

Brined Turkey Breast

When a whole turkey is just too much, it's okay to roast just a turkey breast. Make moist, flavorful turkey breast using this brining recipe.

Ingredients

4 cups water
¾ cup kosher salt
¾ cup sugar
2 medium lemons, quartered
6 fresh rosemary sprigs
6 fresh thyme sprigs
8 garlic cloves, halved
1 tablespoon coarse ground pepper
2 cups cold apple juice
2 cups cold orange juice
2 oven roasting bags
1 5–6 pound bone-in turkey breast

Herb Butter

⅓ cup softened butter
4 teaspoons grated lemon peel
1 tablespoon minced fresh rosemary
1 tablespoon minced fresh thyme
1½ teaspoons coarse ground pepper

Seasoned Salt Butter

¼ cup melted butter
1½ teaspoons seasoned salt

Directions

Combine the first eight ingredients in a stockpot. Bring to a boil, then remove from heat. Stir in fruit juices; cool to room temperature.

Place one roasting bag inside the other. Place turkey in doubled bag, pour in cooled brine. Seal the bags, pressing out as much air as possible; then turn to coat. Place in a roasting pan and refrigerate 8 hours or overnight, turning occasionally.

Mix Herb Butter ingredients together until blended.

Remove turkey from brine, rinse and pat dry. Place on a rack in a 15×10×1 inch baking pan. Loosen skin from the turkey; rub herb butter under the skin. Secure skin to underside of the breast with toothpicks. Cover and refrigerate 18–24 hours.

Preheat oven to 425°F. Mix butter and seasoned salt in a small bowl. Brush over outside of turkey. Roast for 15 minutes. Reduce heat to 325°F and roast for 1¾–2¼ hours or until thermometer reads 170°F.

Let stand 15 minutes before carving.

Sweet Potato Casserole

Serves 10

Ingredients

4 whole sweet potatoes
1 cup granulated sugar
1 cup milk
2 whole large eggs
1 teaspoon vanilla extract
1 teaspoon salt
1 cup brown sugar
1 cup pecans, chopped
½ cup flour
¾ stick butter

Directions

Preheat oven to 375°F.

Wash and dry the sweet potatoes. Bake them in the oven until fork tender, 45–50 minutes. Cool until easy to handle, slice in half and scrape out the flesh into a large bowl.

Add granulated sugar, milk, eggs, vanilla extract and salt. Mash lightly with potato masher, leaving potatoes slightly chunky. In a separate bowl, add the brown sugar, chopped pecans, flour and butter and mash together with a pastry cutter or fork until combined.

Spread the sweet potato mix into a baking dish and sprinkle the crumb mixture evenly over the top.

Bake in a 400°F oven for 30 minutes or until golden brown.



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Cold Vegetable Salad

Serves 12

Ingredients

2½ cups cauliflower florets
2 cups sliced fresh mushrooms
1½ cups *each* broccoli florets, sliced
carrots and diced yellow squash
½ **to** ¾ cup vegetable oil
½ cup cider vinegar
2 teaspoons sugar
1 teaspoon dill weed
¾ teaspoon salt, optional
½ teaspoon garlic salt or garlic powder
½ teaspoon pepper

Directions

Combine the vegetables in a large bowl.

Combine remaining ingredients in a bowl and whisk with a Cutco Mix-Stir. Pour over vegetables and gently toss. Refrigerate 8 hours or overnight.



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Muffin Pan Stuffing

Serves 18

Ingredients

2 tablespoons butter
1 onion, finely chopped
1½ cups chopped celery
3 carrots, finely chopped
¼ cup chopped fresh parsley
4 eggs
1 cup chicken stock (if stuffing is dry, add more chicken stock a little at a time)
9 cups soft bread cubes
1½ teaspoons salt
2 teaspoons dried sage
1 teaspoon dried thyme leaves
½ teaspoon fresh ground black pepper

Directions

Preheat oven to 375°F.

Sauté onions, carrots and celery in a 10" skillet until tender.

Mix all ingredients in a large bowl.
Spray muffin tins with non-stick spray.
Fill muffin tins with stuffing mix, pressing mix down and filling until just overflowing. Packing the mix tightly will prevent the muffins from falling apart when removed from the pan.

Bake for 25 minutes or until crisp on top.

Variations

- **Oyster Stuffing:** Add 2 cups rinsed and drained oysters. Reduce salt to 1 teaspoon.
- **Bacon Stuffing:** Cook and crumble 9 slices of bacon, add to mix.
- **Apple/Cranberry Stuffing:** Add 2 cored, peeled and chopped Granny Smith apples and ½ cup dried cranberries.
- **Raisin/Nut Stuffing:** Add 1 cup pecans or walnut halves and 1 cup raisins.
- **Mushroom Stuffing:** Add ½ cup diced fresh mushrooms
- **Sausage Stuffing:** Add 1 pound cooked mild or sage breakfast sausage to sautéed onion, celery, carrot mix. If using sage sausage, reduce dried sage to 1 teaspoon.



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Pumpkin Caramel Ice Cream Pie

Free up your time by making this up to one week ahead of time and store it covered in the freezer.

Ingredients

1 ½ cups plus 2 tablespoons granulated sugar	2 cartons (14 oz. each) vanilla ice cream
1 cup water	1 cup canned pumpkin puree
¾ cup whipping cream	¼ teaspoon ground nutmeg
1¼ cups graham cracker crumbs	¼ teaspoon ground allspice
¼ cup butter, melted	1 teaspoon ground cinnamon

Directions

Mix 1½ cups sugar and water in medium saucepan. Cook without stirring over high heat until sugar turns medium brown, 15–20 minutes. Swirl pan at end to help brown evenly. Remove from heat and carefully whisk in cream. Sauce will foam up in the pan and is extremely hot. Pour into heat-proof bowl, set aside.

Grease a 10-inch metal pie pan. Mix crumbs, remaining 2 tablespoons sugar and the butter in a bowl until combined. Press over bottom and up sides of pie pan. Bake until golden brown, about 5 minutes.

Pour half of caramel sauce into pie pan, tilting pan so it spreads evenly over crust. Put in freezer for about 20 minutes.

Set aside remaining caramel to use when serving.

Soften ice cream at room temperature for about 10 minutes. Empty 1 carton into bowl and beat with electric mixer until smooth. Remove pie from freezer and quickly spread ice cream over caramel layer. Return to freezer.

Beat second carton of ice cream. Add pumpkin puree and spices, blending until just combined. Spoon over vanilla ice cream, smoothing the top. Freeze until firm, 4–6 hours.

Remove from freezer and let soften in refrigerator about 15 minutes. Use a warm knife to cut slices. Rewarm caramel sauce and drizzle over top of each slice.



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Mint Chocolate Martini

Ingredients

½ ounce white crème de menthe
1 ounce white chocolate liqueur
1 ounce vanilla vodka
½ ounce Irish cream

Directions

Rim martini glass with chocolate shavings.

Add ingredients to mixing glass with ice. Stir until chilled and strain into a Martini glass.

Cranberry Cosmo

Ingredients

1 ¾ ounces vodka
¾ ounce Triple Sec
1½ ounces cranberry juice
Juice from ½ lime

Directions

Add ingredients to mixing glass with ice. Stir until chilled and strain into a Martini glass.

Garnish with dried cranberries.



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2015 Thanksgiving Recipe Booklet

How to Arrange a Thanksgiving Buffet

Buffet-style is a great way to simplify your Thanksgiving dinner. When setting out the food, keep these things in mind.

Figure out your traffic flow. Most rooms have more than one entrance so determine the most logical way for your guests to enter and exit the buffet line. Are you expecting a big group? If possible, have two lanes of traffic flowing along the buffet so there is less of a wait.

Make sure there is plenty of space at the beginning and end of the buffet. People like to move in crowds, so to prevent an annoying cluster forming, make sure there is plenty of space at both of the points.

Put your plates first and napkins and silverware at the table. This will prevent your guests from trying to balance everything all at once while scooping food onto their plate. You can also put cutlery and napkins at the end of the buffet.

If you want people to eat healthier, put the fruits and vegetables at the front of the buffet. People are more likely to take large quantities of whatever is first in the buffet.

Put most plentiful or least expensive food at the beginning of the buffet. If you notice people aren't touching the veggies and hummus, swap it out with the cheesy potatoes at the front of the line.

Line up the food according to temperature. The first stop on the food line should be the cold foods. The hot foods, which are usually the main dishes, should be at the end of the table. This way, your guests won't be dining on cold main courses when they find their seats.

Put the drinks at the far end of a large room, or at least some steps away from the food table. This helps spread people more evenly throughout a large space.

Buffet Serving Essentials:

- Plenty of Forks, Spoons and Table Knives
- Butter Knife
- Serving Spoons
- Slotted Serving Spoons