croutons
- 2 Cans (10 3/4 ounces per can) cream of chicken soup
- 1 Can (10 3/4 ounces) cream of celery soup

In bottom of 9-X 13-inch pan, spread turkey. In medium saucepan, saute onions and celery in butter. Add water. Pour over croutons and mix. Spread on top of turkey. In a medium bowl, combine soups with enough milk to pour. Spread on top of crouton mixture. Bake 1 hour at 350F.

Turkey Macaroni Salad

8 ounces fusilli pasta, uncooked
1 cup mayonnaise
1 cup yogurt
1/4 cup chopped green onions
1 teaspoon salt
1/8 teaspoon ground white pepper
3 cups (1 pound) cubed, cooked turkey
1 cup chopped celery

Cook pasta according to package directions. Drain, rinse with cold water, and drain again.

In a large bowl, combine mayonnaise, yogurt, onions, salt, and white pepper. Gently stir in turkey, pasta, and celery. Cover, and chill until serving time.

Turkey And Pasta Salad Vinaigrette

1/2 Cup vegetable oil
1/4 Cup white wine vinegar
1/2 Teaspoon garlic powder
Dash white pepper
3/4 Cup chopped carrot
3/4 Cup chopped celery
1/4 Cup chopped onion
2 Cups rotini pasta (or other small pasta), cooked and drained
1 Cup sliced pitted black olives
1 Package (8 ounces) frozen artichoke hearts thawed and well drained
3 Cups cubed cooked turkey
Leaf lettuce

In small bowl, combine oil, vinegar, garlic powder and pepper. In large bowl, combine carrot, celery, onion and rotini. Add oil mixture; toss to coat. Add olives, artichokes and turkey; toss gently. Cover and chill thoroughly. To serve, spoon each portion onto lettuce leaves.

Turkey Stock

Turkey carcass with 2 cups cooked meat remaining on carcass
2 Tablespoons canola oil
3 Cups sweet onions thinly sliced
1 Teaspoon salt
1/2 Teaspoon freshly ground black pepper
1/2 Teaspoon ground sage
1/2 Teaspoon dried thyme leaves
1–1/2 Cups celery cut into 1–inch pieces
2 Cups carrots peeled and sliced thin

Remove meat from carcass and chop into bite size pieces. Cover and reserve in refrigerator. Chop turkey carcass into several large pieces. Heat oil in a large Dutch oven over medium heat. Saute onions until soft and light brown. Stir in turkey bones, salt, pepper, herbs, and 2 quarts water. Increase heat to high and quickly bring mixture to a boil. Immediately reduce heat to low. Cover and simmer for one hour, stirring occasionally.

Remove and discard carcass pieces. Stir in vegetables, cover and continue to simmer for 20–25 minutes. Increase heat to high, bring mixture to a quick boil. Lower heat to medium and cook 8–12 additional minutes until vegetables are tender. Stir in reserved turkey. Heat over low heat for 5–10 minutes or until the temperature reaches 165 degrees F.

Turkey Tetrazzini

1 (16 ounce) package uncooked spaghetti
1/2 cup butter
1/2 cup all-purpose flour
3 cups chicken broth
2 cups milk
1 2/3 cups grated Parmesan cheese
4 cups chopped cooked turkey

Preheat oven to 350F. Lightly grease a medium baking dish. Bring a large pot of lightly salted water to a boil. Add spaghetti, and cook for 8 to 10 minutes or until al dente. Drain, and place in the prepared baking dish. Melt butter in a medium saucepan over medium heat. Stir in flour. Mix in chicken broth and milk. Cook and stir until the mixture comes to a boil. Stir in about 1 1/3 cups Parmesan cheese, and remove from heat. Mix chicken broth mixture and turkey with spaghetti. Top with remaining cheese. Bake 1 hour in the preheated oven, until surface is lightly browned.

Turkey And Veggie Pita Pocket


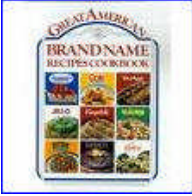
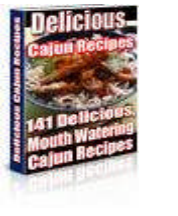

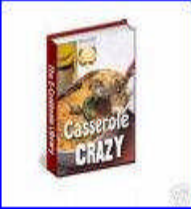

- 12 Ounces cooked turkey, coarsely chopped
- 1 Cup fresh, thinly sliced mushrooms
- 1–1/2 Cups shredded zucchini
- 2 Green onions sliced
- 1 Red bell pepper cut into 1/4–inch x 1–inch strips
- 3/4 Cup grated mozzarella cheese
- 1/2 Teaspoon each salt and pepper
- 3 Pita pocket breads (6–inch) cut in half

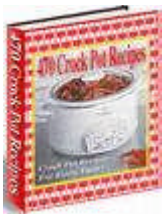
In medium–size bowl combine turkey, mushrooms, zucchini, onion, red pepper, cheese, salt and pepper. Cover and refrigerate. Turkey mixture will keep up to four days in refrigerator. To serve, place 1 cup turkey mixture into each pita pocket half.

NOTE: Pockets may be served warm. To heat in microwave oven, wrap a pita pocket in paper towel. Arrange wrapped pocket on microwave–safe plate. Microwave at HIGH (100% power) 1 to 1–1/2 minutes or until filling is warm.

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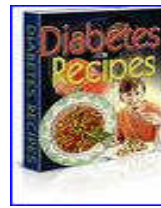
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Crockpot

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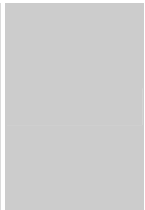


Diabetic

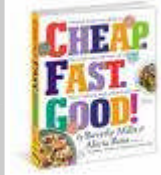
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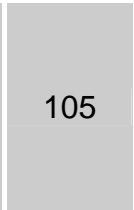
Dressing



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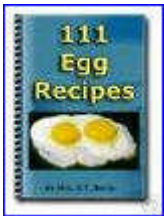
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Eggs

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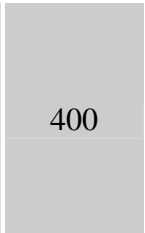
Fish & Game

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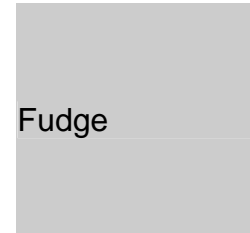
Franchise



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Fudge



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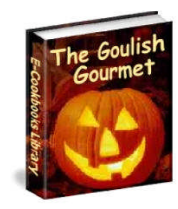
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Gifts N A Jar

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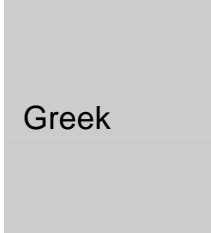
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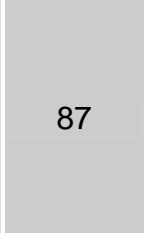
Goulash

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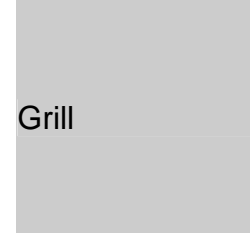
Greek



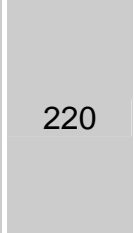
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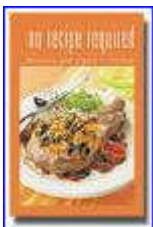
Grill



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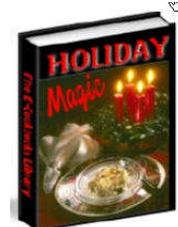
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Hogwild

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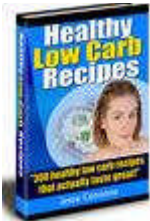


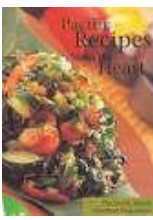
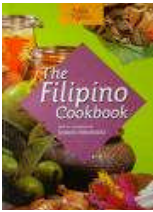
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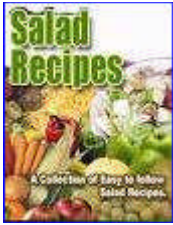
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Rice

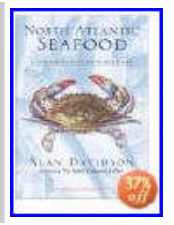
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Salad

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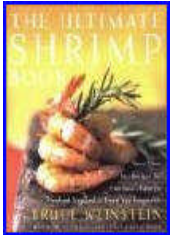
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Seafoods

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Shrimp

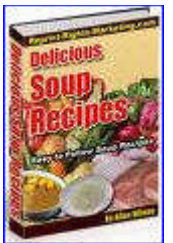
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Soulfood

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Soup

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Texas

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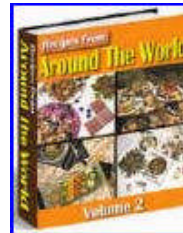
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Thanksgiving

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World

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