



Roasting your Fresh Turkey

Preheat your oven to 325°. After removing the giblet, place turkey in a shallow baking dish. If desired, stuff turkey with dressing and secure with twine.

Brush the skin with oil to prevent drying.

When the turkey is 2/3 done, loosely cover the top with aluminum foil.

The turkey is done when the juices run clear and the thermometer reads 180°.

Stuffing inside cavity should be at 165°. Ovens Vary– Times are approximate.

<u>Pounds</u>	<u>Unstuffed (hrs)</u>	<u>Stuffed (hrs)</u>
10-18	2 3/4 to 3 1/2	3 1/4 to 4
18-22	3 to 3 3/4	4 to 4 3/4
22-24	3 1/2 to 4 1/4	4 1/4 to 5
24-30	4 to 4 3/4	5 to 5 3/4

Caramelized Brussels Sprouts with Pistachios

4 pounds Brussels sprouts

1/2 cup unsalted butter

4 small red onions, cut into strips

1/4 cup red wine vinegar

2 tablespoons white sugar

salt and pepper to taste

1/2 cup coarsely chopped pistachios

1. Place Brussels sprouts in a steamer basket over boiling water. Cover saucepan and steam 8-10 minutes or until Brussels sprouts are tender yet crisp.
2. Melt the butter in a deep skillet, add the onions and 3 tablespoons vinegar; cook until onions brown.
3. Add the Brussels sprouts, sugar and remaining vinegar. Sauté over medium heat until the Brussels sprouts are lightly caramelized.
4. Season with salt and pepper to taste and garnish with pistachios.



Grandmas Corn Pudding

5 eggs

1/3 cup butter, melted

1/4 cup white sugar

1/2 cup milk

4 tablespoons cornstarch

1 (15.25 ounce) can whole kernel corn

2 (14.75 ounce) cans cream-style corn

1. Preheat oven to 400 Degrees F . Grease a 2 quart casserole dish.
2. In a large bowl, lightly beat eggs. Add melted butter, sugar, and milk. Whisk in cornstarch. Stir in corn and creamed corn. Blend well. Pour mixture into prepared casserole dish.
3. Bake for 1 hour.



Pumpkin Bread Pudding

1 egg

3 egg yolks

1 1/2 cups whole milk

2/3 cup sugar

3/4 cup canned pumpkin puree

1 teaspoon vanilla extract

1/8 teaspoon salt

1/4 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cloves

3 1/2 cups white bread cubes

3/8 cup miniature chocolate chips

2 tablespoons brown sugar

1. Preheat oven to 350 degrees F. Lightly grease 6 large custard cups.
2. Whisk together the egg and egg yolks in a large bowl. Add the milk, sugar, pumpkin puree, vanilla extract, salt, cinnamon, nutmeg, and cloves; whisk into a smooth batter. Add the bread cubes and toss gently to dampen. Set aside for 15 minutes.
3. Pour the batter evenly into the prepared cups. Sprinkle chocolate chips and brown sugar over each portion. Arrange the custard cups in a shallow baking pan. Pour hot water into the baking pan to halfway up the sides of the custard cups.
4. Bake in preheated oven until pudding is golden brown and puffy, about 40 minutes; transfer to cooling rack for 10 minutes.

