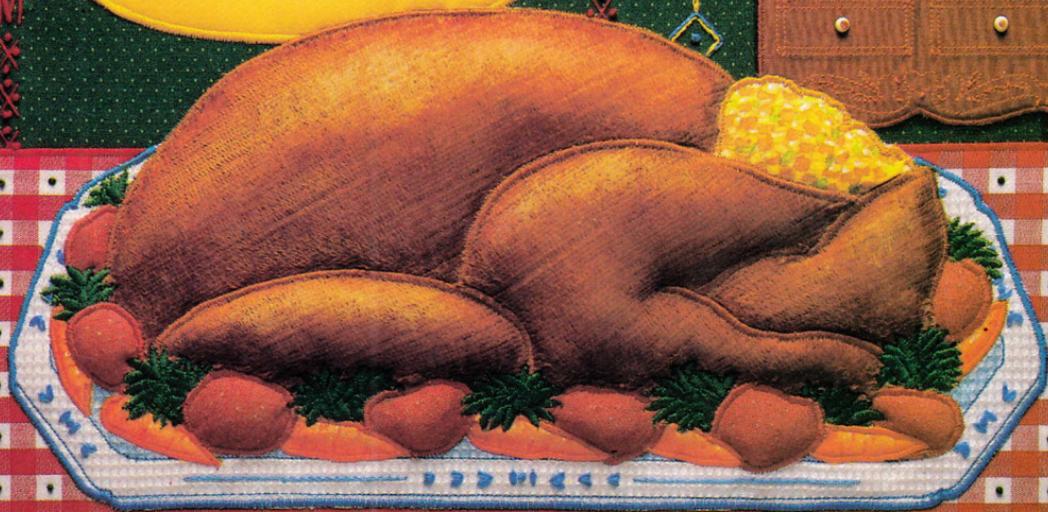


CLASSIC RECIPES

BUTTERBALL



While traditional for holiday dinners, Butterball® turkey comes in a variety of convenient forms and weights making it a brand to cook with and talk about year 'round. Plan your next festive menu to feature one of the many fine Butterball turkey products available.

BUTTERBALL® TURKEY, FROZEN AND FRESH:

Weighs from 9 to 24 pounds. **Buying Guide:** Allow 1 to 1½ pounds per person. This is America's favorite turkey! Most leg tendons are removed for easier carving. The legs are tucked to eliminate trussing.

LIL BUTTERBALL® TURKEY:

Weighs from 4 to 9 pounds. **Buying Guide:** Allow 1 to 1½ pounds per person. Perfect for smaller meal occasion, microwave cooking or barbecuing. A Turkey Lifter, 8-ounce gravy packet and giblets are included.

BUTTERBALL® STUFFED TURKEY:

Weighs from 5 to 16 pounds. **Buying Guide:** Allow 1½ to 2 pounds per person. Already stuffed with old-fashioned bread stuffing. Goes from freezer to oven with **NO THAWING**.

BUTTERBALL® BREAST OF TURKEY, FROZEN AND FRESH:

Weighs from 3 to 9 pounds. **Buying Guide:** Allow ¾ pound per person. Convenient for all white meat lovers.

BUTTERBALL® BONELESS TURKEY:

Weighs from 2¾ to 3½ pounds. **Buying Guide:** Allow ½ pound per person. This is a delicious combination of white and dark meat. An 8-ounce gravy packet is included.

BUTTERBALL® BONELESS BREAST OF TURKEY:

Weighs from 2¾ to 3½ pounds. **Buying Guide:** Allow ½ pound per person. Convenient to cook and serve for those who prefer all white meat. An 8-ounce gravy packet is included.



HEALTHY HINTS

- Foods which are potentially hazardous due to mishandling do not always have a bad aroma or flavor. If the food does have an undesirable aroma, never taste the food. When in doubt about the safety of the food, throw it out.
- Thaw poultry in unopened wrapper on a tray in the refrigerator. **DO NOT THAW AT ROOM TEMPERATURE.**
- Should plans change after the turkey is partially thawed, it may be refrozen if it has not been held more than 1 to 2 days in the refrigerator. Place it directly on the floor of the freezer so the bird will refreeze as rapidly as possible. While this is a safe practice, the quality of the turkey will decline.
- Do not partially cook turkey one day and complete the cooking the next day. This will not shorten the cooking time as it takes just as long the second day to bring the internal temperature up to the recommended point as it does to cook the turkey initially. Furthermore, bacteria may multiply in the stuffing using such a roasting method.
- After roasting and serving turkey, treat it right. If the turkey was stuffed, remove all stuffing and refrigerate in a covered bowl (use within 3 days) or it can be wrapped and frozen (use within 1 month). The whole turkey or meat cut from the bones may be wrapped and refrigerated (use within 3 days) or it may be wrapped and frozen (use within 2 months).
- If family members carry lunches, turkey sandwiches (minus mayonnaise and lettuce) freeze well. They will thaw by noon ready to be eaten and will help keep other foods cool at the same time. This is a good tip to keep in mind when traveling by car.

After all, it's



TURKEY TIPS

How long will a fresh turkey keep in the refrigerator?

Ideally, we recommend storing a fresh turkey only 2 to 3 days prior to roasting. However, your fresh Butterball turkey could be stored 5 to 6 days in the unopened wrapper on a tray in the coldest part of your refrigerator.

What is the difference between a frozen and a fresh Butterball turkey?

Both are specially bred, exceed USDA Grade A standards and have the same exclusive Butterball features. The fresh Butterball turkey is all natural and is not deep basted.

Should I cover my turkey with foil?

Not at the beginning of the roasting time as it lengthens the cook time. When the turkey turns a golden brown, you may shield the breast loosely with a tent of lightweight foil to prevent overbrowning and overcooking.

Why was my turkey dry?

Roasting a turkey too long or in too hot an oven will cause the meat to become dry and fall away from the bone. We recommend roasting at 325°F and following the roasting schedule that is included with Butterball turkeys. Also, a meat thermometer inserted into the thickest portion of the thigh next to the body, not touching bone is the most accurate test for doneness. It will register 180 to 185°F when the turkey is done.

Why was my turkey stringy?

Tender breast meat will tend to fall apart, shred or crumble if carving is done immediately after removing the turkey from the oven. We recommend letting the turkey rest for 15 to 20 minutes before carving. This rest period helps to set the juices making the turkey easier to carve.

TURKEY TIPS

I don't have much time to prepare my holiday meal. Can you give me any short cuts?

Yes! Use a frozen pre-stuffed Butterball turkey. They are available from 5 to 16 pounds and go directly from freezer to oven without thawing. The bread stuffing is a traditional sage and onion recipe and we've even included a gravy packet for ease and convenience.

My family likes only white meat. Do you make a turkey breast?

Yes! Butterball has a 3 to 9 pound breast of turkey either fresh or frozen. Butterball breast of turkey is a Grade A meaty breast with ribs attached. It also includes a gravy packet for added convenience. The frozen breast is self-basting. If you want leftovers allow $3/4$ to 1 pound per person.

For those who prefer juicy breast meat without the bones, there's Butterball boneless breast which weighs from $2\frac{3}{4}$ to $3\frac{1}{2}$ pounds. It is boned, rolled and netted breast meat. Available frozen, it is moistness-enhanced with a broth-vegetable oil mixture. For serving allow $1/3$ to $1/2$ pound per person.

More questions?

Call the Butterball Turkey Talk Line,

November through December 24 between 8 A.M. and 8 P.M. (CST).

The number is toll free 1-800-323-4848.

After all, it's



COMPARISON OF ROASTING METHODS AND SPECIAL TIPS

METHOD: Conventional Oven — Open Pan

DIRECTIONS: Roast breast up on flat rack in shallow open pan in 325°F oven.

COMMENTS: This preferred dry heat method is easiest. It requires minimal handling. Turkey is golden brown, attractive and has a rich roasted flavor.

METHOD: Conventional Oven — Covered Pan

DIRECTIONS: Cook breast up in covered dark enamel pan in 325°F oven.

COMMENTS: Cooking time is shortened, but appearance is less attractive than Open Pan. This moist heat method often produces uneven browning and turkey lacks roasted flavor.

METHOD: Conventional Oven — Oven Cooking Bag

DIRECTIONS: Place turkey, breast up, in floured bag in shallow open pan. Close bag loosely and make slits in top of bag. Cook in 350°F oven.

COMMENTS: Turkey cooks in drippings trapped in bag. This moist heat method produces a less attractive turkey that lacks roasted flavor.

METHOD: Conventional Oven — Foil Wrapped

DIRECTIONS: Place *unstuffed* turkey, breast up, on foil. Wrap loosely and cook in shallow pan in 450°F oven.

COMMENTS: Cooking time is shortened by this moist heat method. Turkey may cook unevenly; check final internal temperature of thigh and breast.

METHOD: Conventional Oven — Clay Pot

DIRECTIONS: Place turkey, breast up, in pre-soaked covered clay pot in cold oven. Cook at 450°F.

COMMENTS: Cooking time is shortened. Turkey browns nicely. With this fast cook, a meat thermometer is essential to ensure thigh, breast and stuffing reach recommended final temperatures. Oven mitts are a must to handle the hot pot.

METHOD: Microwave Oven

DIRECTIONS: Cook stuffed or unstuffed turkey, breast down, at High, 4 minutes per pound, and breast side up, at Medium (50% power), 8 minutes per pound.

COMMENTS: A cool cooking method for roast turkey 12 pounds and under in about half the time. This method requires special handling during cooking. Use special browning sauce for even color.

METHOD: Charcoal Covered Kettle Grill

DIRECTIONS: Place turkey on rack over drip pan with 25 hot coals on each of two sides. Add briquettes every hour.

COMMENTS: Barbecued turkey on the grill is most attractive. It has a slight smoked flavor. A stuffed turkey is not recommended because the stuffing takes on a smoky flavor.

METHOD: Charcoal Water Smoke Cooker

DIRECTIONS: Place unstuffed turkey on rack over water pan and hot coals with wet wood to generate smoke. Cover. Add briquettes as required.

COMMENTS: Turkey will be dark brown with distinct smoky flavor. For food safety, turkey must pass through critical range of 45° to 140°F in less than 4 hours.

MICROWAVE COOK SCHEDULE FOR STUFFED OR UNSTUFFED TURKEY

Approximate Cook Time in 625 to 700 W Microwave Ovens

WEIGHT

TIMES	4 lb.	5 lb.	6 lb.	7 lb.	8 lb.	9 lb.	10 lb.	11 lb.	12 lb.
Breast down at High (100% power)									
1	8 min.	10 min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
2	8 min.	10 min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
Breast up at Medium (50% power)									
3	8 min.	10 min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
4	8 min.	10 min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
5	8 min.	10 min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
6	8 min.	10 min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
Total	48 min.	1 hr.	2 hrs.	2 hrs.	2 hrs.				
Cook Time			12 min.	24 min.	36 min.	48 min.		12 min.	24 min.

To Prepare:

1. Thaw turkey in refrigerator as directed. Follow steps 2 through 6 under Roasting Directions in Butterball folder. If stuffed, cover stuffing with plastic wrap to hold stuffing in place.
2. Make Browning Sauce: Blend together 1/2 stick (1/4 cup) butter, melted; 1/4 teaspoon paprika and 1/8 teaspoon browning and seasoning sauce.

To Cook:

1. Place thawed turkey (40°F), breast down, in microwave-safe dish. If turkey tips, level with microwave-safe item. Brush back of turkey with 1 tablespoon Browning Sauce.
2. See Microwave Cook Schedule for cooking time. Use cook schedule closest to weight of turkey. (Weight equals net weight minus 8-ounce gravy packet.) Complete total cook time without prolonged interruptions.
3. Microwave at High (100% power) for Time 1.

Rotate turkey 1/2 turn. Microwave for Time 2.

Remove and discard drippings.

4. Turn turkey, breast up. If stuffed, remove plastic wrap. Brush with Sauce. Level if turkey tips.
5. Microwave at Medium (50% power) for Times 3, 4, and 5. At end of each Time, rotate turkey 1/4 turn, remove and discard drippings; brush turkey with Sauce. If overbrowning occurs, shield with small pieces of foil.
6. 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.
7. Cover cooked turkey with foil. Let stand 15 minutes for easier carving.

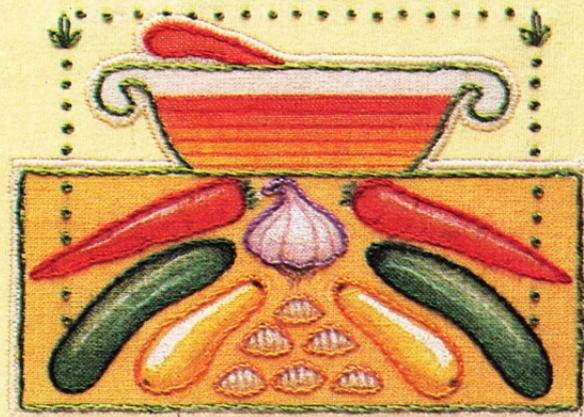
SAUERKRAUT STUFFING

Yield: 8 cups

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|---------------------------------|----------------------------|
| 1/2 pound sliced bacon | 1 can (8 ounces) |
| 1/2 cup chopped onion | sauerkraut, undrained |
| 4 medium apples,
diced | 2 tablespoons brown sugar |
| 6 cups soft rye bread
crumbs | 2 tablespoons water |
| | 1 tablespoon cider vinegar |
| | 1 teaspoon caraway seeds |

Fry bacon until crisp. Drain and crumble bacon; reserve two tablespoons bacon drippings. Saute onion and apples in drippings until crisp-tender. Combine with remaining ingredients. Spoon stuffing into buttered 2-quart casserole. Cover and bake in 325 °F oven 45 minutes or until hot.

Note: To stuff a 12-pound turkey, combine stuffing ingredients and place in neck and body cavities of turkey. Roast immediately.



VEGETABLE PASTA STUFFING

Yield: 6 cups

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

Combine all ingredients except cheese in large saucepan. Cover and simmer, stirring occasionally, for 15 minutes or until macaroni and vegetables are tender and liquid is absorbed. Stir in cheese. Serve with roasted turkey.

AZTEC TURKEY

Yield: 8 to 10 servings

2¾ to 3½-pound

Butterball boneless
turkey or boneless breast
of turkey, thawed

1 can (15 ounces) tomato
sauce

1 can (10½ ounces)
condensed consommé

1½ cups water

1 can (4 ounces) chopped
green chilies, undrained

Preheat oven to 325°F. Place turkey in 11 × 7 × 2-inch baking dish. In saucepan, combine tomato sauce, consommé, water, chilies, onion, chocolate, sugar, chili powder and cinnamon. Simmer 5 minutes stirring occasionally. Pour over turkey. Roast turkey 1¾ to 2½ hours or until temperature in center of turkey reaches 175°F. Baste with sauce every 30 minutes during roasting. Remove from oven. Cover with foil; let stand 10 minutes. Remove netting. Slice turkey and serve with remaining sauce.

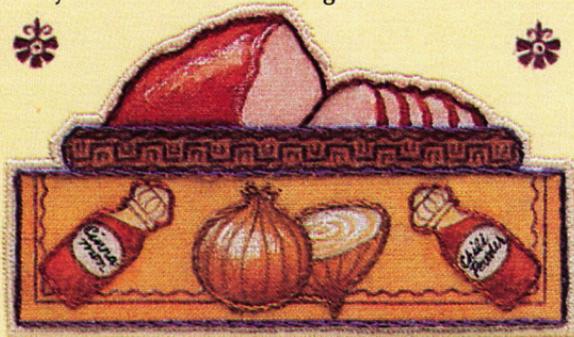
1 medium onion, sliced
thin

1 square (1 ounce)
unsweetened baking
chocolate

¼ cup sugar

½ teaspoon chili powder

¼ teaspoon cinnamon



CARRIBEAN TURKEY SALAD

Yield: 8 servings, 1 cup each

2 cups cubed cooked turkey

3 cups shredded lettuce

1 can (16 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. For each serving, place one cup salad mixture on salad plate. Spoon two tablespoons dressing over salad. Sprinkle with coconut.

CHINESE TURKEY SALAD

Yield: 6 servings, 1 cup each

- | | |
|---|--|
| 2 cups julienned cooked turkey | 1/4 cup condensed beef broth |
| 2 cups cooked rice, cooled | 1/4 cup lemon juice |
| 2 cups torn fresh spinach | 2 tablespoons soy sauce |
| 1 medium tomato, diced | 1 tablespoon oil |
| 1/2 cup frozen pea pods, thawed, cut into 1-inch pieces | 1 to 2 tablespoons peanut butter, optional |
| 1 can (8 ounces) sliced water chestnuts, drained | 1 tablespoon sugar |
| | 6 slices bacon, cooked and crumbled |

In large bowl combine turkey, rice, spinach, tomato, pea pods and water chestnuts. In small saucepan, combine beef broth, lemon juice, soy sauce, oil, peanut butter and sugar. Heat until peanut butter melts and sugar dissolves. Cool. Pour over turkey mixture; toss gently. Chill one hour. Top with bacon and serve.



TURKEY BARLEY CHOWDER

Yield: 8 cups

- | | |
|---|------------------------------------|
| 2 cups diced cooked turkey | 1 cup water |
| 2 cups (13¾ ounces each) chicken broth | 1½ tablespoons sugar |
| 1 can (15 ounces) tomato sauce with tomato bits | 1/4 teaspoon cloves |
| 1/4 cup medium pearl barley | 1/2 cup half and half |
| 1 medium onion, sliced thin | 1 tablespoon sherry |
| | 1 tablespoon chopped fresh parsley |

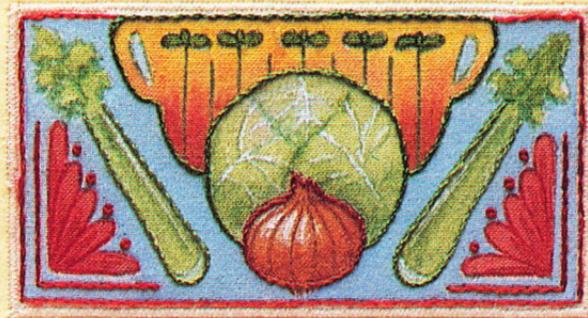
Combine turkey, broth, tomato sauce, barley, onion, water, sugar and cloves in large saucepan. Cover and simmer, stirring occasionally, one hour or until barley is tender. Stir in half and half and sherry. Heat to serving temperature; do not boil. Garnish with parsley.

TURKEY WITH NEW ENGLAND CRANBERRY SAUCE

Yield: 2½ cups sauce

- | | |
|--|---------------------------|
| 2 to 8-pound Butterball breast of turkey | 1 tablespoon cornstarch |
| 1 jar (14 ounces) cranberry orange sauce | 1/2 teaspoon allspice |
| 1/2 cup seedless green grapes, cut into halves | 1 cup orange juice |
| | 1 teaspoon lemon juice |
| | 2 drops red food coloring |

Roast turkey according to package directions. Combine cranberry orange sauce, grapes, cornstarch, allspice, orange juice, lemon juice and food coloring in saucepan. Bring to boil stirring constantly. Reduce heat and simmer five minutes. Serve sauce over sliced turkey.



GARDEN PATCH TURKEY STEW WITH DUMPLINGS

Yield: 12 cups

- | | |
|---|--|
| 3 cups cubed cooked turkey | 2 cans (13¾ ounces each) chicken broth |
| 1 medium onion, sliced | 1 cup water |
| 2 ribs celery, sliced | 2 tablespoons sugar |
| 2 tablespoons butter or margarine | 1½ teaspoons marjoram leaves |
| 2 cups coarsely chopped cabbage | 1 teaspoon salt |
| 1 can (16 ounces) tomatoes, undrained, cut up | 2 cups buttermilk baking mix |
| 1 can (15½ ounces) kidney beans, undrained | 2/3 cup milk |

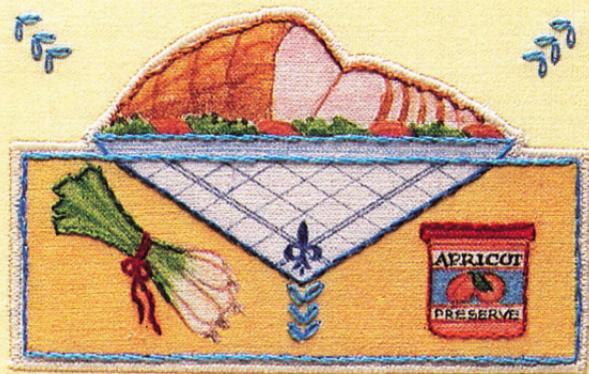
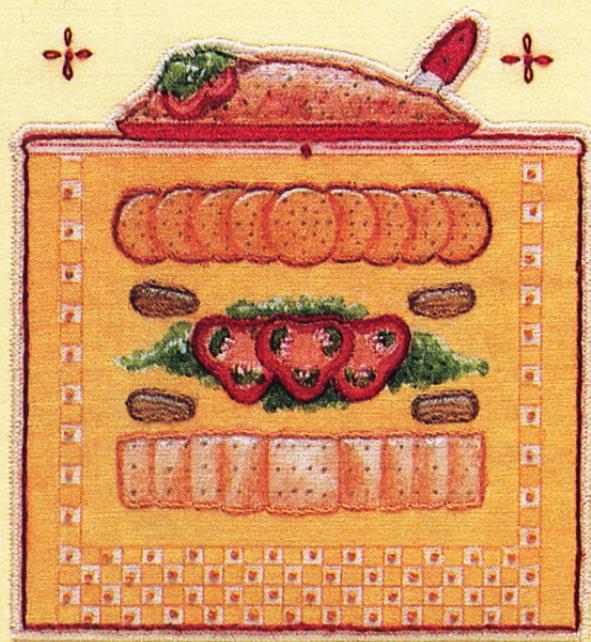
In Dutch oven or large saucepan, saute onion and celery in butter until crisp-tender. Add turkey, cabbage, tomatoes, beans, broth, water, sugar, marjoram and salt. Cover and simmer 25 minutes or until cabbage is tender. Stir together baking mix and milk until soft dough forms. Drop by spoonfuls onto boiling stew to make 12 dumplings. Cover and simmer 15 minutes. Serve in bowls.

PEANUT TURKEY PATÉ

Yield: 2 cups

- | | |
|--|--|
| 2 cups finely chopped
cooked turkey | 1/2 cup finely chopped
unsalted peanuts |
| 1 envelope (1.25 ounces)
onion soup mix | 1 tablespoon finely chopped
red pepper |
| 1 cup sour cream | 1 tablespoon chopped fresh
parsley |
| 1/4 cup mayonnaise | Assorted crackers |

Combine all ingredients, except crackers, in small bowl. Chill. Serve with crackers.



PARISIAN APRICOT TURKEY

Yield: 8 to 10 servings

- | | |
|---|--|
| 2¾ to 3½-pound
Butterball boneless
turkey or boneless breast
of turkey, thawed | ¾ cup apricot preserves
1/2 cup golden raisins
1/4 teaspoon cinnamon
1/4 cup sliced green onions
Hot cooked rice |
| 1 tablespoon flour | |
| 1 can (10½ ounces)
condensed consommé | |

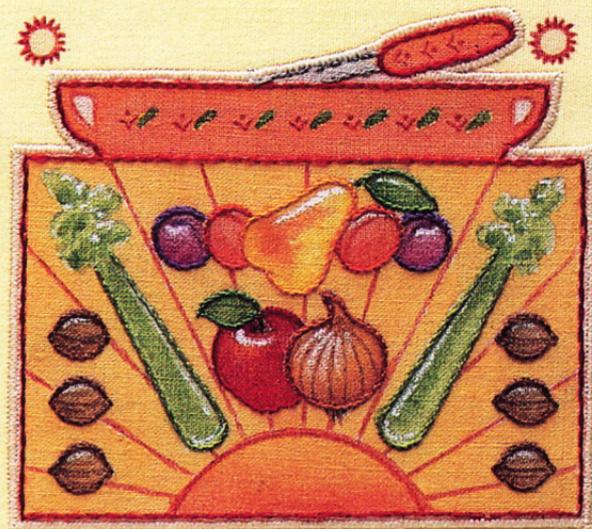
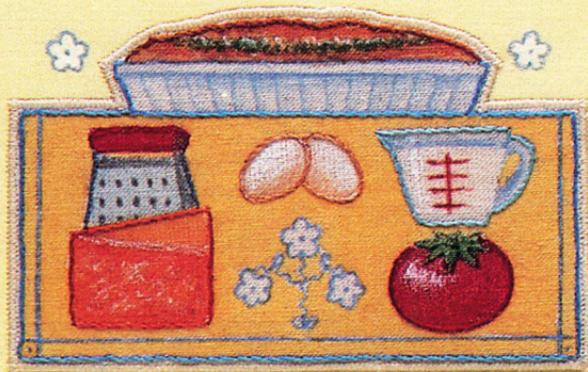
Preheat oven to 325°F. Coat inside of oven cooking bag with flour. Place turkey in bag. Set bag in 11 × 7 × 2-inch baking dish. Combine consommé, preserves, raisins, cinnamon and onions in small saucepan. Simmer over low heat 5 minutes. Pour sauce over turkey in bag. Close bag with nylon tie leaving 1/2-inch opening in end of bag. Roast 1½ to 2 hours or until temperature is 175°F in center of turkey. Remove from oven; let stand 10 minutes. Remove turkey from bag. Remove netting. Place turkey on platter. Spoon small amount of sauce over top. Slice and serve with cooked rice and remaining sauce.

TURKEY POPOVER PIE

Yield: 6 servings

- | | |
|---|---|
| 1 cup diced cooked turkey | 1 package (8 ounces) cream cheese, softened |
| 1 tablespoon grated Parmesan cheese | 1/4 cup chopped pecans |
| 2 eggs, beaten | 1/2 teaspoon salt |
| 3/4 cup flour | 1/2 teaspoon nutmeg |
| 3/4 cup milk | 1/2 cup shredded sharp Cheddar cheese |
| 1 package (10 ounces) frozen chopped spinach, cooked, lightly drained | 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. Beat until smooth. Pour into quiche dish. Combine turkey, spinach, cream cheese, pecans, salt and nutmeg. 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.



CALIFORNIA DRIED FRUIT STUFFING

Yield: 6 cups

- | | |
|--|--|
| 1/2 cup chopped onion | 1 package (6 ounces) diced dried mixed fruit |
| 1 cup chopped celery | 1/2 cup chopped walnuts |
| 1/2 stick (1/4 cup) butter or margarine | 1½ cups apple cider |
| 1 package (7 ounces) cube herb seasoned stuffing mix | 1 tablespoon packed brown sugar |
| | 1/2 teaspoon cinnamon |

Saute onion and celery in butter until crisp-tender. Remove from heat. Combine with remaining ingredients. Spoon stuffing into buttered 1½-quart casserole. Cover and bake in 325°F oven 50 minutes or until hot.

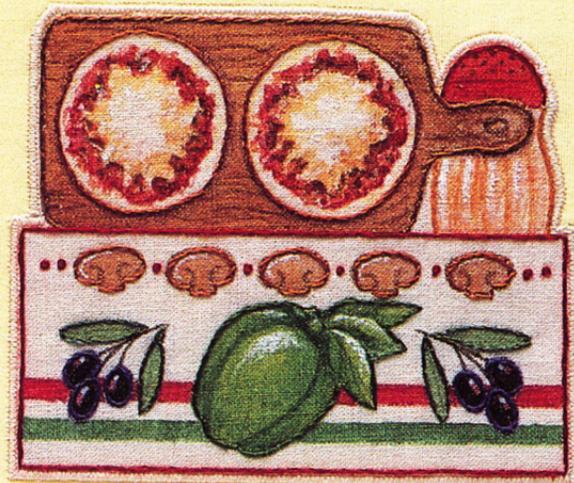
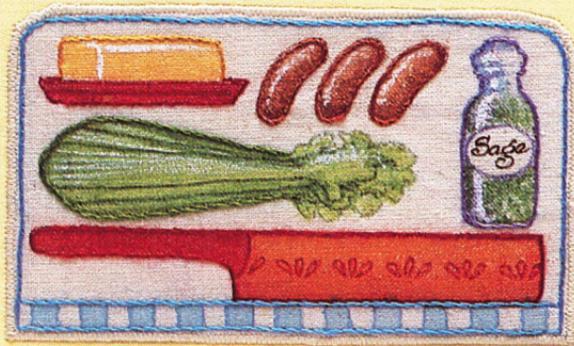
SKILLET POTATO SAUSAGE STUFFING

Yield: 8 cups

- | | |
|---|--|
| 2 packages (6 ounces each)
<i>dried</i> hash brown
potatoes with mild sweet
onions | 1 stick (1/2 cup) butter
or margarine |
| 4 cups water | 1 cup sliced celery |
| 1 package (12 ounces) fully
cooked roll sausage,
broken into 1/2-inch
pieces | 1 teaspoon salt |
| | 1 teaspoon rubbed sage |

Place potatoes in large bowl. Cover with water; let stand 15 minutes. In large skillet, lightly brown sausage pieces. Remove sausage; set aside. Add butter to skillet. Saute celery until crisp-tender. Stir in sausage, rehydrated potatoes and remaining water, salt and sage. Heat 10 minutes or until hot, stirring occasionally. Serve with roasted turkey.

Note: To stuff a 12-pound turkey, combine stuffing ingredients and heat 10 minutes. Stuff neck and body cavities of turkey. Roast immediately.



TURKEY PITA PIZZAS

Yield: 8 pizzas

- | | |
|---|---|
| 2 cups diced cooked
turkey | 1/2 cup chopped green
pepper |
| 1 jar (14 ounces) pizza
sauce | 1/2 cup sliced pitted ripe
olives |
| 5 fully cooked sausage
links, cut into crosswise
slices | 8 five-inch pitas |
| 1 can (2 ounces) sliced
mushrooms, drained | 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. 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.

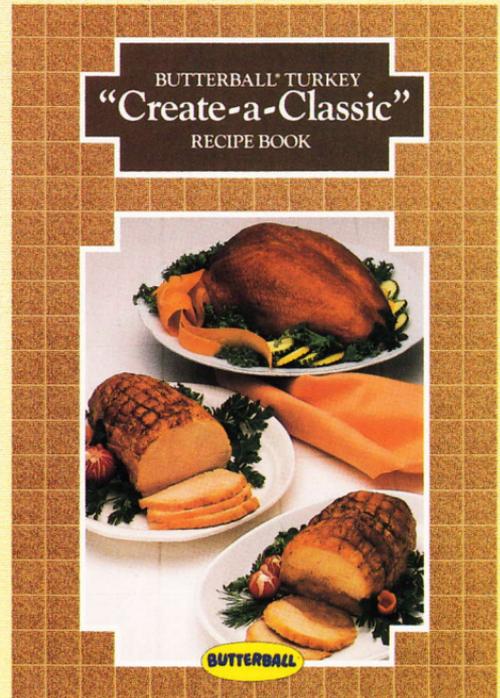
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