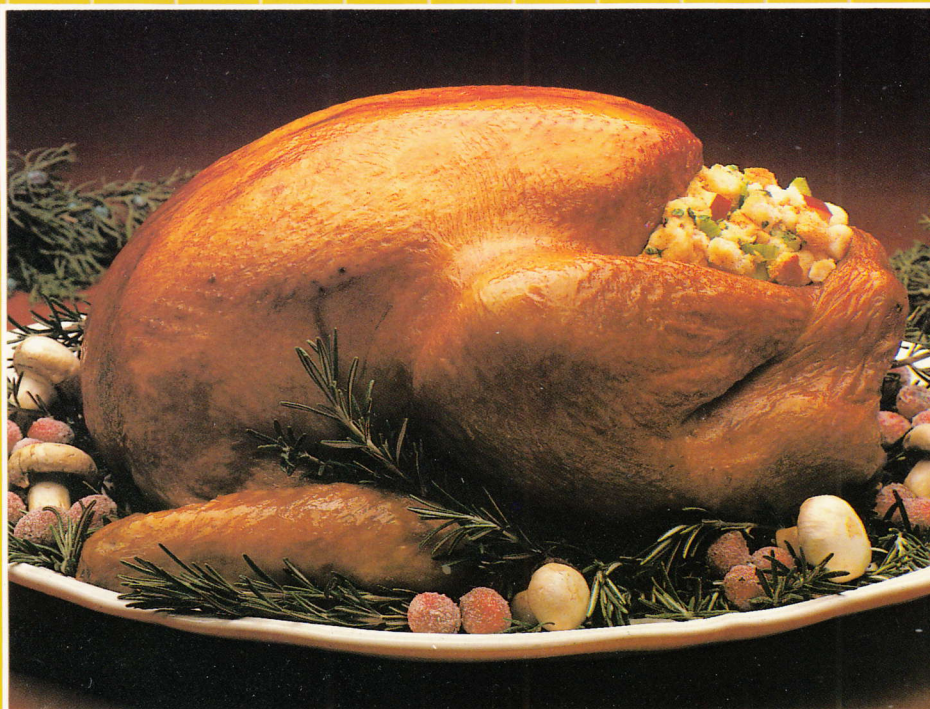


BUTTERBALL[®]

*Savor the Holiday Spirit
Year 'round*





Holiday Turkey Recipes

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Tested recipes from the kitchens of Swift-Eckrich, Inc.
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TURKEY COOKING GUIDE

Here, at your fingertips, you have a complete guide to preparing Butterball turkeys. We have included directions for roasting, microwaving and barbecuing. In addition, we have included many recipes for cooked turkey as well as recipes for Breast of Turkey, Boneless Breast of Turkey and Boneless Turkey. To complement your turkey, there are recipes for delicious stuffings and sauces.

THAWING DIRECTIONS

There are two recommended methods for thawing frozen Butterball turkeys. For refrigerator method, place turkey in unopened wrapper on tray in refrigerator. For cold water method, place turkey in unopened wrapper in cold water. Change water frequently. See Thawing Chart for approximate thawing time. **DO NOT THAW AT ROOM TEMPERATURE. DO NOT THAW BUTTERBALL STUFFED TURKEY.**

THAWING CHART

Butterball Turkey	Refrigerator Method	Cold Water Method
Li'l Butterball	1½ to 2 days	3 to 4 hours
Whole Turkey		
9 to 12 pounds	1½ to 2 days	4 to 6 hours
12 to 16 pounds	2 to 3 days	6 to 9 hours
16 to 20 pounds	3 to 4 days	9 to 11 hours
20 to 24 pounds	3 to 4 days	11 to 12 hours
Breast of Turkey	1 to 2 days	4 to 8 hours
Boneless Breast of Turkey	1½ to 2 days	3 to 5 hours
Boneless Turkey	1½ to 2 days	3 to 5 hours

ROASTING GUIDE

ROASTING DIRECTIONS FOR WHOLE TURKEY

Butterball Turkey and Li'l Butterball Turkey: Preheat oven to 325°F. Remove fresh or thawed turkey from wrapper. If desired, free legs from tucked position. Do not cut band of skin. Remove plastic bags containing giblets and neck from neck and body cavities. (Cooked giblets and neck may be used in making stuffing or gravy.)

Rinse turkey and drain well. If desired, lightly stuff neck and body cavities. Turn wings back to hold neck skin in place. If untucked, return legs to tucked position. No trussing is necessary. Insert meat thermometer in thigh (see page 5).

Butterball Stuffed Turkey: DO NOT THAW. Preheat oven to 325°F. Remove frozen turkey from wrapper. Remove gravy packet and plastic bag containing giblets and neck by using a spatula or holding turkey under running water. (Cooked giblets and neck may be used in making gravy.) After 3 hours of roasting, insert meat thermometer in thigh (see page 5).

To Finish Roasting All Whole Turkeys: To use Turkey Lifter, arrange Lifter full length on flat rack in roasting pan. Place turkey, breast side up, on Lifter so the two middle clips are centered under back of turkey. Brush skin with vegetable oil to prevent drying. Raise one loop over turkey breast, the other over drumsticks. Rest loops on turkey breast and drumsticks, not over edge of roasting pan during roasting. Roast using one of the following methods.

- **Shallow Open Pan** (about 2 inches deep)—Use no water or cover. For Butterball Stuffed Turkey, shield neck and exposed stuffing with lightweight foil to prevent overbrowning. For all whole turkeys, when skin is golden brown, shield breast loosely with lightweight foil.

- **Covered Dark Enamel Pan**—Roast covered. Remove lid during last ½ hour if further browning is desired. (If covered shiny aluminum roaster is used instead of dark enamel roaster, time may need to be increased up to 1 hour.)

Roast according to time given in Roasting Charts. Basting is unnecessary. Check for doneness (see page 6). Lift roasted turkey onto serving platter using Turkey Lifter. Remove Lifter and discard. Turkey Lifter is to be used only once. Let turkey stand 15 to 20 minutes for easier carving.

ROASTING DIRECTIONS FOR BUTTERBALL BREAST OF TURKEY, BONELESS BREAST OF TURKEY AND BONELESS TURKEY

Thawed Breast of Turkey: Set oven at 325°F. Remove turkey from wrapper. Remove gravy packet and refrigerate. Rinse turkey and drain well. If desired, fill rib cavity with 2 to 4 cups of stuffing. Cover stuffing with foil. Place turkey, skin side up, on flat rack in shallow open pan about 2 inches deep. Insert meat thermometer (see page 5).

Frozen Breast of Turkey: Set oven at 325°F. Remove turkey from wrapper. Place turkey, skin side down, on flat rack in shallow open pan about 2 inches deep. After first hour of roasting, carefully remove gravy packet and refrigerate. Turn turkey skin side up. Continue roasting. After turkey has thawed (about 2 to 3 hours of roasting), insert meat thermometer (see page 5).

Boneless Breast of Turkey and Boneless Turkey: Set oven at 325°F. Remove outer netting and wrapper. Leave string netting on turkey. Refrigerate

ROASTING CHARTS FOR WHOLE TURKEY

(Approximate roasting times in 325°F oven)

Butterball and Li'l Butterball Turkey

(Based on fresh or thawed turkey at refrigerator temperature, 40° to 45°F)

Shallow Open Pan

Net Weight	Stuffed	Unstuffed
4 to 7 pounds	2 to 2¾ hours	1¾ to 2¼ hours
7 to 9 pounds	2¾ to 3¼ hours	2¼ to 2¾ hours
9 to 12 pounds	3½ to 4 hours	3 to 3½ hours
12 to 16 pounds	4 to 4½ hours	3½ to 4 hours
16 to 20 pounds	4½ to 5 hours	4 to 4½ hours
20 to 24 pounds	5 to 6 hours	4½ to 5 hours

Covered Dark Enamel Pan*

Net Weight	Stuffed	Unstuffed
4 to 7 pounds	1¾ to 2¼ hours	1¼ to 1¾ hours
7 to 9 pounds	2¼ to 2¾ hours	1¾ to 2¼ hours
9 to 12 pounds	3 to 3½ hours	2½ to 3 hours
12 to 16 pounds	3½ to 4 hours	3 to 3½ hours
16 to 20 pounds	4 to 4½ hours	3½ to 4 hours
20 to 24 pounds	4½ to 5 hours	4 to 4½ hours

Butterball Stuffed Turkey

(Based on frozen turkey at 0°F)

Net Weight	Shallow Open Pan	Covered Dark Enamel Pan*
5 to 7 pounds	4¾ to 5 hours	3¾ to 4 hours
7 to 9 pounds	5 to 5½ hours	4 to 4½ hours
9 to 11 pounds	5½ to 6 hours	4½ to 5 hours
11 to 14 pounds	6 to 6½ hours	5 to 5½ hours
14 to 16 pounds	6½ to 7 hours	5½ to 6 hours

*Remove cover last ½ hour of roasting if further browning is desired.

gravy packet. If turkey is frozen, use spatula to remove gravy packet. Place turkey on flat rack in shallow open pan about 2 inches deep. Lift netting and shift position for easier removal after roasting. Insert meat thermometer into center of roast. If frozen, insert meat thermometer after first hour of roasting.

To Finish Roasting: Brush lightly with vegetable oil. Place, uncovered, in oven. Roast according to time given in roasting chart. When skin is golden brown, shield with lightweight foil to prevent overbrowning.

Check for doneness (see page 6). Remove from oven. Wrap boneless roasts in foil for easier net removal. Let stand 10 to 15 minutes for easier carving. Use drippings to make gravy. See directions on gravy packet.

ROASTING CHARTS FOR BUTTERBALL BREAST OF TURKEY, BONELESS BREAST OF TURKEY AND BONELESS TURKEY

(Approximate roasting times in 325°F oven)

Breast of Turkey

Net Weight (in pounds)	Thawed*-Unstuffed (time in hours)	Thawed*-Stuffed (time in hours)	Frozen (time in hours)
2½ to 5½	1½ to 2¼	2 to 2¾	3 to 3¾
5½ to 8½	2¼ to 2¾	2¾ to 3¼	3¾ to 4½

Boneless Breast of Turkey and Boneless Turkey

Net Weight (in pounds)	Thawed* (time in hours)	Frozen (time in hours)
2¾ to 3½	1¾ to 2½	2¼ to 3¼

*Based on turkey at refrigerator temperature, 40° to 45°F

INSERTING THERMOMETER

Whole Turkey: Insert meat thermometer into thigh. With tip of thermometer, locate lower part of thigh bone. Place thermometer so that it is on the side of the thigh bone closest to body. Thermometer tip should be placed just above lower part of thigh bone, not touching bone. When turkey is done, check thermometer to be sure tip is still in correct position. As turkey roasts, thermometer may move out of position.

Breast of Turkey: Insert meat thermometer deep into thickest part of breast, not touching bone.

Boneless Breast of Turkey or Boneless Turkey: Insert meat thermometer vertically into the center of the turkey.

TESTS FOR DONENESS

Whole Turkey: Thigh temperature should be 180° to 185°F; breast temperature should be 170°F. If turkey is stuffed, remove thermometer from thigh and place in center of stuffing. Stuffing temperature should be 160° to 165°F. Protecting fingers with paper or cloth, press thigh and drumstick; meat should feel soft. When thigh skin is pierced with fork, juices should run clear and no longer be pink.

Butterball Breast of Turkey, Boneless Breast of Turkey and Boneless Turkey: Temperature for Breast of Turkey and Boneless Breast of Turkey should be 170°F. Temperature for Boneless Turkey should be 175°F. When skin is pierced with fork or slashed with knife in thickest portion of turkey, juices should run clear and turkey should no longer be pink. Gas ovens and charcoal grills may produce a ¼-inch band of pink just below the skin; this should not be confused with underdone turkey.

MICROWAVE GUIDE

Butterball Turkey (up to 12 pounds), Li'l Butterball Turkey, Breast of Turkey, Boneless Breast of Turkey and Boneless Turkey can be cooked in a microwave oven. Thaw turkey conventionally in refrigerator or cold water; microwave thawing is uneven and should not be followed directly by microwave cooking. Directions given are for microwave ovens rated at 625 to 700 watts. Since ovens vary it may be necessary to adjust times.

MICROWAVE DIRECTIONS FOR BUTTERBALL AND LI'L BUTTERBALL TURKEY

Remove thawed turkey from wrapper. If desired, free legs from tucked position. Do not cut band of skin. Remove plastic bags containing giblets and neck from neck and body cavities. (Cooked giblets and neck may be used in making stuffing or gravy.)

Rinse turkey and drain well. If desired, lightly stuff neck and body cavities. Turn wings back to hold neck skin in place. If untucked, return legs to tucked position. No trussing is necessary. If stuffed, cover stuffing with plastic wrap to hold stuffing in place.

Make *Browning Sauce* by blending ½ stick (¼ cup) butter, melted; ¼ teaspoon paprika and ⅛ teaspoon browning and seasoning sauce in small bowl.

Place thawed turkey (40°F), breast side down, in microwave-safe dish. If turkey tips, level with microwave-safe item. Brush back of turkey with 1 tablespoon *Browning Sauce*.

Determine weight of turkey. (Weight of turkey equals net weight on tag or wrapper minus 8-ounce gravy packet, if present.) See microwave cooking chart for cooking time. Use cooking time listed under the weight closest to the weight of your turkey.

Microwave at HIGH (100% power) for Time 1. Rotate turkey ½ turn. Microwave at HIGH (100% power) for Time 2. Remove and discard drippings. Turn turkey breast side up. If stuffed, remove plastic wrap. Brush with *Browning Sauce*. Level if turkey tips.

MICROWAVING CHART FOR STUFFED OR UNSTUFFED WHOLE TURKEYS*

(Approximate cooking times in 625 to 700 watt microwave ovens are based on fresh or thawed turkey at refrigerator temperature, 40° to 45°F.)

WEIGHT

TIMES	4 lb.	5 lb.	6 lb.	7 lb.	8 lb.
Breast down at High (100% power)					
1	8 min.	10 min.	12 min.	14 min.	16 min.
2	8 min.	10 min.	12 min.	14 min.	16 min.
Breast up at Medium (50% power)					
3	8 min.	10 min.	12 min.	14 min.	16 min.
4	8 min.	10 min.	12 min.	14 min.	16 min.
5**	8 min.	10 min.	12 min.	14 min.	16 min.
6	8 min.	10 min.	12 min.	14 min.	16 min.
Total Cook Time	48 min.	1 hr.	1 hr. 12 min.	1 hr. 24 min.	1 hr. 36 min.

WEIGHT

TIMES	9 lb.	10 lb.	11 lb.	12 lb.
Breast down at High (100% power)				
1	18 min.	20 min.	22 min.	24 min.
2	18 min.	20 min.	22 min.	24 min.
Breast up at Medium (50% power)				
3	18 min.	20 min.	22 min.	24 min.
4	18 min.	20 min.	22 min.	24 min.
5**	18 min.	20 min.	22 min.	24 min.
6	18 min.	20 min.	22 min.	24 min.
Total Cook Time	1 hr. 48 min.	2 hrs.	2 hrs. 12 min.	2 hrs. 24 min.

*Microwave cooking is not suitable for Butterball Stuffed Turkey.

**Check for doneness after Time 5.

Microwave at MEDIUM (50% power) for Times 3, 4 and 5. At the end of each Time, rotate turkey ¼ turn, remove and discard drippings; brush turkey with Browning Sauce. If any areas of turkey start to overcook, shield with small pieces of foil.

After Time 5, check for doneness. A meat thermometer inserted deep into thickest part of thigh, not touching bone, should be 180° to 185°F. The temperature deep in thickest part of breast, not touching bone, should be 170°F; in

center of stuffing, 160° to 165°F. If *all* these temperatures have not been reached, cook for Time 6. Recheck temperatures; cook longer, if necessary.

Remove turkey from oven, cover with foil. Let stand 15 minutes for easier carving. Make gravy. See directions on gravy packet; use broth or water as a substitute for discarded drippings.

MICROWAVE DIRECTIONS FOR BUTTERBALL BREAST OF TURKEY (BONE-IN)

When ready to cook, remove wrapper and refrigerate gravy packet. Place thawed turkey (40°F), skin side down, in microwave-safe dish. Brush sides of turkey with Browning Sauce (see page 6).

Cook for 14 to 16 minutes per pound. (Weight of turkey equals net weight on tag or wrapper minus 8-ounce gravy packet, if present.) Divide total time into 3 equal intervals. For first interval, microwave at HIGH (100% power). Remove and discard drippings. Place turkey on its side. Brush with Browning Sauce. For second interval, microwave at MEDIUM (50% power). Remove and discard drippings. Place turkey on other side. Brush with Browning Sauce. For third interval, microwave at MEDIUM (50% power).

At end of cooking, test for doneness (see page 6). Cook longer if necessary. Remove turkey from oven, cover with foil and let stand 15 minutes for easier carving. Make gravy. See directions on gravy packet; use broth or water as a substitute for discarded drippings.

MICROWAVE DIRECTIONS FOR BUTTERBALL BONELESS BREAST OF TURKEY AND BONELESS TURKEY

Remove outer netting and wrapper. Leave string netting on roast. Refrigerate gravy packet. Place thawed turkey (40°F) on microwave meat rack in microwave-safe dish.

Microwave at LOW or DEFROST (30% power) for 24 to 26 minutes per pound. (Weight of turkey equals net weight on tag or wrapper minus 8-ounce gravy packet, if present.) Divide total cooking time into 4 equal intervals. After each interval, rotate turkey ¼ turn and remove drippings. After second interval, turn turkey over.

At end of cooking, test for doneness (see page 6). Cook longer if necessary. Remove turkey from oven, wrap in foil and let stand 10 to 15 minutes for easier carving. Make gravy. See directions on gravy packet; use broth or water as a substitute for discarded drippings. Remove netting and slice turkey.

BARBECUING DIRECTIONS

Li'l Butterball, Butterball Breast of Turkey, Boneless Breast of Turkey and Boneless Turkey are ideal for barbecuing in a covered grill. Thaw turkey. Prepare covered charcoal grill for Indirect Cooking Method.

Preparing the Grill: Use charcoal rails or a drip pan to bank equal amounts of charcoal on both sides of kettle according to Charcoal Chart.

Place drip pan between banked coals if not already in place. Drip pan should be larger than turkey being prepared.

Open all dampers completely. Ignite charcoal; wait 20 to 30 minutes or until an even gray ash covers coal. Make sure coals are burning evenly before cooking. Move hot coals to balance heat. Place turkey on grill or in roasting rack and place directly over drip pan.

Cover kettle and cook according to time given in Barbecuing Chart.

CHARCOAL CHART

Diameter of kettle in inches	Briquettes needed on each side for first 45-50 minutes	Briquettes to add to each side every 45-50 minutes
26¾	30	7
22½	25	5
18½	16	5
14¼	9	4

BARBECUING CHART

(Times given are for turkey at refrigerator temperature, 40° to 45°F)

Turkey	Net Weight	Cooking Time
Li'l Butterball	4½ to 9½ pounds	1½ to 2½ hours
Breast of Turkey	2½ to 8½ pounds	1½ to 2½ hours
Boneless Turkey	2¾ to 3½ pounds	1 to 1¾ hours
Boneless Breast of Turkey	2¾ to 3½ pounds	1 to 1¾ hours

Li'l Butterball and Breast of Turkey: Remove thawed turkey from wrapper. For Li'l Butterball, if desired, free legs from tucked position and remove plastic bags containing giblets and neck from neck and body cavities. Remove gravy packet and refrigerate. Rinse turkey and drain well. Do not stuff. Stuffing can be baked in foil or foil pan on grill beside turkey during last hour of cooking.

For Li'l Butterball, if untucked, return legs to tucked position and turn wings back to hold neck skin in place. Do not use Turkey Lifter when barbecuing. The string may burn.

Boneless Breast of Turkey and Boneless Turkey: Remove outer netting and wrapper. Leave string netting on turkey. Remove gravy packet and refrigerate. Lift netting and shift position for easier removal after cooking.

To Finish Barbecuing: Spray grill with non-stick coating to prevent turkey skin from sticking. Brush skin lightly with vegetable oil. If barbecue sauce or glaze is used, brush on turkey last ½ hour of cooking.

Place Li'l Butterball and Breast of Turkey, breast side up, on rack over drip pan. Center Boneless Breast of Turkey and Boneless Turkey over drip pan. Barbecue according to time given in Barbecuing Chart.

Check for doneness (see page 6). Wrap boneless products in foil. Let stand 15 minutes for easier carving. Remove netting from boneless products.

Tips to Remember When Barbecuing:

- Wind direction, temperature and humidity will vary the amount of heat produced which may affect cooking time.
- For hickory smoked flavor, sprinkle ½ cup dampened hickory chips over coals the last hour of cooking.
- When turkey is cooked in a covered grill, the meat just under the skin may be pink. This is caused by combustion of charcoal and is not a sign of undercooked meat.
- Two small turkeys or two different turkey products can be cooked at the same time. Time for each product remains the same.

COOKING GIBLETS

Conventional Directions: Simmer neck, heart and gizzard in salted water to cover in medium saucepan over low heat. Simmer 2 to 2½ hours, adding liver last ½ hour. Chop giblets; use in gravy or stuffing.

Microwave Directions: Place 3 cups water, neck, heart and gizzard in 2-quart microwave-safe casserole. Cover with lid. Microwave at MEDIUM (50% power) 35 minutes or until giblets are almost tender. Add liver; cover. Microwave at MEDIUM (50% power) 10 minutes or until liver is cooked. Chop giblets; use in gravy or stuffing.

CARVING DIRECTIONS

Whole Turkey: Let turkey stand 15 to 20 minutes before carving. Meat will firm up and juices will be reabsorbed. Cut band of skin holding drumsticks. Grasp drumstick. Place knife between thigh and body of turkey and cut through skin to joint. Remove entire leg by pulling out and back, using point of knife to disjoint it. Separate thigh and drumstick at joint. Insert fork in upper wing to steady turkey. With knife, make a long cut above wing joint through to body frame. Wing may be disjointed from body, if desired. Beginning halfway up the breast, slice down with an even stroke. When knife reaches cut above wing bone, slice will fall free. Continue slicing white meat by starting cut at a higher point each time.

Breast of Turkey: Let Breast of Turkey stand 10 minutes before carving. Meat will firm up and juices will be reabsorbed. With knife, make a long horizontal cut low on breast through to body frame. Beginning halfway up the breast, slice down with an even stroke. When knife reaches cut, slice will fall free. Continue slicing meat by starting cut at a higher point each time.

STORAGE OF LEFTOVERS

If stuffed, remove all stuffing from turkey. Package turkey and stuffing separately in airtight wrapping or airtight container. Store in refrigerator or freezer. For optimum quality, use *refrigerated* turkey and stuffing within 3 days, *frozen* stuffing within 1 month and *frozen* turkey within 2 months. You will find many delicious recipes for cooked turkey in this book.

MAIN DISHES

TURKEY PARMIGIANA

Yield: 4 servings

- 4 to 6 slices ($\frac{3}{8}$ inch thick)
cooked Butterball turkey
(1 pound)
- 2 eggs, slightly beaten
- 1 tablespoon water
- 2 teaspoons vegetable oil
- $\frac{1}{2}$ cup seasoned dried bread
crumbs
- $\frac{3}{4}$ cup grated Parmesan cheese,
divided
- Vegetable oil
- $2\frac{1}{2}$ cups spaghetti or marinara
sauce
- 2 teaspoons dried oregano
leaves, crushed
- $\frac{3}{4}$ cup (3 ounces) shredded
mozzarella cheese

Preheat oven to 350°F. Combine eggs, water and 2 teaspoons oil in shallow dish; set aside. Combine bread crumbs and $\frac{1}{2}$ cup Parmesan cheese in another shallow dish. Dip turkey slices into egg mixture, then coat with bread crumb mixture. Heat oil in heavy skillet over medium heat. Brown turkey slices 2 to 4 minutes per side. Layer turkey in 11×7-inch baking dish. Combine spaghetti sauce and oregano; pour over turkey. Top each turkey slice with mozzarella cheese and remaining $\frac{1}{4}$ cup Parmesan cheese. Bake in oven 20 to 25 minutes or until cheese melts.

TURKEY CURRY

Yield: 4 servings

- 3 cups cubed cooked Butterball
turkey (1 pound)
- $\frac{1}{2}$ cup finely chopped onion
- 2 tablespoons butter or
margarine
- 1 tablespoon curry powder
- 1 gravy packet (8 ounces)
included with turkey
- $\frac{2}{3}$ cup water
- $\frac{1}{2}$ cup whipping cream or half
and half
- $1\frac{1}{2}$ teaspoons honey
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground black pepper
- Hot cooked rice
- Toasted almonds, shredded
coconut and/or chopped
dried fruit, optional

Cook and stir onion in butter in medium saucepan over low heat 5 minutes or until tender. Add curry powder and cook 2 minutes, stirring occasionally. Stir in contents of gravy packet and water. Bring to boil over high heat, stirring constantly. Reduce heat to low; simmer 3 to 5 minutes, stirring occasionally. Blend in cream, honey, salt and pepper. Stir turkey into sauce and heat 3 to 5 minutes or until heated through. Serve over rice with almonds, coconut and/or dried fruit as a garnish or accompaniment.

TURKEY PAPRIKASH

Yield: 8 servings

**3-pound Butterball boneless
breast of turkey**

Vegetable oil

5 teaspoons paprika, divided

**Dash salt and ground black
pepper**

**2 tablespoons butter or
margarine**

$\frac{3}{4}$ cup chopped onion

1 tablespoon all-purpose flour

**1 cube chicken bouillon
dissolved in 1 cup hot water**

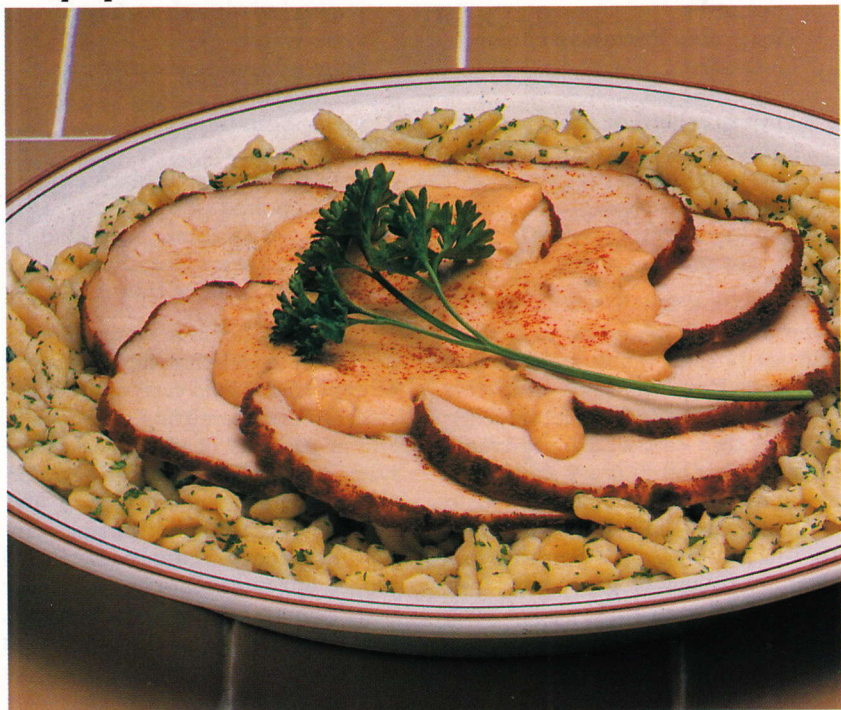
1 cup sour cream

**Hot cooked spaetzle or
noodles**

(continued)

Brush turkey with oil. Combine 1 teaspoon paprika, salt and pepper in cup; sprinkle on turkey. Roast turkey according to package directions. Remove from pan. Wrap in foil and let stand 10 to 15 minutes. Melt butter in medium saucepan over medium heat. Add onion; cook and stir until tender. Stir in flour. Gradually add remaining 4 teaspoons paprika and bouillon. Bring to boil over high heat. Reduce heat to low; simmer and stir 3 minutes. Blend small amount of hot mixture into sour cream, then add to sauce. Heat gently over low heat to serving temperature. Do not boil. Remove netting from turkey. Slice turkey and serve with sauce and spaetzle.

Turkey Paprikash





Turkey Orloff

TURKEY ORLOFF

Yield: 8 servings

**3-pound Butterball boneless
breast of turkey**
Orloff Rice (recipe follows)
Orloff Sauce (recipe follows)

Roast turkey according to package directions. Wrap in foil. Let stand 10 to 15 minutes. Meanwhile, prepare Orloff Rice and Orloff Sauce. Remove netting from turkey. Slice turkey and place rice between slices. Spoon some sauce over turkey. Serve remaining sauce with turkey.

ORLOFF RICE

Yield: 1 cup

1/3 cup long grain rice
8 cups water
1/2 stick (1/4 cup) butter
1 medium onion, chopped fine
1 egg, beaten *(continued)*

Cook rice, uncovered, 5 minutes in boiling water. Drain. Melt butter in 2-quart baking dish. Stir in onion and rice. Cover and bake alongside turkey 1 hour, stirring after 30 minutes. Blend egg into cooked rice; keep warm.

ORLOFF SAUCE

Yield: 2 1/2 cups

**1/2 stick (1/4 cup) butter or
margarine**
1/3 cup all-purpose flour
2 cups chicken broth
1/2 cup cottage cheese, pureed
2 egg yolks, beaten
**1/2 cup (2 ounces) shredded
Monterey Jack cheese**

Melt butter in medium saucepan over medium-low heat. Blend in flour and cook 2 minutes, stirring frequently. Gradually stir in broth. Bring to boil over medium heat, stirring constantly. Cook 2 minutes more. Remove from heat. Add cottage cheese, egg yolks and Monterey Jack cheese, stirring until smooth.

TURKEY CASSOULET

Yield: 8 servings

- 3-pound Butterball boneless turkey**
- 2 cans (15½ ounces each) Great Northern beans, drained**
- 1 can (15 ounces) tomato sauce special**
- ½ pound fully cooked Polish smoked sausage, cut into ½-inch pieces**
- 6 slices cooked bacon, cut into 1-inch pieces**
- ¼ cup chopped onion**
- 2 cloves garlic, minced**
- 1 teaspoon fennel seed**
- ¼ teaspoon ground black pepper**

Roast turkey according to package directions. Combine remaining ingredients in 2-quart casserole. Cover and bake alongside turkey last hour of roasting time. Wrap turkey in foil and let stand 10 to 15 minutes. Remove netting from turkey; slice turkey. To serve, arrange turkey on bean mixture, spooning some beans over turkey.

GINGER-PEACHY GLAZED TURKEY

Yield: 8 servings

- 6 to 8-pound Butterball breast of turkey**
- 1 jar (12 ounces) peach preserves**
- 1 tablespoon lemon juice**
- 1½ teaspoons teriyaki sauce**
- 1 teaspoon ground ginger**

(continued)

Roast turkey according to package directions. To make Ginger-Peachy Sauce, combine preserves, lemon juice, teriyaki sauce and ginger in medium saucepan and heat over medium heat until preserves melt. About 30 minutes before turkey is done, brush turkey with Ginger-Peachy Sauce. Slice turkey and serve with remaining heated sauce.

TURKEY AND CAPER QUICHE

Yield: 4 servings

- ¾ cup diced cooked Butterball turkey**
- Pastry for single 9-inch pie crust***
- ½ cup (2 ounces) shredded Swiss cheese**
- ½ cup diced tomato**
- ¼ cup minced onion**
- 1 tablespoon capers**
- 3 eggs, beaten**
- 1 teaspoon Dijon mustard**
- 1 teaspoon seasoned salt**
- 1 cup half and half**

Preheat oven to 350°F. Line 9-inch quiche dish or pie pan with pastry. Trim edges and flute. Layer turkey, cheese, tomato, onion and capers in crust. Blend eggs, mustard, salt and half and half in small bowl. Pour mixture into pie crust. Bake in oven 40 to 50 minutes or until knife inserted 1 inch from center comes out clean.

*Substitute frozen 9-inch deep dish pie crust, thawed, for pastry. Omit quiche dish; bake directly in foil pan.



Turkey Cassoulet (top), Turkey and Caper Quiche (bottom)

TURKEY PEPPER STEAK

Yield: 8 servings

- 3-pound Butterball boneless turkey**
- Vegetable oil**
- 1/2 teaspoon salt**
- 1/4 teaspoon ground black pepper**
- 2 cloves garlic, minced**
- Pepper Steak Sauce (recipe follows)**
- Hot cooked rice or noodles**

Brush turkey with oil. Season with salt and pepper. Sprinkle garlic over top. Roast turkey according to package directions. Wrap in foil and let stand 10 to 15 minutes. Meanwhile, prepare Pepper Steak Sauce. Remove netting from turkey. Slice turkey and serve over rice with sauce.

PEPPER STEAK SAUCE

Yield: about 4 cups

- 2 large green bell peppers, cut into 1/2-inch julienne strips**
- 2 small onions, sliced**
- 1 clove garlic, minced**
- 2 tablespoons butter or margarine**
- 2 tablespoons all-purpose flour**
- 1 cube beef bouillon dissolved in 1 1/2 cups hot water**
- 1 can (8 ounces) tomato sauce**
- 1/2 teaspoon ground black pepper**

Cook and stir green peppers, onions and garlic in butter in medium skillet over medium heat 3 to 4 minutes or until tender. Stir in flour. Gradually add bouillon, tomato sauce and pepper. Cook and stir until slightly thickened.

TURKEY TETRAZZINI

Yield: 6 servings

- 6 slices cooked Butterball turkey (1 pound)**
- 2/3 cup sliced onion**
- 1/2 stick (1/4 cup) butter or margarine**
- 1/4 cup all-purpose flour**
- 1 teaspoon salt**
- 1/4 teaspoon ground white pepper**
- 1/2 teaspoon poultry seasoning**
- 1/4 teaspoon dry mustard**
- 2 cups milk**
- 1 cup (4 ounces) shredded sharp Cheddar cheese, divided**
- 2 tablespoons chopped pimiento**
- 2 tablespoons sherry**
- 1 can (4 ounces) sliced mushrooms, undrained**
- 1 package (7 ounces) spaghetti, cooked, drained**

Preheat oven to 400°F. Cook and stir onion in butter in medium saucepan over medium heat until tender. Blend in flour and seasonings. Remove from heat. Gradually add milk. Stirring constantly, cook over medium heat until mixture thickens. Add 2/3 cup cheese and pimiento, stirring until cheese melts. Add sherry and undrained mushrooms to cheese sauce. Place layer of spaghetti in 12x8-inch baking dish. Cover with layer of turkey and layer of sauce. Repeat the layers. Sprinkle remaining 1/3 cup cheese over top. Bake in oven about 25 minutes.

Note: Casserole may be assembled in advance and frozen. To serve, heat, covered, in 350°F oven for 1 1/2 hours or until hot.



Turkey and Apple Kraut

TURKEY SAUERBRATEN

Yield: 4 servings

- Sliced cooked Butterball turkey (1 pound)**
- 3/4 cup water**
- 1/4 cup red wine vinegar**
- 1 tablespoon brown sugar**
- 1 bay leaf, crushed**
- 1/4 teaspoon ground black pepper**
- 1 envelope (1.25 ounces) dry onion soup mix**
- 6 gingersnap cookies, crushed (about 1/4 cup)**
- Hot cooked noodles**

Preheat oven to 350°F. Combine water, vinegar, brown sugar, bay leaf and pepper in medium bowl. Stir in soup mix and gingersnap crumbs. Arrange turkey slices in 11x7-inch baking dish. Pour vinegar mixture over slices. Cover and bake in oven 30 minutes or until hot. Serve over noodles.

TURKEY AND APPLE KRAUT

Yield: 8 servings

- 3-pound Butterball boneless turkey**
- Vegetable oil**
- 1/2 teaspoon salt**
- 1/2 teaspoon ground black pepper**
- 1/2 teaspoon dry mustard**
- 1/4 teaspoon caraway seed**
- 1 jar (32 ounces) sauerkraut, drained**
- 3 tablespoons brown sugar**
- 2 medium red apples, cored, cut into wedges**

Brush turkey with oil. Combine salt, pepper, mustard and caraway seed in cup; sprinkle over turkey. Roast turkey according to package directions. Combine sauerkraut and brown sugar in medium bowl. About 30 minutes before turkey is done, spoon sauerkraut around turkey; top with apples. Remove cooked turkey from pan. Wrap in foil and let stand 10 to 15 minutes. Keep sauerkraut warm. Remove netting from turkey. Slice turkey and serve with sauerkraut and apples.

MESQUITE GRILLED CAJUN TURKEY

Yield: 8 servings

- 3-pound Butterball boneless breast of turkey, thawed**
- Vegetable oil**
- 1 tablespoon onion flakes**
- 1 tablespoon garlic powder**
- 1/2 teaspoon dried thyme leaves, crushed**
- 1/4 teaspoon ground red pepper**
- 1/4 teaspoon anise seed**
- 1/4 teaspoon ground cloves**
- 1/4 teaspoon ground allspice**
- 1 bay leaf, crushed**

Prepare grill for Indirect Method using mesquite chips or coals. Brush turkey with oil. Combine remaining ingredients in cup and sprinkle over turkey. Place turkey on grill. Cover grill and cook turkey according to package directions. Wrap in foil and let stand 10 to 15 minutes. Remove netting from turkey; slice turkey.

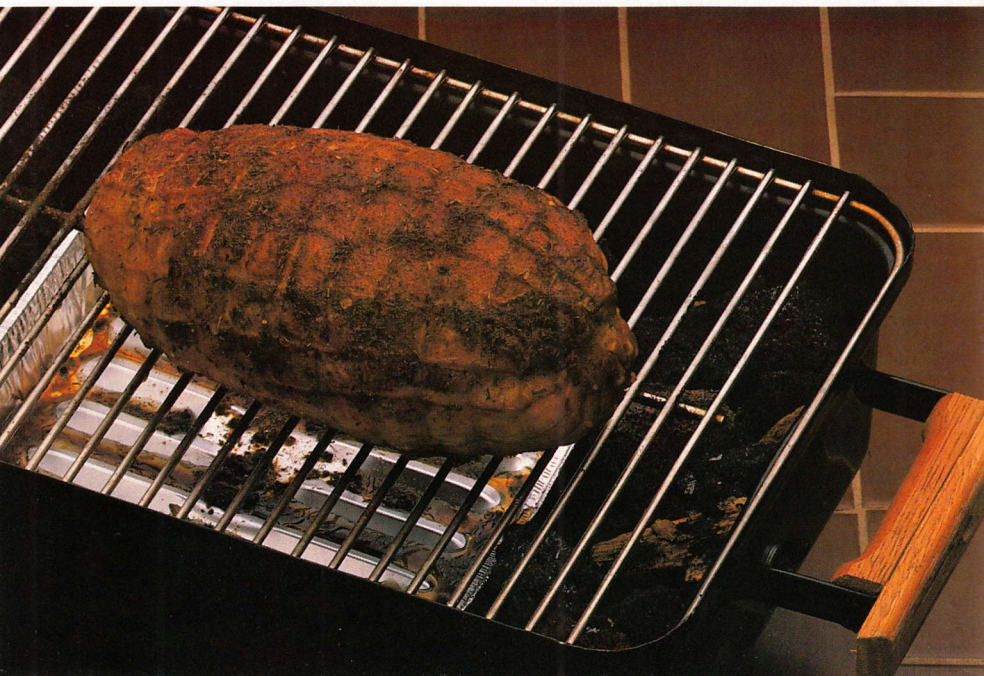
Mesquite Grilled Cajun Turkey

TURKEY HASH

Yield: 4 servings (4 1/2 cups)

- 2 cups cubed cooked Butterball turkey (3/4 pound)**
- 1/2 cup chopped celery**
- 1/3 cup chopped onion**
- 1/3 cup chopped green bell pepper**
- 1/2 stick (1/4 cup) butter or margarine**
- 3 cups diced cooked potatoes**
- 1/2 teaspoon poultry seasoning**
- 1/4 teaspoon salt**
- 1/8 teaspoon ground black pepper**
- 1/2 to 1 cup turkey gravy**

Cook and stir celery, onion and green pepper in butter in heavy skillet over medium heat until tender. Stir in potatoes, turkey and seasonings. Cook over low heat, about 5 minutes, stirring frequently. Add gravy and continue to cook and stir until mixture is hot.





Turkey Stir-Fry

TURKEY STIR-FRY

Yield: 4 servings

- 2 cups $\frac{1}{2} \times \frac{1}{4}$ -inch strips cooked Butterball turkey ($\frac{3}{4}$ pound)**
- 3 tablespoons vegetable oil**
- 2 medium carrots, sliced thin diagonally**
- $\frac{1}{4}$ cup blanched peanuts**
- 1 package (6 ounces) frozen pea pods, thawed**
- 2 teaspoons cornstarch**
- $\frac{2}{3}$ cup water**
- 2 tablespoons sherry**
- 2 tablespoons soy sauce**
- $\frac{1}{4}$ teaspoon sesame oil**
- 1 clove garlic, minced**
- Hot cooked rice**

(continued)

Heat vegetable oil in medium skillet or wok over medium heat. Add carrots and stir-fry until crisp-tender. Add peanuts; stir 1 minute. Add turkey and pea pods. Stir constantly 2 to 3 minutes. Mix cornstarch and water in cup until blended. Add sherry, soy sauce, sesame oil, garlic and cornstarch mixture to turkey mixture, stirring constantly, 2 to 3 minutes or until sauce thickens and mixture is heated through. Serve over rice.

TURKEY MARENGO

Yield: 8 servings

- 3-pound Butterball boneless breast of turkey, thawed**
- Vegetable oil**
- 1/2 teaspoon parsley flakes**
- 1/4 teaspoon ground black pepper**
- 1/4 cup white wine**
- 1 jar (15 1/2 ounces) spaghetti sauce**
- 1/4 cup water**
- 1 jar (2 1/2 ounces) sliced mushrooms, drained**
- 1 can (2 1/4 ounces) sliced black olives, drained**
- 2 tablespoons brandy**
- Hot cooked rice**

Brush turkey with oil. Combine parsley and pepper in cup; sprinkle over turkey. Roast turkey according to package directions. Remove turkey from pan. Wrap in foil and let stand 10 to 15 minutes. Pour wine into roasting pan, stirring to combine with pan juices. Cook juices down to half amount over medium heat. Add spaghetti sauce, water, mushrooms, olives and brandy. Simmer over low heat until heated through. Remove netting from turkey. Slice turkey and serve on rice with sauce.

TURKEY FLORENTINE

Yield: 8 servings

- 6 to 8-pound Butterball breast of turkey**
- 1 package (6 ounces) long grain and wild rice mix**
- 1 package (10 ounces) frozen chopped spinach, thawed, drained**
- 3/4 cup diced fully cooked ham**

(continued)

Roast turkey according to package directions. Prepare rice according to package directions. Stir in spinach and ham. Place in buttered 1 1/2-quart casserole. Bake alongside turkey last 45 minutes of roasting time. Slice turkey and serve with Florentine rice.

TURKEY PIZZA NICOISE

Yield: 4 servings

- 2 cups julienned strips cooked Butterball turkey (3/4 pound)**
- 3 tablespoons olive oil**
- 3 tablespoons red wine vinegar**
- 2 cloves garlic, minced**
- 1 to 2 teaspoons dried tarragon leaves, crushed**
- 1 can (8 ounces) pizza sauce**
- 1 prepared pizza crust, 10-inch diameter**
- 1 1/2 cups (6 ounces) finely shredded Swiss cheese, divided**
- 1 can (2 1/4 ounces) sliced black olives, drained**
- 1 medium tomato, cut into 1/2-inch wedges**
- 1 tablespoon capers**
- 2 tablespoons grated Parmesan cheese**

Preheat oven to 400°F. Combine oil, vinegar, garlic and tarragon in medium bowl. Add turkey; toss gently to coat. Cover and marinate in refrigerator 1 hour. Spread pizza sauce over crust. Sprinkle 1 cup Swiss cheese on sauce. Arrange olives, tomatoes and capers over pizza. Top with marinated turkey. Sprinkle with Parmesan cheese and remaining 1/2 cup Swiss cheese. Bake in oven 10 to 15 minutes or until cheese melts and is golden.



Turkey Marengo (top), Turkey Pizza Niçoise (bottom)

KENSINGTON CREPES

Yield: 6 servings, 2 crepes each

FILLING:

- 2 cups finely diced cooked Butterball turkey (3/4 pound)
- 1/4 cup chopped onion
- 1/2 stick (1/4 cup) butter or margarine
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 2 cups milk
- 1 cup chopped nuts
- 1/2 teaspoon curry powder
- 1 egg, beaten
- 3 tablespoons (3/4 ounce) shredded Cheddar cheese

CREPES:

- 6 eggs
- 1/4 cup all-purpose flour
- 2 tablespoons water
- 1/4 teaspoon salt

To make filling: Cook and stir onion in butter in small saucepan over medium heat until tender. Blend in flour and salt. Remove from heat. Gradually add milk. Cook over medium heat until mixture thickens, stirring constantly. Pour 1 1/2 cups sauce into medium bowl. Add turkey, nuts and curry powder. Combine well. Add egg and cheese to remaining sauce in pan. Bring to boil over medium-low heat, stirring constantly until cheese melts. Set aside.

To make crepes: Combine eggs, flour, water and salt in medium bowl. Beat thoroughly. Spoon 2 tablespoons batter into seasoned 6-inch crepe pan or skillet. Cook over medium heat until lightly browned. Remove from pan and stack between paper towels.

To fill crepes: Preheat oven to 325°F. Spread about 1/4 cup filling across center of each crepe. Roll edges over

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filling and place in 13x9-inch baking dish. Spoon cheese sauce over top. Heat in oven about 10 minutes. For a golden top, place under broiler about 2 to 3 minutes.

Note: Or assemble crepes and refrigerate if not to be served immediately. Spoon sauce over crepes just before heating. Allow 15 to 20 minutes to heat if taken directly from refrigerator.

SCALLOPED TURKEY

Yield: 4 servings

- 2 cups diced cooked Butterball turkey (3/4 pound)
- 1/2 cup chopped celery
- 1/4 cup chopped green bell pepper
- 3 tablespoons butter or margarine, divided
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1 1/2 cups milk
- 1 tablespoon chopped pimiento
- 4 cups potato chips, divided

Preheat oven to 350°F. Cook and stir celery and green pepper in 1 tablespoon butter in medium saucepan over medium heat. Remove from pan. Melt remaining 2 tablespoons butter in same saucepan over medium heat. Blend in flour and salt. Remove from heat. Gradually add milk. Cook over medium heat until mixture thickens, stirring constantly. Add turkey, celery, green pepper and pimiento. Crush potato chips lightly to make 2 cups. Put about 1 1/2 cups potato chips in bottom of buttered 1 to 1 1/2-quart baking dish. Add turkey mixture. Sprinkle remaining chips on top. Bake in oven 30 to 40 minutes or until sauce bubbles.

SWEET AND SOUR TURKEY

Yield: 4 servings

- 3 cups cubed cooked Butterball turkey (1 pound)**
- ½ cup orange juice**
- 1 can (20 ounces) pineapple chunks, drained, reserve juice**
- ½ cup vinegar**
- 2 teaspoons soy sauce**
- ½ cup packed brown sugar**
- 2 carrots, sliced thin**
- 2 cloves garlic, minced**
- 2 tablespoons cornstarch**
- 2 tablespoons water**
- 1 medium green bell pepper, cut into ¾-inch pieces**
- 1 medium tomato, cut into ½-inch pieces**
- Hot cooked rice**

Combine orange juice, ½ cup pineapple juice, vinegar, soy sauce, brown sugar, carrots and garlic in medium saucepan. Bring to boil over high heat; reduce heat to low. Cover and simmer until carrots are crisp-tender, about 5 minutes. Mix cornstarch and water in cup until blended; stir into sauce. Add turkey, pineapple and green pepper. Bring to boil over medium heat, stirring occasionally. Continue cooking until sauce thickens. Cook and stir 1 minute more. Stir in tomato. Serve over rice.

GARDEN PATCH TURKEY STEW WITH DUMPLINGS

Yield: 6 to 8 servings (12 cups)

- 3 cups cubed cooked Butterball turkey (1 pound)**
- 1 medium onion, sliced**
- 2 ribs celery, sliced**
- 2 tablespoons butter or margarine**
- 2 cups coarsely chopped cabbage**
- 1 can (14½ ounces) tomatoes, undrained, cut up**
- 1 can (15½ ounces) kidney beans, undrained**
- 2 cans (13¾ ounces each) chicken broth**
- 1 cup water**
- 2 tablespoons sugar**
- 1½ teaspoons dried marjoram leaves, crushed**
- 1 teaspoon salt**
- 2 cups buttermilk baking mix**
- ⅔ cup milk**

Cook and stir onion and celery in butter in Dutch oven or large saucepan over medium heat until crisp-tender. Add turkey, cabbage, tomatoes, beans, broth, water, sugar, marjoram and salt. Cover; reduce heat to low and simmer 25 minutes or until cabbage is tender. Place baking mix in medium bowl. Stir in milk with fork until soft dough forms. Bring stew to boil over high heat. Drop dough by spoonfuls onto boiling stew to make 12 dumplings. Reduce heat to low. Cover and simmer 15 minutes. Serve in bowls.



Left to right: Turkey Schnitzel, Cordon Bleu Rice, Turkey à la Cordon Bleu

TURKEY SCHNITZEL

Yield: 4 servings

- 4 slices (1/4 inch thick) cooked Butterball turkey (3/4 pound)**
- 1/4 cup lemon juice**
- 1 egg**
- 2 teaspoons milk**
- 3/4 cup seasoned dried bread crumbs**
- Butter or margarine**
- Hot cooked noodles**
- Lemon wedges**

Marinate turkey slices in lemon juice in plastic bag in refrigerator 1 hour; drain. Blend egg and milk in shallow dish. Dip turkey slices into egg mixture; coat with bread crumbs. Brown turkey in butter in large skillet over medium heat 2 to 4 minutes per side. Serve with noodles and lemon wedges.

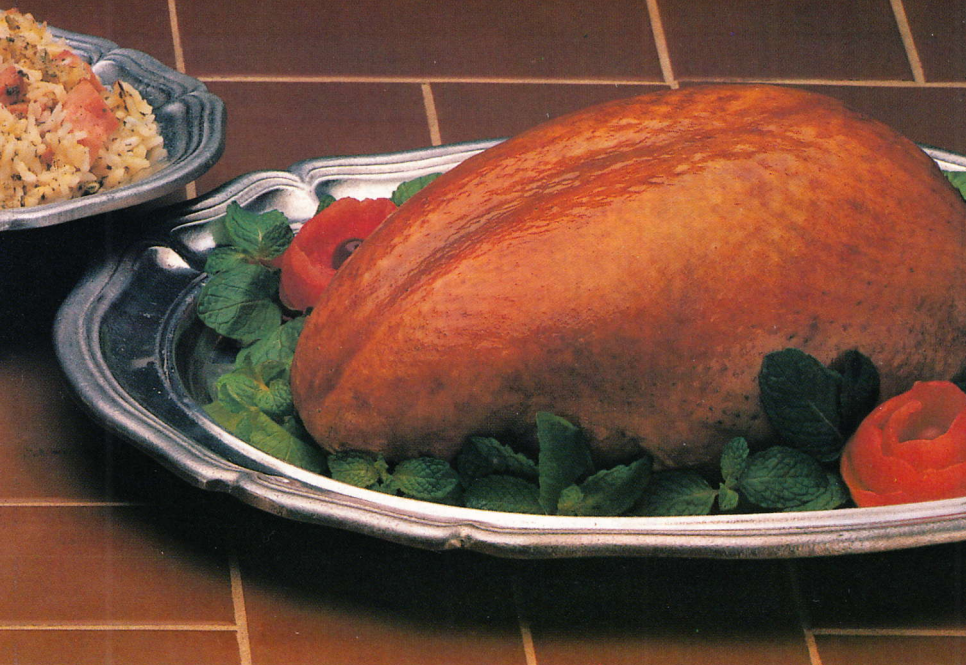
TURKEY A LA CORDON BLEU

Yield: 8 to 10 servings

- 6 to 8-pound Butterball breast of turkey**
- Cordon Bleu Rice (recipe follows)**
- Cordon Bleu Sauce (recipe follows)**

Roast turkey according to package directions. Meanwhile, prepare Cordon Bleu Rice and Cordon Bleu Sauce. Slice turkey and serve with rice and sauce.

(continued)



CORDON BLEU RICE

Yield: 5 cups

- 3 cups cooked rice**
- 2 cups diced fully cooked ham
or Canadian-style bacon**
- 1½ cups (6 ounces) shredded aged
Swiss cheese**
- 3 tablespoons chopped fresh
parsley**
- 3 tablespoons butter or
margarine, melted**

Combine rice, ham, cheese, parsley and butter in medium bowl. Spoon into 2-quart casserole. Cover and bake alongside turkey last 40 minutes of roasting time. *(continued)*

CORDON BLEU SAUCE

Yield: 3⅓ cups

- ½ stick (¼ cup) butter or
margarine**
- ¼ cup all-purpose flour**
- ½ teaspoon salt**
- 2½ cups milk**
- 1 package (3 ounces) cream
cheese, cut into small pieces**
- 1½ cups (6 ounces) shredded aged
Swiss cheese**

Melt butter in medium saucepan over medium heat. Blend in flour and salt. Gradually add milk. Bring to boil, stirring constantly. Cook and stir 1 minute more. Reduce heat to low. Add cream cheese and Swiss cheese; stir until melted.

TURKEY LASAGNA

Yield: 6 servings

- 1½ cups ½-inch square pieces (¼ inch thick) cooked Butterball turkey (½ to ¾ pound)**
- 6 lasagna noodles**
- 1¼ cups ricotta cheese**
- 1 egg**
- ⅔ cup grated Parmesan cheese, divided**
- 2 tablespoons parsley flakes**
- ½ teaspoon ground black pepper**
- 2 teaspoons dried oregano leaves, crushed**
- 1 jar (15½ ounces) spaghetti sauce**
- 1½ cups (6 ounces) shredded mozzarella cheese, divided**

Preheat oven to 350°F. Cook lasagna noodles according to package directions and drain. Combine ricotta cheese, egg, turkey, ¼ cup Parmesan cheese, parsley and pepper in medium bowl. Add oregano to spaghetti sauce. Cut noodles 9 inches long to fit 9×9-inch glass baking dish. Arrange 3 noodles in dish. Place half of turkey mixture as evenly as possible over noodles. Sprinkle with 2 tablespoons Parmesan cheese and ½ cup mozzarella cheese. Spoon 1 cup spaghetti sauce over cheese; sauce will not cover cheese completely. Repeat with next layer of noodles, turkey mixture, Parmesan cheese, mozzarella cheese and sauce. On last layer of sauce, sprinkle remaining Parmesan and mozzarella cheeses. Bake, uncovered, in oven 35 to 40 minutes or until hot and bubbly. Let stand 10 to 15 minutes before cutting into pieces.

TURKEY VEGETABLE RICE CASSEROLE

Yield: 4 servings

- 4 to 6 slices cooked Butterball turkey (1 pound)**
- ¼ cup all-purpose flour**
- 1 teaspoon salt**
- 1 teaspoon ground black pepper**
- 6 tablespoons butter or margarine, divided**
- 1 medium onion, chopped coarse**
- 1 rib celery, sliced**
- 1 carrot, sliced**
- ½ cup uncooked rice**
- 1 can (15 ounces) tomato sauce with tomato bits**
- ½ cup white wine**
- ½ cup water**
- ¼ teaspoon dried oregano leaves, crushed**
- ¼ teaspoon dried basil leaves, crushed**

Preheat oven to 325°F. Combine flour, salt and pepper in shallow dish. Coat turkey slices with mixture. Melt 2 tablespoons butter in medium skillet over medium heat and brown turkey. Remove turkey to covered 2-quart casserole. Add 2 tablespoons butter, the onion, celery and carrot to skillet; cook and stir over medium heat until crisp-tender. Add vegetables to turkey. Lightly brown rice in remaining 2 tablespoons butter in same skillet over medium heat. Add to turkey mixture. Combine tomato sauce, wine, water, oregano and basil in medium bowl. Pour over turkey mixture. Cover and bake in oven 40 to 45 minutes or until liquid is absorbed.

TURKEY OSCAR

Yield: 4 servings

- 4 slices cooked Butterball turkey (1 pound)
- 2 tablespoons butter or margarine
- 1 can (6 ounces) crab meat, drained, warmed
- 8 hot cooked asparagus spears
- Bearnaise Sauce (recipe follows)
- Toast points, optional

Heat turkey slices in butter in medium skillet over medium heat. Place slices on individual plates. Top each slice with crab meat, asparagus spears and Bearnaise Sauce. Serve with toast points.

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BERNAISE SAUCE

Yield: ¾ cup

- 2 tablespoons tarragon vinegar
- 1 tablespoon dried tarragon leaves, crushed
- 2 tablespoons finely chopped shallots or green onions
- Dash freshly ground black pepper
- 2 egg yolks
- 2 tablespoons water
- 1 stick (½ cup) butter, melted and cooled to room temperature

Combine vinegar, tarragon, shallots and pepper in small saucepan. Over medium heat, cook and stir until vinegar evaporates and shallots soften. Blend yolks and water in cup; add to shallots, stirring constantly over *low* heat until mixture thickens. Remove from heat. Add butter gradually, stirring briskly after each addition until blended.

Turkey Oscar



FIESTA POTATO BAKE

Yield: 4 servings

- 2 cups cubed cooked Butterball turkey (3/4 pound)**
- 6 medium (1 1/2 pounds) potatoes, pared, sliced thin**
- 3 tablespoons all-purpose flour, divided**
- 2 teaspoons seasoned salt**
- 1/4 teaspoon ground black pepper**
- 1 medium onion, sliced thin (about 1 cup)**
- 1 cup diced green bell pepper**
- 1/2 cup diced red bell pepper**
- 1/2 cup milk**
- 2 tablespoons butter or margarine** *(continued)*

Preheat oven to 350°F. Place half of turkey in buttered, deep 2-quart casserole. Cover with half of potatoes. Sprinkle with 1 tablespoon flour and half of salt and pepper. Top with half of onion slices and half of green and red peppers. Combine remaining 2 tablespoons flour with milk; pour half over layered ingredients. Repeat layers with potatoes, onions, remaining turkey, green and red peppers, salt and pepper. Pour remaining milk over top; dot with butter. Cover and bake in oven 45 minutes. Remove cover; bake an additional 30 minutes or until potatoes are done.

Fiesta Potato Bake





Clove Glazed Turkey

CLOVE GLAZED TURKEY

Yield: 8 servings

- 3-pound Butterball boneless turkey, thawed**
- 20 whole cloves**
- 3 tablespoons red currant jelly**
- 1 pineapple slice, cut into halves**
- 2 maraschino cherries**
- Spiced Currant Sauce (recipe follows)**

Press cloves into turkey. Melt jelly in small saucepan over medium heat. Brush $1\frac{1}{2}$ tablespoons jelly over turkey. Roast turkey according to package directions; omit brushing with oil. About 30 minutes before turkey is done, brush
(continued)

with remaining $1\frac{1}{2}$ tablespoons jelly. Wrap turkey in foil and let stand 10 to 15 minutes. Remove netting from turkey. Garnish with pineapple and maraschino cherries. Slice turkey and serve with Spiced Currant Sauce.

SPICED CURRANT SAUCE

Yield: 1 cup

- $\frac{1}{2}$ cup red currant jelly**
- $\frac{1}{2}$ cup pineapple juice**
- 1 tablespoon brown sugar**
- 1 tablespoon cornstarch**
- $\frac{1}{4}$ teaspoon ground cloves**

Combine all ingredients in small saucepan, stirring until cornstarch dissolves. Cook and stir over medium heat until sauce comes to boil and thickens. Cook and stir 1 minute more.

TURKEY BOURGUIGNONNE

Yield: 8 servings

- 3-pound Butterball boneless breast of turkey, thawed**
- Vegetable oil**
- 1/4 teaspoon parsley flakes**
- 1/4 teaspoon dried thyme leaves, crushed**
- 1/4 teaspoon garlic powder**
- 1 bay leaf, crushed**
- 1 medium carrot, sliced thin**
- 1/4 cup red wine**
- 1/2 cup water**
- 1 can (15 ounces) tomato sauce**
- 1 gravy packet (8 ounces) included with turkey**
- 1/2 teaspoon sugar**
- 1/2 cup canned pearl onions, drained**
- 1 jar (2 1/2 ounces) sliced mushrooms, drained**
- 16 small potatoes, cooked**

Brush turkey with oil. Combine parsley, thyme, garlic powder and bay leaf in cup; sprinkle over turkey. Roast turkey according to package directions. Wrap carrot in foil. Bake in oven with turkey last 45 minutes. Remove turkey from pan and wrap in foil. Let stand 10 to 15 minutes. Pour wine and water into roasting pan, stirring to combine with pan juices. Blend in tomato sauce, contents of gravy packet and sugar. Bring to boil over high heat, stirring constantly. Add carrot, onions and mushrooms. Reduce heat to low and simmer 3 to 5 minutes, stirring occasionally. Remove netting from turkey. Slice turkey and serve with potatoes and sauce.

TURKEY POPOVER PIE

Yield: 6 servings

- 1 cup diced cooked Butterball turkey**
- 1 tablespoon grated Parmesan cheese**
- 2 eggs, beaten**
- 3/4 cup all-purpose flour**
- 3/4 cup milk**
- 1 package (10 ounces) frozen chopped spinach, cooked, lightly drained**
- 1 package (8 ounces) cream cheese, softened**
- 1/4 cup chopped pecans**
- 1/2 teaspoon salt**
- 1/2 teaspoon ground nutmeg**
- 1/2 cup (2 ounces) shredded sharp Cheddar cheese**
- 1 medium tomato, chopped**

Preheat oven to 375°F. Sprinkle Parmesan cheese into a buttered 10-inch quiche dish or pie plate. Combine eggs, flour and milk in small bowl. Beat until smooth. Pour into quiche dish. Combine turkey, spinach, cream cheese, pecans, salt and nutmeg in medium bowl. Carefully spoon over egg mixture leaving 1-inch border around edge. Sprinkle Cheddar cheese and tomato over spinach mixture. Bake in oven 50 minutes or until golden brown. Remove from oven and let stand 10 minutes. Cut into wedges and serve.



Glazed Turkey Kabobs

GLAZED TURKEY KABOBS

Yield: 4 servings, 2 kabobs each

- 16 cubes (1 inch each) cooked Butterball turkey (1 pound)**
- Water**
- 1 can (20 ounces) pineapple chunks, drained, reserve juice**
- ½ cup packed brown sugar**
- 2 tablespoons soy sauce**
- 16 slices bacon, cut into halves**
- 2 large red bell peppers, cut into 24 (1½-inch) triangles**
- 3 large green bell peppers, cut into 32 (1½-inch) triangles**
- Hot cooked rice** *(continued)*

Preheat broiler. Add water to pineapple juice to make 1 cup. Combine juice, brown sugar and soy sauce in small saucepan. Bring to boil over high heat. Reduce heat to low; simmer 2 to 3 minutes. Set glaze aside. Cook bacon in large skillet over medium-high heat until done, but not crisp. Dip turkey and pineapple into glaze. Assemble each kabob as follows: red pepper, green pepper, pineapple, bacon piece folded in half, turkey, bacon piece folded in half, pineapple and green pepper. Repeat. Complete kabob with additional red pepper. Brush kabobs with glaze. Broil 4 to 5 inches from heat 4 to 5 minutes. Turn kabobs, brush with glaze and broil 4 to 5 minutes more or until heated through. Serve kabobs on rice.

TURKEY WITH AMERICAN STUFFING

Yield: 8 servings

- 6 to 8-pound Butterball breast of turkey
- 3 cups dried bread cubes
- 1 cup (4 ounces) crumbled fully cooked sausage
- $\frac{3}{4}$ cup diced red apple, unpared
- $\frac{1}{2}$ cup chopped onion
- $\frac{1}{2}$ cup chopped walnuts
- 1 teaspoon dried rosemary leaves, crushed
- $\frac{1}{2}$ teaspoon rubbed sage
- $\frac{3}{4}$ cup water
- $\frac{1}{3}$ cup butter or margarine

Roast turkey according to package directions. Meanwhile, prepare stuffing. Combine bread cubes, sausage, apple, onion, walnuts and seasonings in medium bowl. Heat water and butter in small saucepan over medium heat until butter melts. Toss with bread mixture. Spoon into 2-quart casserole. Cover and bake alongside turkey last 45 minutes of roasting time. Slice turkey and serve with stuffing.

Turkey with American Stuffing

TURKEY SATAY

Yield: 4 servings

- 16 cubes (1 inch each) cooked Butterball turkey (1 pound)
- $\frac{3}{4}$ cup creamy-style peanut butter
- $\frac{3}{4}$ cup whipping cream
- 1 tablespoon brown sugar
- 3 cloves garlic, minced
- 1 tablespoon finely chopped onion
- $1\frac{1}{4}$ teaspoons ground coriander
- 1 teaspoon ground cumin
- $\frac{1}{2}$ teaspoon dry mustard
- $\frac{1}{2}$ teaspoon crushed red pepper

Preheat broiler. Blend all ingredients except turkey in food processor or blender until mixture is smooth. Arrange turkey on skewers. Broil 4 to 5 inches from heat 2 to 3 minutes per side or until turkey is heated through. Serve sauce at room temperature with hot turkey.





Turkey Wild Rice Casserole

TURKEY WILD RICE CASSEROLE

Yield: 5 to 6 servings

- 2 cups cubed cooked Butterball turkey ($\frac{3}{4}$ pound)**
- 1 package (6 ounces) long grain and wild rice mix**
- 1 jar ($2\frac{1}{2}$ ounces) sliced mushrooms, drained**
- $\frac{1}{4}$ cup coarsely shredded carrot**
- $\frac{1}{4}$ cup finely chopped broccoli**
- 1 cup (4 ounces) shredded Swiss cheese, divided**
- $\frac{3}{4}$ cup half and half**
- 2 tablespoons sherry**
- $\frac{1}{4}$ teaspoon ground black pepper**
- Grated Parmesan cheese**
- 2 tablespoons sliced green onions**

(continued)

Preheat oven to 350°F. Prepare rice according to package directions. Combine rice, turkey, mushrooms, carrot, broccoli and $\frac{1}{2}$ cup Swiss cheese in 2-quart baking dish. Combine half and half, sherry and pepper. Fold into turkey mixture. Cover with remaining $\frac{1}{2}$ cup Swiss cheese. Sprinkle with Parmesan cheese. Bake in oven 30 to 40 minutes or until hot and bubbly. Top with green onions. Sprinkle with additional Parmesan cheese, if desired.

SOUPS, SALADS & SANDWICHES

TURKEY BURRITOS

Yield: 4 servings, 2 burritos each

- 1½ cups julienned strips cooked Butterball turkey (½ pound)**
- ½ cup picante salsa, mild or hot, divided**
- 1 can (16 ounces) refried beans**
- 8 flour tortillas, 7-inch diameter**
- 1 cup shredded lettuce**
- ½ cup chopped tomatoes**
- ¾ cup (3 ounces) shredded Cheddar or Monterey Jack cheese**
- Guacamole**
- Sour cream**

Preheat oven to 350°F. Pour ⅓ cup salsa over turkey strips in small bowl. Cover and marinate in refrigerator 1 hour. Heat beans with remaining salsa in small saucepan over medium heat, stirring constantly. Follow package directions for heating tortillas. Spoon bean mixture from left to right across center of each tortilla. Top with turkey, lettuce, tomatoes and cheese. Fold nearest edge over filling. Fold in sides and roll. Place on baking sheet, seam side down, and heat in oven 10 minutes or until cheese melts. Top each burrito with guacamole and sour cream.

TURKEY BARLEY CHOWDER

Yield: 6 to 7 servings (8 cups)

- 2 cups diced cooked Butterball turkey (¾ pound)**
- 2 cans (13¾ ounces each) chicken broth**
- 1 can (15 ounces) tomato sauce with tomato bits**
- ¼ cup medium pearl barley**
- 1 medium onion, sliced thin**
- 1 cup water**
- 1½ tablespoons sugar**
- ¼ teaspoon ground cloves**
- ½ cup half and half**
- 1 tablespoon sherry**
- Chopped fresh parsley**

Combine turkey, broth, tomato sauce, barley, onion, water, sugar and cloves in large saucepan. Bring to boil over high heat; reduce heat to low. Cover and simmer, stirring occasionally, 1 hour or until barley is tender. Stir in half and half and sherry. Heat to serving temperature; do not boil. Sprinkle with parsley.



Turkey Cranberry Croissant

TURKEY CRANBERRY CROISSANT

Yield: 6 sandwiches

- Thin-sliced cooked Butterball turkey (1 pound)**
- 1 package (8 ounces) cream cheese, softened**
- 1/4 cup orange marmalade**
- 1/2 cup chopped pecans**
- 6 croissants or rolls, split**
- 3/4 cup whole berry cranberry sauce**
- Lettuce leaves**

Combine cream cheese, marmalade and pecans in small bowl. Spread top and bottom halves of croissants with cream cheese mixture. Layer turkey on bottom halves. Spoon 2 tablespoons cranberry sauce over turkey. Add lettuce and croissant top.

TARRAGON TURKEY PASTA SALAD

Yield: 6 to 8 servings

- 2 cups cubed cooked Butterball turkey (3/4 pound)**
- 1 cup creamy dressing**
- 1 clove garlic, minced**
- 1 tablespoon dried tarragon leaves, crushed**
- 4 cups cooked rotini pasta (2 1/2 cups uncooked)**
- 2 cups frozen mixed California or Italian vegetables, thawed, drained**
- 1 small red onion, sliced thin**
- Salt and ground black pepper**

Blend dressing, garlic and tarragon in large bowl. Add turkey, pasta and vegetables; toss gently to combine. Season with salt and pepper.

TURKEY VEGETABLE SOUP

Yield: 6 to 8 servings (10 cups)

- Butterball turkey carcass**
- 1 large onion, sliced**
- 3 ribs celery, chopped coarse**
- 2 teaspoons salt**
- 1 teaspoon dried rosemary leaves**
- ½ teaspoon ground white pepper**
- 2 bay leaves**
- 6 sprigs fresh parsley**
- 12 cups water**
- 3 cubes chicken bouillon**
- 2 cups sliced carrots**
- ½ cup uncooked rice**
- 1 package (10 ounces) frozen peas**

Place turkey carcass, onion, celery, salt, rosemary, pepper, bay leaves and parsley in water in Dutch oven. Bring to boil over high heat; reduce heat to low. Cover and simmer 2 hours. Remove carcass. Strip turkey from bones; reserve turkey. Discard carcass. Strain broth and discard vegetables. Bring *(continued)*

broth to boil over high heat; add bouillon cubes, carrots and rice. Reduce heat to low; simmer 10 to 12 minutes. Add peas and reserved turkey. Continue to cook 5 to 10 minutes or until vegetables and rice are tender, stirring occasionally.

NEW ENGLAND STYLE TURKEY CHOWDER

Yield: 6 to 8 servings (9 cups)

- 2 cups diced cooked Butterball turkey (¾ pound)**
- 2 cans (17 ounces each) cream-style corn**
- 2½ cups milk**
- 1 cup chicken broth**
- 1 cup diced potato**
- ½ cup finely shredded carrot**
- ½ cup finely chopped onion**
- 1 teaspoon salt**
- ¼ teaspoon ground black pepper**

Combine all ingredients in large saucepan. Bring to boil over high heat; reduce heat to low. Cover and simmer 20 minutes, stirring occasionally.

New England Style Turkey Chowder





Turkey Fajitas

TURKEY FAJITAS

Yield: 4 servings

- 3 cups $\frac{1}{2} \times \frac{1}{4}$ -inch strips cooked Butterball turkey (1 pound)**
- $\frac{1}{4}$ cup coarsely chopped onion**
- $\frac{1}{4}$ cup coarsely chopped green bell pepper**
- 2 cloves garlic, minced**
- 2 tablespoons soy sauce**
- 1 tablespoon tequila**
- 1 tablespoon lime juice**
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon crushed red pepper**
- 2 tablespoons vegetable oil**
- 1 jar (12 ounces) picante salsa, mild or hot**
- 4 flour tortillas, 7-inch diameter**
- Refried beans, chopped tomatoes and shredded lettuce** *(continued)*

Combine onion, green pepper, garlic, soy sauce, tequila, lime juice and red pepper in medium bowl. Add turkey; toss gently to coat. Cover and marinate in refrigerator 2 to 3 hours. Heat oil in large skillet over medium-high heat. Add marinated mixture and stir-fry 3 to 5 minutes. Stir in salsa; reduce heat to low and simmer until mixture is heated through. Remove from heat. Follow package directions for heating tortillas. Spoon turkey mixture down center of each tortilla and roll to wrap. Serve with refried beans, tomatoes and lettuce.

TURKEY SALAD WITH PITA BREAD

Yield: 6 servings

- 3 cups cubed cooked Butterball turkey (1 pound)
- 1 cup sour cream
- 3 green onions, sliced
- 1 tablespoon dried dill weed
- 1 teaspoon seasoned salt
- 1 medium cucumber, sliced thin
- 1 small red onion, sliced thin
- 12 small cherry tomatoes, cut into halves
- 12 small fresh mushrooms, sliced thin
- Lettuce leaves
- 6 pita breads, 6½-inch diameter, cut into halves

Blend sour cream, green onions, dill weed and salt in medium bowl. Add turkey and vegetables except lettuce; toss to combine. Serve on lettuce with pita bread. Or fill pita bread halves with turkey mixture and serve as sandwiches.

CARIBBEAN TURKEY SALAD

Yield: 8 servings

- 2 cups cubed cooked Butterball turkey (¾ pound)
- 3 cups shredded lettuce
- 1 can (20 ounces) pineapple chunks, drained
- ½ cantaloupe, cut into balls
- 2 medium pears, diced
- ½ cup diced dates
- 1 bottle (8 ounces) chunky blue cheese dressing
- ½ to 1 teaspoon curry powder
- ½ cup toasted coconut

Combine turkey, lettuce, pineapple, cantaloupe, pears and dates in large bowl. Blend blue cheese dressing and curry powder in small bowl. For each serving, place 1 cup salad mixture on salad plate. Spoon 2 tablespoons dressing over salad. Sprinkle with coconut.

Turkey Salad with Pita Bread



TURKEY PITA PIZZAS

Yield: 8 pizzas

- 2 cups diced cooked Butterball turkey (3/4 pound)**
- 1 jar (14 ounces) pizza sauce**
- 5 fully cooked sausage links, cut into crosswise slices**
- 1 can (2 ounces) sliced mushrooms, drained**
- 1/2 cup chopped green bell pepper**
- 1/2 cup sliced pitted ripe olives**
- 8 pitas, 5-inch diameter**
- 2 cups (8 ounces) shredded mozzarella cheese**
- 1/4 cup grated Parmesan cheese**

Preheat oven to 400°F. Combine turkey, pizza sauce, sausage, mushrooms, green pepper and olives in medium bowl. Spread 1/2 cup mixture on each pita. Place on baking sheet. Sprinkle with mozzarella and Parmesan cheeses. Bake in oven 10 to 12 minutes or until hot and cheese melts.

TURKEY PHILLY STEAK SANDWICH

Yield: 6 sandwiches

- Thin-sliced cooked Butterball turkey (1 pound)**
- 1 medium green bell pepper, cut into julienne strips**
- 1 large onion, sliced thin**
- 2 tablespoons butter or margarine**
- 6 hoagie-style buns, split and toasted**
- Horseradish sauce**
- 6 slices (1 ounce each) Provolone cheese**

(continued)

Cook and stir green pepper and onion in butter in large skillet over medium heat until tender. Add turkey and heat until slices are heated through. Spread buns with horseradish sauce. Place sliced turkey on each bun. Spoon green pepper mixture over turkey. Top with cheese. If desired, broil until cheese melts. Cover with bun tops. Serve warm.

MARINATED TURKEY BEAN SALAD

Yield: 4 servings

- 2 cups chopped cooked Butterball turkey (3/4 pound)**
- 1 can (8 ounces) wax beans, drained**
- 1 can (8 ounces) kidney beans, drained**
- 1 can (8 ounces) lima beans, drained**
- 1 cup sliced celery**
- 1 small red onion, sliced and separated into rings**
- 1/4 cup chopped green bell pepper**
- 1/2 cup sugar**
- 1/2 cup vinegar**
- 2 tablespoons vegetable oil**
- 1/4 teaspoon salt**

Toss together turkey, beans, celery, onion and green pepper in medium bowl. Combine remaining ingredients in small bowl and pour over turkey-bean mixture, stirring only enough to moisten. Cover and refrigerate several hours before serving.



Turkey Split Pea Soup

TURKEY SPLIT PEA SOUP

Yield: 8 servings (10 cups)

- Butterball turkey carcass**
- 2 cups cubed cooked Butterball turkey ($\frac{3}{4}$ pound)**
- Water**
- 1 package (16 ounces) green split peas, washed**
- 2 large carrots, sliced**
- 1 cup chopped onion**
- 2 cubes chicken bouillon**
- $\frac{1}{2}$ teaspoon salt**
- $\frac{1}{2}$ teaspoon ground black pepper**
- 1 bay leaf**

Place turkey carcass in Dutch oven. Add 8 cups water. Bring to boil over high heat; reduce heat to low. Cover and simmer 1 hour. Remove carcass. Strip turkey from bones; reserve turkey. Discard carcass. Strain broth. Measure broth and add water to make 8 cups. Combine broth, turkey and remaining ingredients in Dutch oven. Bring mixture to boil over high heat; reduce heat to low. Cover and simmer 1 hour, stirring occasionally.

TURKEY BARBECUE ON BUNS

Yield: 8 sandwiches

- 2 cups diced cooked Butterball turkey ($\frac{3}{4}$ pound)**
- $\frac{1}{2}$ cup chopped celery**
- $\frac{1}{4}$ cup chopped onion**
- $\frac{1}{4}$ cup chopped green bell pepper**
- 2 tablespoons butter or margarine**
- 1 cup catsup**
- 3 tablespoons vinegar**
- 2 tablespoons brown sugar**
- $\frac{1}{2}$ teaspoon dry mustard**
- $\frac{1}{4}$ teaspoon salt**
- 8 hamburger buns, split and toasted**

Cook and stir celery, onion and green pepper in butter in medium skillet over medium heat until lightly browned. Add remaining ingredients except buns. Reduce heat to low and simmer 10 to 15 minutes. Spoon turkey barbecue on bottom halves of buns. Cover with top halves.



Turkey Chutney Salad

HOT TURKEY SALAD

Yield: 6 servings

- 2 cups cubed cooked Butterball turkey ($\frac{3}{4}$ pound)**
- 2 cups chopped celery**
- $\frac{1}{2}$ cup chopped blanched almonds**
- $\frac{1}{3}$ cup chopped green bell pepper**
- 2 tablespoons chopped pimiento**
- 2 tablespoons finely chopped onion**
- 2 tablespoons lemon juice**
- $\frac{1}{2}$ cup mayonnaise**
- 1 teaspoon salt**
- Sliced Swiss cheese**
- $\frac{1}{2}$ stick ($\frac{1}{4}$ cup) butter or margarine, melted**
- 1 cup cracker crumbs**

Preheat oven to 350°F. Combine turkey, celery, almonds, green pepper, pimiento, onion, lemon juice, mayonnaise and salt in medium bowl. Spoon into buttered $\frac{1}{2}$ -quart casserole or baking dish. Top with slices of cheese. Combine butter and cracker crumbs in small bowl; sprinkle on top of casserole. Bake in oven about 30 minutes or until hot.

TURKEY CHUTNEY SALAD

Yield: 4 servings

- 2 cups cubed cooked Butterball turkey ($\frac{3}{4}$ pound)**
- $\frac{1}{2}$ cup mayonnaise**
- $\frac{1}{4}$ cup plain low-fat yogurt**
- $\frac{1}{4}$ cup mango chutney**
- 1 cup dark sweet pitted cherries, well drained and blotted**
- 1 small red onion, sliced thin**
- 1 rib celery, sliced**
- $\frac{1}{3}$ cup walnut pieces**
- Lettuce leaves**

Combine mayonnaise, yogurt and chutney in medium bowl. Add turkey, cherries, onion, celery and walnuts; toss gently to combine. Serve immediately on lettuce.

TURKEY TACOS

Yield: 6 tacos

- $1\frac{1}{2}$ cups diced cooked Butterball turkey ($\frac{1}{2}$ pound)**
- $\frac{3}{4}$ cup mild or hot taco sauce**
- 6 taco shells**
- Shredded lettuce**
- Shredded Cheddar cheese**
- Chopped tomatoes**
- Diced green bell pepper or chopped onion**

Heat turkey and taco sauce in medium saucepan over medium heat until hot. Place mixture in taco shells and top with lettuce, cheese, tomatoes and green pepper.

SANTA MONICA SANDWICH

Yield: 4 open-faced sandwiches

- Sliced cooked Butterball turkey (¾ pound)**
- 4 to 8 slices cooked bacon, cut into halves crosswise**
- 4 slices buttered toast**
- Avocado Sauce (recipe follows)**
- Orange sections**

Place 2 to 4 halves of bacon between sliced turkey on each piece of toast. Top with Avocado Sauce and orange sections.

AVOCADO SAUCE

Yield: ⅔ cup

- 1 ripe avocado**
- 2 tablespoons mayonnaise**
- 2 teaspoons lemon juice**
- ¼ teaspoon onion powder**

Cut avocado in half; remove pit. Pare. Mash avocado and blend with remaining ingredients in small bowl.

Santa Monica Sandwich

MANHATTAN STYLE TURKEY CHOWDER

Yield: 5 to 6 servings (6½ cups)

- 1½ cups chopped cooked Butterball turkey (½ pound)**
- 1 large onion, sliced**
- ½ cup sliced celery**
- 2 tablespoons butter or margarine**
- 2 cups cubed potatoes**
- 1 package (10 ounces) frozen mixed vegetables or peas**
- 1 can (14½ ounces) stewed tomatoes**
- 1 cup water**
- 1 can (10¾ ounces) condensed cream of chicken soup**
- ½ teaspoon salt**
- ⅛ teaspoon ground black pepper**

Cook and stir onion and celery in butter in large saucepan over medium heat until tender. Add remaining ingredients. Bring to boil over high heat; reduce heat to low. Cover and simmer 45 minutes, stirring occasionally.



STUFFINGS & SAUCES

VEGETABLE PASTA DRESSING

Yield: 6 cups

- 1 package (7 ounces) small macaroni shells
- 2 cloves garlic, minced
- 1 cup coarsely shredded carrots
- 1 cup coarsely shredded unpared zucchini
- 1 cup coarsely shredded unpared yellow squash
- 1/2 cup thinly sliced celery
- 1 can (13 3/4 ounces) chicken broth
- 1 cup water
- 1 teaspoon poultry seasoning
- 1/2 teaspoon salt
- 1/2 stick (1/4 cup) butter or margarine
- 1/2 cup (2 ounces) shredded Monterey Jack cheese

Combine all ingredients except cheese in large saucepan. Bring to boil over high heat; reduce heat to low. Cover and simmer, stirring occasionally, 15 minutes or until macaroni and vegetables are tender and liquid is absorbed. Stir in cheese. Serve with sliced turkey.

BOMBAY CHUTNEY SAUCE

Yield: 2 cups

- 1/2 cup packed light brown sugar
- 1/3 cup cider vinegar
- 1/4 cup golden raisins
- 1 can (8 3/4 ounces) sliced peaches in heavy syrup, chopped, reserve syrup
- 1 can (8 1/4 ounces) crushed pineapple, undrained
- 1 1/2 teaspoons cornstarch
- 1 tablespoon currants
- 1/8 to 1/4 teaspoon crushed red pepper
- 1/8 teaspoon ground ginger
- Dash salt

Combine brown sugar, vinegar, raisins and syrup from peaches in medium saucepan. Bring to boil over high heat; reduce heat to low and simmer 8 to 10 minutes. Combine undrained pineapple and cornstarch in small bowl. Add pineapple mixture and remaining ingredients to saucepan. Cook over medium heat, stirring constantly, until mixture comes to boil and thickens. Cook and stir 1 minute more. Serve sauce with sliced turkey.

TRADITIONAL GRAVY

Yield: 4 cups

Drippings

Fat

**Turkey, chicken or giblet
broth**

½ cup all-purpose flour

**Salt and ground black pepper,
to taste**

**Cooked giblets, chopped fine,
optional**

Conventional Directions: Pour drippings from roasting pan into large measuring cup. Place ¼ cup fat from drippings into medium saucepan or roasting pan. Discard any remaining fat from drippings. To drippings, add enough broth to make 4 cups. Stir flour into fat in saucepan. Gradually blend in drippings. Bring to boil over medium-high heat, stirring constantly. Reduce heat to low; continue cooking 3 to 5 minutes. Season with salt and pepper. Add cooked giblets, if desired.

Microwave Directions: Pour drippings from roasting pan into large measuring cup. Place ¼ cup fat from drippings into medium microwave-safe bowl. Discard any remaining fat from drippings. To drippings, add enough broth to make 4 cups. Stir flour into fat in bowl. Gradually blend in drippings. Microwave, uncovered, on HIGH 7 to 10 minutes or until mixture comes to boil and thickens, stirring every 2 minutes. Season with salt and pepper. Add cooked giblets, if desired.

Gravy Additions: Add 1 or 2 of the following: 2 tablespoons chopped fresh parsley, 2 tablespoons sherry, ½ cup sour cream or 1 jar (2½ ounces) sliced mushrooms, drained.

OYSTER STUFFING

Yield: 6 cups (enough for 10 to 12-pound turkey)

1 cup chopped cooked oysters

1 cup chopped celery

1 medium onion, chopped

**½ stick (¼ cup) butter or
margarine**

8 cups fresh bread cubes

1 cup chicken or turkey broth

2 eggs, beaten

**½ to 1 teaspoon dried tarragon
leaves or parsley flakes**

1 to 2 teaspoons lemon juice

½ teaspoon salt

Cook and stir oysters, celery and onion in butter in medium skillet over medium heat until tender. Add to bread cubes in large bowl. Combine remaining ingredients in small bowl. Pour over bread mixture and toss to mix. Stuff neck and body cavities of turkey. Roast immediately. Or, bake in covered 2-quart casserole in preheated 325°F oven 45 minutes or until hot.

FRUITED STUFFING

Yield: 4 to 5 cups (enough for 8 to 10-pound turkey)

**5 cups toasted bread cubes (7 to
9 bread slices, cubed and
toasted)**

**½ stick (¼ cup) butter or
margarine, melted**

⅓ cup water

1 orange, peeled and diced

1 apple, cored and chopped

½ cup raisins

Toss together all ingredients in large bowl. Stuff neck and body cavities of turkey. Roast immediately.

PINEAPPLE RUM SAUCE

Yield: 2½ cups

- 1 can (8 ounces) crushed pineapple in unsweetened juice, undrained
- ½ cup packed light brown sugar
- 1 tablespoon cornstarch
- ¼ teaspoon ground nutmeg
- Pinch ground cloves
- 2 cans (6 ounces each) unsweetened pineapple juice (1¾ cups)
- 1 teaspoon rum extract
- 1 tablespoon butter or margarine

Combine undrained pineapple, brown sugar, cornstarch, nutmeg and cloves in medium saucepan. Add pineapple juice. Cook over medium heat, stirring constantly, until mixture comes to boil and thickens, about 5 minutes. Blend in rum extract and butter. Serve sauce with sliced turkey.

OLD-FASHIONED BREAD STUFFING

Yield: 8 cups (enough for 12 to 14-pound turkey)

- 1½ cups chopped onion
- 1½ cups diced celery
- 1 stick (½ cup) butter or margarine
- 1 teaspoon poultry seasoning
- 1 teaspoon rubbed sage
- 1 teaspoon salt
- Dash ground black pepper
- ½ cup water or chicken broth
- 8 cups dried bread cubes (10 to 12 bread slices, cubed and dried overnight)

(continued)

Cook and stir onion and celery in butter in medium skillet over medium heat until tender. Stir in seasonings. Add onion mixture and water to bread cubes in large bowl. Toss to mix. Stuff neck and body cavities of turkey. Roast immediately.

Cranberry-Sausage: Cut 1 cup fresh cranberries into halves. Cut 1 package (8 ounces) fully cooked sausage links into pieces. Add to bread cubes.

Bacon and Green Pepper: Substitute 1½ cups chopped green bell pepper for celery. Substitute 1 teaspoon dried thyme leaves, crushed, for poultry seasoning and sage. Reduce salt to ½ teaspoon. Add 12 slices cooked diced bacon to bread cubes.

LEMON HERB CASSEROLE DRESSING

Yield: 4 cups

- 1 cup chopped celery
- ¾ cup chopped onion
- 3 tablespoons butter or margarine
- ½ teaspoon dried thyme leaves, crushed
- ¾ teaspoon dried marjoram leaves, crushed
- 2 teaspoons shredded lemon peel
- 6 cups packaged unseasoned dried bread cubes
- 1 cup chicken broth

Preheat oven to 325°F. Cook and stir celery and onion in butter in small skillet over medium heat until tender. Stir in seasonings and lemon peel. Combine all ingredients in large bowl. Place in buttered 1½-quart casserole or loaf pan. Bake in oven 45 minutes or until hot. Serve with sliced turkey.

CORNBREAD PECAN STUFFING

Yield: 6 cups (enough for 10 to 12-pound turkey)

- 1 package (8 ounces) cornbread stuffing**
- 3/4 cup chicken or turkey broth**
- 1/2 stick (1/4 cup) butter or margarine, melted**
- 1/2 to 3/4 cup chopped pecans**
- 2 apples, pared, cored and chopped**
- 1 tablespoon parsley flakes**

Combine all ingredients in large bowl. Stuff neck and body cavities of turkey. Roast immediately.

DRIED FRUIT DRESSING

Yield: 6 cups

- 1/2 cup chopped onion**
- 1 cup chopped celery**
- 1/2 stick (1/4 cup) butter or margarine**
- 1 package (7 ounces) cube herb seasoned stuffing mix**
- 1 package (6 ounces) diced dried mixed fruit**
- 1/2 cup chopped pecans**
- 1/4 cup diced dates**
- 1/4 cup golden raisins**
- 1 1/2 cups apple juice**
- 1 tablespoon brown sugar**
- 1/2 teaspoon ground cinnamon**

Preheat oven to 325°F. Cook and stir onion and celery in butter in small skillet over medium heat until crisp-tender. Combine with remaining ingredients in large bowl. Spoon dressing into buttered 1 1/2-quart casserole. Cover and bake in oven 50 minutes or until hot. Serve with sliced turkey.

CREAMY TARRAGON SAUCE

Yield: 1 1/3 cups

- 2 tablespoons minced shallots**
- 1 tablespoon butter**
- 1/4 cup white wine**
- 1/4 cup water**
- 2 tablespoons tarragon-flavored white wine vinegar**
- 1 cup whipping cream**
- 2 tablespoons Dijon mustard**
- 1/8 teaspoon dried tarragon leaves, crushed**

Cook and stir shallots in butter in small saucepan over medium-low heat until soft. Add wine, water and vinegar. Reduce mixture by half over medium-high heat. Reduce heat to low. Gradually blend in cream. Cook, stirring constantly, until sauce thickens slightly, about 8 to 10 minutes. Remove from heat; stir in mustard and tarragon. Serve sauce with sliced turkey.

TANGY BARBECUE SAUCE

Yield: 2 cups

- 1/2 cup barbecue sauce**
- 1/2 cup chili sauce**
- 1/4 cup water**
- 1/4 cup honey**
- 1/4 cup packed brown sugar**
- 1 clove garlic, sliced thin**

Combine all ingredients in medium saucepan. Bring to boil over high heat, stirring occasionally. Reduce heat to low; simmer 10 minutes to thicken and blend flavors. Baste turkey with sauce during last 30 minutes of roasting time. Serve remaining heated sauce with sliced turkey.

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