

BUTTERBALL®



A Collection of American Cookery

There is a Butterball® turkey to fit your lifestyle and the occasion — no matter how large or how small, whether it's a picnic or a formal dinner.



Butterball Young Turkey, is specially bred and fed to be broad breasted with juicy, tender white meat. The white meat is deep-basted to keep it moist and eliminate hand basting. It is America's favorite turkey and is available in sizes from 9 to 22 pounds.

Butterball Fresh Young Turkey is pure Butterball, and never frozen. This all-natural turkey is the perfect choice when you prefer a fresh turkey or don't have the time to thaw. Available in sizes from 10 to 22 pounds, it's a family-pleaser year 'round.



L'il Butterball Young Turkey, available fresh or frozen, is a smaller-sized turkey, weighs 4 to 9 pounds and was rated the #1 brand of turkeys by *Consumer Reports*, October 1987. It is the perfect choice for a smaller household, or for microwave cooking and barbecuing.



When your lifestyle demands time-savers, try **Butterball Stuffed Young Turkey**, available in weights of 5 to 16 pounds. It goes directly from the freezer to the oven with **NO THAWING**.

Butterball Boneless Young Turkey, available fresh or frozen, is naturally proportioned with breast and thigh meat, perfect for a weekday meal or for sandwiches. It weighs approximately 3 pounds.

Some turkey lovers can't get enough of the white meat. **Butterball Boneless Breast of Young Turkey**, available fresh or frozen, is juicy white meat, comes ready-to-roast and easy-to-slice. It weighs approximately 3 pounds.



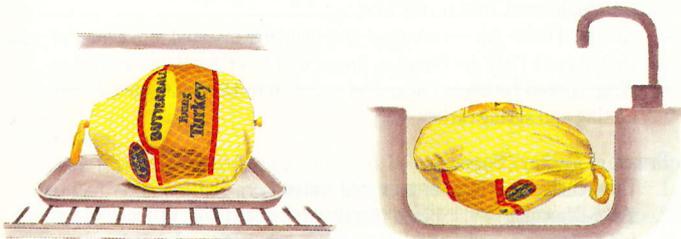
Butterball Breast of Young Turkey, available fresh or frozen, is a closely-trimmed entire breast of young turkey with keel bone and ribs that carves up picture-perfect everytime. Available in sizes from 3 to 9 pounds, it is perfect for a Sunday supper or holiday buffet.

All Butterball turkeys are USDA Grade A whole turkeys and have most leg tendons removed for carving ease. Whole turkeys also include Butterball's exclusive Turkey Lifter™ which makes handling easier. Legs are tucked to eliminate trussing and special plastic bags make removal of neck and giblets easier. All products, except the fresh or frozen Butterball young whole turkey, come with an 8-ounce gravy packet, and each Butterball comes with a preparation and recipe folder . . . making anytime turkey time . . . **After All, it's Butterball®!**

Here, at your fingertips, is a complete guide to preparing **Butterball** turkeys. Directions for roasting, microwaving and barbecuing a turkey are included for easy reference.

HOW TO THAW

There are two recommended methods for thawing frozen **Butterball** turkeys. For the refrigerator method, place the turkey in an unopened wrapper on a tray in the refrigerator. For the cold water method, place the turkey in an unopened wrapper in cold water. Change water frequently. Each **Butterball** turkey comes with a preparation and recipe folder with specific thawing directions. **DO NOT THAW AT ROOM TEMPERATURE. DO NOT THAW THE BUTTERBALL STUFFED TURKEY.**



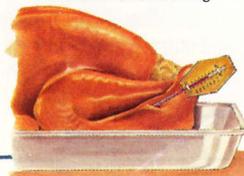
THAWING CHART

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

OPEN PAN ROASTING

Preferred Method

1. Thaw turkey in refrigerator or cold water. When ready to cook, remove wrapper.
2. Remove neck from body cavity and giblets from neck cavity; refrigerate. Rinse turkey and drain well.
3. Stuff neck and body cavities lightly, if desired. Turn wings back to hold neck skin in place. If untucked, return legs to tucked position. No trussing is necessary.
4. Place turkey, breast side up, on flat rack in open pan, about 2 inches deep. A handy Turkey Lifter™ is packed with each Butterball turkey.
5. Insert meat thermometer deep into thickest part of thigh next to body, not touching bone.
6. Brush skin with oil to prevent skin from drying. Further basting is unnecessary.
7. Roast at 325°F. When skin is golden brown, shield breast loosely with lightweight foil to prevent overbrowning.
8. Check for doneness. Internal thigh temperature should be 180 to 185°F; center of stuffing, 160 to 165°F. Thigh and drumstick meat should feel soft. When thigh is pierced, juices should be clear, not pink.
9. Let turkey stand 15 to 20 minutes for easier carving.

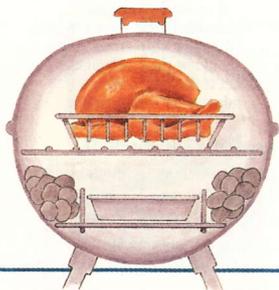


Turkey On the Barbecue

Charcoal Covered Kettle Grill

Directions: For a 22-inch grill, use 25 to 30 briquettes on each lengthwise side of drip pan. Drip pan should be larger than turkey. Burn coals to gray ash, about 30 minutes. Place rack in grill with handles over coals. Insert meat thermometer deep into turkey thigh next to body, not touching bone. Brush skin with oil. Place turkey on top rack over drip pan. Cover. Leave vents open. Add 5 to 8 briquettes to each side every hour to maintain 325°F. Cook to 180 to 185°F in thigh. A 12-pound unstuffed turkey will take about 3 hours.

Note: Cook bone-in breast to 170°F in thickest part of breast. Cook boneless breast/turkey to 170 to 175°F in center of roast.



MICROWAVE DIRECTIONS

Cooking turkey in the microwave oven takes less time but requires more attention than other cooking methods. These methods were developed to ensure an even cook, safe final temperatures and tender, juicy turkey.

Boneless Breast of Turkey and Boneless Turkey

1. Thaw turkey in refrigerator or cold water. When ready to cook, remove outer netting and wrapper. Leave string netting on roast.
2. Place thawed turkey (40°F) on rack in microwave-safe dish. For Boneless Turkey, place dark meat up.
3. Microwave at 30% power (Defrost) for 24 to 26 minutes per pound (net weight). Divide total cooking time into four equal intervals. After each interval, rotate turkey 1/4 turn, remove and discard drippings. After second interval, turn turkey over.
4. At end of cook, microwave meat thermometer inserted into center of roast should read 170°F for Boneless Breast and 175°F for Boneless Turkey.
5. Wrap cooked turkey in foil and let stand 10 to 15 minutes before removing netting and slicing turkey.

Breast of Turkey (Bone-in)

1. Thaw turkey in refrigerator or cold water.
2. **Make Browning Sauce:** Blend together 1/2 stick (1/4 cup) melted butter, 1/4 teaspoon paprika and 1/8 teaspoon browning and seasoning sauce.
3. Place thawed turkey (40°F), skin side down, in microwave-safe dish. Brush sides of turkey with Browning Sauce.
4. Cook for 14 to 16 minutes per pound (net weight minus 8-ounce gravy packet, if present). Divide total time into three equal intervals.
5. Microwave at High (100% power) for first interval. Remove and discard drippings. Place turkey on side. Brush with Browning Sauce.
6. Microwave at Medium (50% power) for second interval. Remove and discard drippings. Place turkey on other side. Brush with Browning Sauce.
7. Microwave at Medium (50% power) for third interval.
8. At end of cook, microwave meat thermometer inserted deep into thickest part of breast, not touching bone, should be 170°F. Cook longer if necessary.
9. Cover cooked turkey with foil. Let stand 15 minutes for easier carving.

Note: The microwave methods in this booklet were developed using 625 to 700 watt microwave ovens. Since ovens vary, it may be necessary to adjust times.

Stuffed or Unstuffed Turkey

Approximate Cook Time in 625 to 700 watt Microwave Ovens

TIMES	WEIGHT								
	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 and 3 in the open-pan roasting instructions on p. 1. If stuffed, cover stuffing with plastic wrap to hold stuffing in place.
2. Make Browning Sauce: Blend together 1/2 stick (1/4 cup) melted butter, 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.) **Note:** Do not allow turkey to stand between cooking times.
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 Browning 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 Browning 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.

The Butterball Turkey Talk-Line™ was created in 1981 to help cooks nationwide prepare their turkeys with ease. During the months of November and December, 44 specially-trained home economists and nutritionists are available to answer any and all turkey preparation questions — the common and the uncommon. So, if you have any questions on how to buy, thaw, stuff, cook and carve your holiday bird or have questions on nutrition and food safety . . . call the Butterball Turkey Talk-Line for the answers!

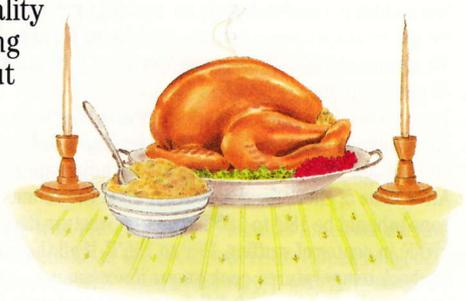
TOLL-FREE
1-800-323-4848



It is a well-known turkey fact that Benjamin Franklin pushed long and hard to make the turkey the national bird. While he did not succeed in Congress, the turkey did become America's bird of choice.

Whether you grew up in the North, South, East, West or anywhere in between, chances are you grew up having turkey on your table for Thanksgiving. Today, the turkey is still there for Thanksgiving but, more than likely, also appears on your table for weekday family meals, as a lunchbox staple and for backyard barbecues.

The following recipes are American classics that are just as appropriate for today's lifestyle as they were years ago in Grandma's kitchen. Some are old stand-bys and others you will welcome back to the family dinner table. Many of the traditional recipes have been updated or adapted for turkey to help you enjoy traditional tastes and premium **Butterball** quality on Thanksgiving and throughout the year.



Hot from the Oven Good!

Turkey Spoon Bread

2 cups finely chopped cooked

Butterball turkey

3 cups milk, divided

1 cup yellow cornmeal

1/4 cup butter or margarine

1 tablespoon sugar

1-1/2 teaspoons baking powder

1/4 teaspoon *each* salt and ground red pepper

1 cup whole kernel corn, fresh or frozen, thawed and drained well

1/2 cup finely chopped green onions

4 eggs, separated

Red pepper relish or salsa, optional

Preheat oven to 325°F. Combine 2-1/4 cups of the milk and cornmeal in 3-quart saucepan. Cook, stirring constantly, over medium heat, 8 to 10 minutes. Reduce heat to low. Stir in the remaining 3/4 cup milk, butter, sugar, baking powder, salt and red pepper. Cook and stir about 2 minutes. Remove from heat. Fold in turkey, corn and green onions; set aside. Beat egg whites to stiff peaks in medium bowl. In another medium bowl, beat egg yolks until thick and lemon-colored. Stir 1 cup of the hot turkey mixture into beaten yolks, then combine with rest of turkey mixture in saucepan. Gently fold egg whites into turkey mixture in saucepan. Turn into well-greased 2-quart soufflé dish or casserole. Bake 1 to 1-1/4 hours. Serve with roasted red pepper relish if desired. Makes 6 servings.

Talk About Turkey!

Turkey with Creamy Celery Sauce

The spring-fresh flavors in this dish give a hint of the season to come.

3-pound **Butterball** Boneless Breast
of Turkey or Boneless Turkey

1 cup diced celery

1/4 cup chopped onion

1 tablespoon butter or margarine

1 can (13-3/4 ounces) chicken broth

2 tablespoons cornstarch

1/2 cup sour cream

1 tablespoon chopped pimiento

1 teaspoon lemon juice

Dash coarsely ground black pepper

Roast or grill turkey according to package directions. Wrap cooked turkey in foil and let stand 10 to 15 minutes. Meanwhile, saute celery and onion in butter in medium saucepan over medium heat until crisp-tender, about 5 minutes. Combine broth and cornstarch in small bowl; add to vegetables. Cook and stir over medium-high heat until thickened. Stir small amount of thickened broth into sour cream, then combine with rest of sauce. Add pimiento, lemon juice and pepper. Heat gently; do not boil. Remove netting from turkey. Slice turkey and serve with Creamy Celery Sauce. Makes 8 servings (2 cups sauce).

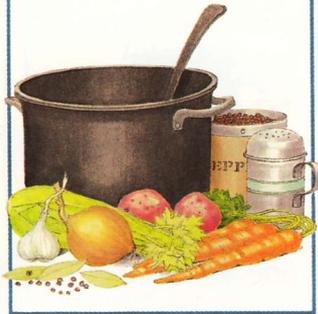
Traditional Spoon Bread is a simple, rich and dense corn bread that must be served with a spoon. Hot from the oven, soft in the inside with a golden corn-meal crust, it is a favorite American side dish, hearty enough to serve as a complete meal.



"Of soup and love, the first is best."

SPANISH PROVERB

Other things to warm your heart: autumn leaves . . . fresh-popped popcorn, the first frost . . . touch football, home movies . . . warm apple pie, a new kitten . . . a crackling fire, a country fair . . . a child's first step, Thanksgiving Day parades . . . snuggling beneath a blanket . . . a roasting **Butterball** turkey.



Warms Your Heart!

Turkey Frame Soup

Roasted Butterball turkey carcass	1 bay leaf
3 ribs celery, cut into quarters	1 tablespoon salt
1 carrot, cut into quarters	10 black peppercorns
1 onion, cut into quarters	1/8 teaspoon paprika
2 cloves garlic, cut into halves	10 cups water

Turkey Frame Soup Stock: Break turkey carcass and place in Dutch oven; add remaining ingredients. Bring to a boil over high heat. Reduce heat to low; cover and simmer 2 hours. Remove carcass. Strip turkey from bones; reserve turkey. Discard carcass. Strain stock and discard vegetables and seasonings. Reserve stock and turkey for soup. Makes about 8 cups.

Turkey Barley Soup: Bring to a boil 8 cups Turkey Frame Soup Stock, 1/2 cup chopped onion and 1/3 cup medium barley in Dutch oven. Simmer, covered, 30 minutes. Add 1 cup *each* cubed red potato and sliced carrot; simmer 20 minutes more. Stir in 2 cups chopped cooked Butterball turkey, 1-1/2 cups frozen peas and dash pepper; simmer 5 minutes longer. Makes 8 servings.

Turkey Cauliflower and Bacon Casserole

3 cups cubed cooked Butterball turkey	1 egg
8 slices bacon	1/2 cup milk
2 cloves garlic, minced	1 cup (4 ounces) shredded Provolone cheese
2 cups cauliflowererets	1/4 teaspoon salt
1 cup sliced carrots	1/8 teaspoon ground white pepper
1 package (8 ounces) cream cheese, softened	Dash ground mace or nutmeg
	10 rich butter crackers, crushed

Preheat oven to 350°F. Cook bacon in large skillet over medium heat until crisp; remove, break into pieces and set aside. Remove all but 3 tablespoons bacon drippings from skillet and saute garlic until tender, but not brown. Add cauliflower and carrots; cover and cook 3 to 5 minutes. Stir in turkey and reserved bacon. Place turkey mixture into greased 2-quart shallow casserole. Set aside. Combine cream cheese, egg, milk, Provolone cheese, salt, pepper and mace in medium bowl. Pour over turkey mixture and carefully stir until blended. Top with crushed crackers and bake 25 minutes or until hot. Makes 4 to 5 servings.

Turkey Pot Pie

2-1/2 cups cubed cooked **Butterball** turkey
1-1/2 cups diced pared sweet potato
2 cups broccoli flowerets, fresh or frozen
1 cup frozen pearl onions, thawed
1/4 cup snipped fresh parsley
2 tablespoons butter or margarine
3 tablespoons cornstarch

1/4 to 1/2 teaspoon dried rosemary leaves, crushed
1/4 teaspoon ground black pepper
Dash ground allspice
1-3/4 cups chicken stock or canned broth (13-3/4 ounce can)
1/4 cup dry white wine
1 refrigerated pie crust

Cook potato, covered, in boiling water 4 minutes in saucepan. Add broccoli and onions. Cook, covered, 1 to 2 minutes. Drain well. Turn vegetables into 2-quart shallow baking dish. Stir in turkey and parsley. In same saucepan, melt butter over medium heat. Stir in cornstarch, rosemary, pepper and allspice. Gradually add chicken stock and wine. Cook and stir until thickened. Pour over turkey mixture; stir to combine. Preheat oven to 375°F. Prepare crust according to package directions. Place crust over top of dish; trim edges and press to sides of dish. Cut slits in center of crust. Place dish on baking sheet. Bake 30 to 35 minutes or until crust is golden brown. Makes 6 servings.

Spinach Turkey Timbales with Honey Mustard Sauce

Timbales were a meal-time staple years ago and deserve a revival! They are simply a drum-shaped dish baked in small custard cups.

1-1/2 cups finely chopped cooked **Butterball** turkey
4 eggs
1-1/4 cups half and half
1-1/2 teaspoons minced fresh parsley
1/4 teaspoon *each* dried marjoram leaves, salt and ground pepper

1/8 teaspoon ground nutmeg
1 package (10 ounces) frozen chopped spinach, thawed, squeezed dry
3/4 cup sour half and half
1 tablespoon *each* fresh lemon juice, spicy brown mustard and honey
1/4 teaspoon salt

Preheat oven to 375°F. Beat eggs in large mixing bowl. Stir in half and half, parsley, marjoram, salt, pepper and nutmeg. Add turkey and spinach; blend. Butter bottoms only of six 6-ounce custard cups. Spoon mixture into custard cups and place in 13x9x2-inch baking dish. Pour hot water into dish to come halfway up sides of custard cups. Bake 30 minutes. To prepare sauce, combine rest of ingredients in saucepan. Stir and heat gently over low heat. To serve, invert timbales on plate. Top with hot sauce. Makes 6 servings.

Meat and vegetable pies, centuries old, were once a standby in farm houses across America. One simple version appeared in the 1844 cookbook, The Improved Housewife by a Married Lady. The recipe casually called for "a half-pound of butter layered with three pounds of stewed fowl, wrapped neatly in a double crust." Today, our pies have a fresh new look and lighter aromatic flavors.



Squash tumbled out of the traditional Horn-of-Plenty and plentiful it is! All year 'round Americans serve squash with their daily meals.

Squash can be baked and served with either savory seasonings such as Parmesan cheese, onion and bacon, or sweet touches such as butter, chopped nuts, cinnamon, nutmeg, allspice and brown sugar.



Nutty Two-Bread Stuffing

Pecans, walnuts or almonds. Choose your favorite nut or a combination of all three to accent this hearty rye and corn bread stuffing.

1/2 cup butter or margarine	4 cups dry seeded rye bread cubes (6 to 7 slices, cubed and dried overnight)
1-1/2 cups chopped onion	
1 teaspoon dried marjoram leaves	3/4 cup coarsely chopped walnuts, toasted
1 teaspoon poultry seasoning	1-1/2 cups chicken broth or water
3 cups dry crumbled packaged corn bread stuffing	

Preheat oven to 325°F. Melt butter in medium saucepan over medium-high heat. Add onion; cook and stir until onion is tender, about 5 minutes. Stir in marjoram and poultry seasoning. Combine corn bread stuffing, bread cubes and walnuts in large bowl. Add onion mixture and broth. Toss to combine. Place in greased 2-quart casserole. Cover and bake 40 minutes or until hot. Makes 10 to 14 servings (8 cups).

Note: If desired, dressing may be used to stuff a 12 to 14-pound **Butterball** turkey.

Light Wine Giblet Gravy

Good gravy is as special and delectable as any fancy sauce. When made with turkey giblets, it is as good on fresh biscuits and homemade mashed potatoes as it is atop slices of turkey.

Butterball turkey neck and giblets	6 whole peppercorns
4 cups chicken broth or water	turkey drippings
1-1/2 cups dry white wine	1 teaspoon white wine
1 carrot, diced	Worcestershire sauce
3 tablespoons chopped fresh parsley	1/3 cup cornstarch, dissolved in 1/3 cup water
1/2 teaspoon salt	

To make giblet stock, place turkey neck, heart and gizzard in large saucepan with broth, wine, carrot, parsley, salt and peppercorns. Bring to a boil over high heat. Reduce heat to low and simmer, uncovered, 2 to 2-1/2 hours or until giblets are tender. Add liver the last 1/2 hour. Remove from heat and strain stock, reserving giblets and carrot. Pour stock into 8-cup measure. Remove fat from drippings and discard. Combine drippings and stock; add water, if needed, to make 5 cups. Return stock mixture to saucepan and add Worcestershire sauce. Blend in cornstarch mixture; bring to a boil over medium-high heat and cook until thickened. Add reserved carrot and diced giblets, if desired, to gravy. Makes 5 cups.

Turkey Waldorf Salad with Orange Yogurt

Try this updated version lightened up with orange yogurt, tangy Granny Smith apples and chunks of turkey.

2 cups diced cooked **Butterball** turkey
1 medium ripe banana, mashed
1 carton (6 ounces) orange yogurt
3 tablespoons fresh lemon juice
1 tablespoon *each* white wine vinegar and honey
Dash ground nutmeg

To make dressing, whisk together banana, yogurt, lemon juice, vinegar, honey and nutmeg in medium bowl; set aside. Toss together turkey, apple, grapes, celery, walnuts and currants in large bowl. Stir in dressing. To serve, spoon salad on lettuce leaves. Can be made 6 to 12 hours in advance and stored in the refrigerator. Makes 6 servings.

1 large Granny Smith apple, diced
3/4 cup seedless red grapes, cut into halves
3/4 cup sliced celery
3/4 cup chopped walnuts, toasted
1/3 cup currants or raisins
Lettuce leaves



Cranberry Kumquat Conserve with Dried Cherries

The tart flavor of kumquats and the sweet burst of dried cherries make this conserve good enough to eat out of the fridge with a spoon.

1-1/2 cups kumquats or 1 medium orange
3 cups fresh or frozen cranberries
3/4 cup Port wine
2-1/2 cups packed light brown sugar

1-1/2 cups dried tart red cherries
1/4 cup cider vinegar
1 teaspoon ground cinnamon
1/4 teaspoon *each* salt, ground ginger and ground cloves

Using blender or food processor, coarsely chop kumquats. (If substituting the orange, cut into eighths and remove seeds before chopping.) Combine cranberries and wine in large saucepan. Bring to a boil over high heat. Reduce heat to low; cover and simmer 8 to 10 minutes or until cranberry skins pop. Add kumquats to cranberries. Stir in brown sugar, dried cherries (or 1 can [16 ounces] tart red cherries, drained) vinegar, cinnamon, salt, ginger and cloves. Simmer, uncovered, over medium heat, 30 to 35 minutes or until mixture reaches desired consistency. Cool. Spoon conserve into jars or food storage containers. Store in refrigerator. Makes 2-1/2 cups.

Named for a grand hotel in New York, Waldorf Salad originally was made up of apples, celery and mayonnaise. Other ingredients have been added through the years. Traditionally, it was a favorite at 'Ladies Luncheons' where confidential conversation was as important as the food.



Better the Day After! Turkey Supper Sandwich

There is nothing like leftover Thanksgiving turkey sandwiches — some think it's the best part! This hot open-face version is sure to be a meal-on-a-plate family favorite.

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| 1/2 pound thinly sliced cooked Butterball turkey | 1-1/2 tablespoons cornstarch, dissolved in 2 tablespoons water |
| 2 cups frozen vegetable mix | 4 slices whole grain bread, toasted |
| 1 can (13-3/4 ounces) chicken broth | Grated Parmesan cheese, optional |
| 1 tablespoon Dijon mustard | |

Bring vegetables and broth to a boil in medium saucepan over high heat. Reduce heat to low; cover and simmer 4 minutes or until vegetables are almost tender. Blend together mustard and cornstarch mixture. Add to vegetables; cook and stir over medium heat until thickened. Place turkey on top of vegetables; cover and continue heating 5 minutes or until turkey is hot. To serve, place turkey on toast, top with vegetable sauce and sprinkle with Parmesan cheese. Makes 4 open-faced sandwiches (2-1/2 cups sauce).

Perfect Anytime! Grilled Turkey Sandwich

This sandwich reminds us of the classic grilled cheese — we've dressed it up and added lots of goodies to make it a year 'round favorite. For an extra special treat serve with the Cranberry Kumquat Conserve on p. 9.

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| 8 slices cooked Butterball turkey | 8 thin slices (4 ounces) white or yellow Cheddar cheese |
| 1/2 cup butter or margarine, softened, divided | 1 small Red Delicious apple, sliced thin |
| 3 tablespoons honey | 3 eggs, beaten |
| 8 slices whole wheat or oatmeal bread | 1/2 cup finely chopped pecans |
| 8 thin slices (4 ounces) prosciutto or Canadian bacon | 1/3 cup milk |

Stir together 4 tablespoons of the butter and the honey until well blended in small bowl. Spread 4 slices of bread with butter mixture. Layer 2 slices each of the turkey, prosciutto and cheese on each slice of bread. Top with apple and remaining bread. In shallow dish, stir together eggs, pecans and milk. Dip each sandwich in egg mixture, turning to coat both sides. Melt 2 tablespoons of the remaining butter in large skillet over medium heat. Brown both sides of 2 sandwiches, covered, for 4 to 5 minutes per side. Repeat with remaining butter and sandwiches. Makes 4 sandwiches.

Colorful holiday parades are an important part of celebrating Thanksgiving. The first Macy's Thanksgiving Day parade was held in 1924. And, Thanksgiving "processionals," as they were originally called, first became popular in the 1860s.



Turkey never had it so good!

Turkey Pepper Hash

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| 2 cups cubed cooked Butterball turkey | 1 tablespoon <i>each</i> poultry seasoning and Worcestershire sauce |
| 1-1/2 pounds small new red potatoes, cut into pieces | 1/4 teaspoon <i>each</i> salt and ground black pepper |
| 3 tablespoons butter or margarine | 3/4 cup half and half or milk |
| 1 large onion, chopped | 4 eggs |
| 1 <i>each</i> large green and red bell pepper, chopped coarse | 3 tablespoons finely chopped chives or green onions |
| 2 large ribs celery, sliced | Coarsely ground black pepper |

Cook potatoes, covered, in boiling water 10 to 12 minutes or until just tender in large saucepan. Drain; set aside. In large, heavy skillet, melt butter over medium heat. Stir in onion, green and red peppers, celery, poultry seasoning, Worcestershire sauce, salt and ground pepper. Cook and stir 5 to 7 minutes or until vegetables are crisp-tender. Stir in turkey, cooked potatoes and half and half. Cover and heat over low heat about 10 minutes or until mixture is hot.

Meanwhile, fry eggs in separate skillet.

If desired, top with 4 fried eggs and sprinkle with chives and coarsely ground pepper. Makes 6 servings.



Turkey Sweet Potato Bake

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|--|--|
| 3-pound Butterball Boneless Breast of Turkey or Boneless Turkey | 1 cup orange juice |
| 3 medium sweet potatoes, pared, cut into eighths | 1 tablespoon sugar |
| 3 firm green pears, cored, cut into eighths | 2 teaspoons spicy brown mustard |
| | Dash ground cinnamon |
| | 1/2 cup seedless green or red grape halves |

Roast turkey according to package directions. Meanwhile, place sweet potatoes and pears in 2-quart shallow casserole. Combine orange juice, sugar, mustard and cinnamon in small bowl; pour over potatoes and pears. Cover casserole and bake in 325°F oven with turkey 1-1/4 hours. When turkey is done, combine turkey drippings and orange juice mixture from casserole in small saucepan. Add grapes. Bring to a boil and simmer 3 minutes. Serve sauce with sliced turkey, sweet potatoes and pears. Makes 8 servings.

Ambrosia

Ambrosia is said to be the mythological nectar of the gods. Many years ago, a simple, fresh orange and coconut concoction was given this heady name. The recipe has been passed down and altered through generations. Try this original version of American ambrosia as a fresh, light 1980s dessert alternative.

Peel and section oranges; allowing one or more orange per dinner guest. Place orange sections in serving bowl and squeeze juice from one additional orange over them. Sprinkle grated coconut to taste and add a drizzle of orange liqueur if desired.



Succotash Turkey Stew

This rich succotash stew has a rich long-simmered flavor but takes only 30 minutes to cook. Only the cook needs to know!

In rough translation, succotash means a hodgepodge of whatever is in season. The Pilgrims learned to grow corn and beans from the Indians and this dish captures the rich flavors of the first harvest that has made this combination of corn and lima beans an American favorite.

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|---|---|
| 3 cups diced cooked Butterball turkey | 2 cups fresh lima beans or 1 package (10 ounces) frozen, thawed |
| 6 slices bacon | 1-1/2 cups whole kernel corn |
| 3/4 cup sliced celery | 1/4 cup tomato paste |
| 1/2 cup thinly sliced shallots or green onions | 1-1/2 teaspoons to 1 tablespoon snipped fresh thyme or 1/2 to 1 teaspoon dried thyme leaves |
| 2 large cloves garlic, minced | 1 bay leaf |
| 8 cups Turkey Frame Soup Stock (p. 6) or canned chicken broth | 1/4 teaspoon <i>each</i> salt and coarsely ground black pepper |
| 4 large tomatoes, chopped coarse | |

Cook bacon in Dutch oven over medium heat until crisp; remove, crumble and set aside. Remove all but 3 tablespoons bacon drippings from Dutch oven and add celery, shallots and garlic. Cook and stir 3 to 4 minutes or until vegetables are tender. Stir in remaining ingredients. Bring to a boil over high heat. Reduce heat to low and simmer 30 minutes. Remove and discard bay leaf. Sprinkle each serving with bacon. Makes 8 servings.

Tips from the Butterball Turkey Talk-Line

- 12-pound uncooked turkey yields 14 to 16 cups diced cooked turkey
- 3-1/2 pound uncooked boneless turkey yields 5 cups diced cooked turkey
- For turkeys up to 10 pounds, use 1/2 cup stuffing per pound
- For turkeys over 10 pounds, use 3/4 cup stuffing per pound
- 1 cup whipping cream equals 2 cups whipped
- 4 ounces cheese equals 1 cup shredded or cubed
- 1 slice bread equals 3/4 cup soft or 1/4 cup fine dry bread crumbs
- 1 medium apple equals 1 cup sliced
- 1 medium lemon equals 3 tablespoons juice
- 1 medium onion equals 1/2 cup chopped



Share Your Favorite Family Fare with Butterball!

The Butterball Turkey Talk-Line has been sharing its holiday cooking expertise with America's holiday cooks for the past seven years. This year, we would like you to share *your* expertise with us. Send us your favorite holiday recipe and we'll choose *our* favorites from *your* favorites for publication in the 1989 Butterball Turkey Talk-Line cookbook.

Enter today and you could win fabulous prizes! Contest deadline is March 31, 1989.

BUTTERBALL® "FAVORITE HOLIDAY RECIPE CONTEST"

1. **ELIGIBILITY** Contest is open to residents (18 years of age and over) of the USA, its territories and APO/FPO addresses. Excluded are: employees of Swift-Eckrich, Inc., its agencies, the judging organization and their immediate families, and those involved in the preparation of food for pay such as chefs, food writers and home economists.

CONTEST VOID WHERE PROHIBITED OR RESTRICTED BY LAW. ALL FEDERAL, STATE AND LOCAL LAWS APPLY.

2. **CATEGORIES** Swift-Eckrich, Inc. seeks original Thanksgiving recipes for TURKEY/TURKEY LEFTOVERS; SIDE DISHES/STUFFINGS; and DESSERTS.

3. **HOW TO ENTER** Beginning November 1, 1988, send entries to **BUTTERBALL® "FAVORITE HOLIDAY RECIPE CONTEST", P.O. Box 1370, Barrington, IL 60011.** Enter as often as you wish, but only one recipe will be selected as a winner. Only one winner per household. To be considered eligible:

- A. Recipe must include: name of recipe, number of servings, list of ingredients with specific quantities (standard U.S. measurements) in order of use, followed by complete directions.
- B. Recipe must be printed or typed on 8-1/2 x 11-inch sheet of paper and must include your name, address, phone number and category in the upper right corner.
- C. Each entry must be mailed in a separate envelope. Entries must be postmarked no later than midnight March 31, 1989 and received no later than April 7, 1989. If duplicate entries are received, the earliest postmark will be judged. Swift-Eckrich, Inc. is not responsible for lost or late mail. All entries become the property of Swift-Eckrich, Inc. None will be returned. Contest Sponsor and others have the right to publish or advertise the recipe, its name or title and the name of the contestant without added compensation. Sponsor has the right to modify recipes or recipe titles. Contestants hereby agree to indemnify and hold harmless the Contest Sponsor from any and all claims, damages, liabilities and expenses including any attorney fees arising out of infringements of any patent, trademark, copyright or other use of the name of the recipe submitted. No communications or correspondence will be entered into between contestants and Swift-Eckrich, Inc. or the judging organization.
- D. **JUDGING PROCEDURES** Judging will be conducted by an independent judging organization. Recipes will be judged on the following criteria: taste; appearance; and originality.

By entering the contest, you warrant that to the best of your knowledge, your recipe is original and unpublished. The judging organization will disqualify any recipes known to have been published previously, or recipes which have been previous winners in national contests. Judges' decisions are final. Before the final judging, semi-finalists will be asked to sign an affidavit regarding participation in the contest.

E. **PRIZES** A total of 19 prizes will be awarded.

One (1) Grand Prize Winner — Chest or Upright Freezer

1 First Prize in each of 3 categories — 8-piece cast aluminum cookware set

2 Second Prizes in each of 3 categories — 7-piece Wilkinson Cutlery Set

3 Third Prizes in each of 3 categories — Open-Pan Roaster with \$15. Butterball® Turkey Gift Check.

APPLICABLE TAX IS SOLE RESPONSIBILITY OF WINNERS. Winners will be notified within 90 days of contest closing.

For list of prize winners, send a stamped, self-addressed business size envelope to: **BUTTERBALL® "FAVORITE HOLIDAY RECIPE CONTEST", P.O. Box 930, Barrington, IL 60011.**

Swift-Eckrich, Inc.
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Any Questions? Call the
Butterball Turkey Talk-Line™

1-800-323-4848

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