

# FOOD

## Glazed Roast Turkey with Cranberry Stuffing

### Stuffing

- 1 cup butter or margarine
- 3 medium celery stalks (with leaves), chopped (1 1/2 cups)
- 3/4 cup finely chopped onion
- 9 cups soft bread cubes (15 slices) or cornbread cubes
- 1/2 cup dried cranberries or raisins
- 2 Tbs. chopped fresh or 1 1/2 tsp. dried sage leaves
- 1 Tbs. chopped fresh or 1 tsp. dried thyme leaves
- 1/2 tsp. salt
- 1/2 tsp. pepper

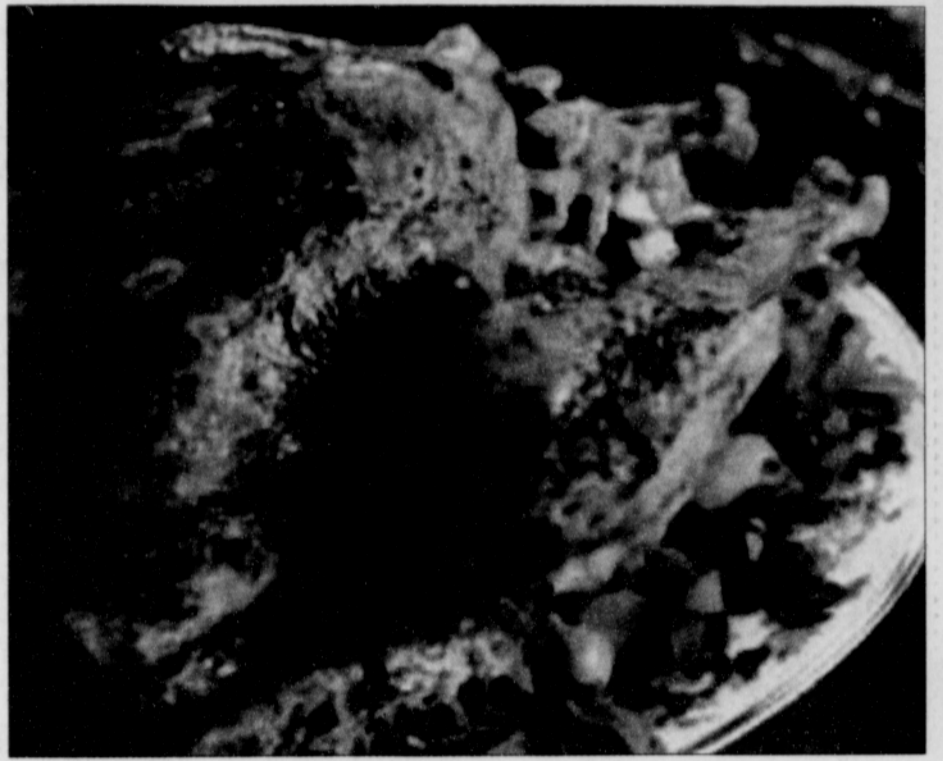
### Turkey

- 1 whole turkey (12 lbs.), thawed if frozen
- 2 Tbs. butter or margarine, melted

### Cranberry-Apple Glaze

- 1 can (8 oz) jellied cranberry sauce
- 1/4 cup apple jelly
- 1/4 cup light corn syrup

*"The shiny, red-hued glaze will make this year's turkey even more special!"*



### Directions

1. Heat oven to 325°F. In 10-inch skillet, melt 1 cup butter over medium heat. Cook celery and onion in butter, stirring frequently, until onion is tender. Stir in about one-third of the bread cubes. Place in large bowl. Add remaining bread cubes and remaining stuffing ingredients;

toss.

2. Stuff turkey just before roasting. Fill wishbone area with stuffing first. Fasten neck skin to back with skewer. Fold wings across back with tips touching. Fill body cavity lightly. (Do not pack--stuffing will expand while cooking.) Tuck drumsticks under band of skin at tail, or tie together with

heavy string, and then tie to tail. 3. Place turkey, breast side up, on rack in shallow roasting pan. Brush with 2 tablespoons butter. Insert meat thermometer so tip is in thickest part of inside thigh muscle and does not touch bone. Do not add water.

4. Roast uncovered, following directions on packaging for ap-

proximate total cooking time. Thermometer will read 180°F when turkey is done, and the drumstick should move easily when lifted or twisted. Roast until juice is no longer pink when center of thigh is cut. Thermometer placed in center of stuffing will read 165°F when done. If a meat thermometer is not used, begin testing for

doneness about 30 minutes before Timetable indicates. (See Timetable for Roasting Poultry for exact times.)

5. In 1-quart saucepan, mix all glaze ingredients. Cook over medium heat about 5 minutes, stirring occasionally, until melted and smooth. Brush glaze on turkey about 20 minutes before turkey is done.

Place a tent of foil loosely over turkey when it begins to turn golden. When two-thirds done, cut band of skin or string holding legs. When turkey is done, place on warm platter and cover with foil to keep warm. Let stand about 15 minutes for easiest carving. To serve, brush again with glaze before carving.

## Easy Vegan Apple Pie Recipe

### Ingredients

- \*4-5 Granny Smith apples, cored and thinly sliced
- \*1/3 cup vegan margarine, softened
- \*1/3 cup packed brown sugar
- \*1 Tbs. ground cinnamon
- \*1 tsp grated nutmeg
- \*1 pre-made 9 inch pie crust

*"There's nothing like fresh homemade apple pie!"*

### Directions

1. Preheat the oven to 350 degrees.
2. Place the apples in the crust. Dot with half the vegan margarine. Stir the rest of the margarine into the brown sugar and spices and crumble this mixture on top of the apples.
3. Bake for 45 to 50 minutes, or until apples are very soft when pierced with a knife.



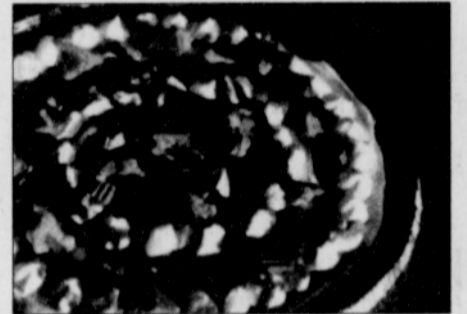
## Smooth and Creamy Peanut Butter Pie

### Ingredients

- 3/4 cup creamy peanut butter
- 1 (3 ounce) package cream cheese
- 1 1/4 cups confectioners' sugar
- 1 (12 ounce) container frozen whipped topping, thawed
- 1 (9 inch) prepared chocolate cookie crumb crust

### Directions

1. In a large bowl, mix together peanut butter, cream cheese and sugar. Then stir whipped topping into peanut butter mixture. Whisk until smooth and no lumps remain.
2. Pour filling into pie crust and refrigerate for about 3 hours until pie is firm.



*"This pie is so smooth and creamy that it will melt in your mouth! It's always requested by my family members for its ultimate peanut butter flavor."*

## Homemade Refreshing Fruit Juice Recipes

*Fruit juices are an excellent refreshment and anyone that enjoys them will likely also enjoy fruit gifts. You can send friends and family a fruit gift basket and they can be perfect as birthday gifts or even as Holiday gift baskets. Fruit juices and fruit are important parts of your diet and are great gift that promotes good health.*



### Lemon~Lime Ginger Ale

#### Ingredients

- handful of grapes
- 1 apple, cored and sliced
- 1/2 inch fresh ginger (less if you find the taste too strong)
- 1/2 lime
- 1/4 lemon
- sparkling mineral water

#### Directions

Remove the grapes from the stem. Juice the apple and ginger together, then juice the rest of the fruit. Pour the juice in a large glass and fill to the top with sparkling water and serve with ice.



### Blueberry Cherry Juice Recipe

#### Ingredients

- handful of cherries, pitted
- 3/4 cup blueberries
- 1 apple, cored and sliced

#### Directions

Process the fruit in a juicer and serve.

### Gingered Apple Cider Juice

#### Ingredients

- 1 inch piece ginger
- 3 apples or 1 cup apple cider

#### Directions

Process through a juicer and serve.

### Fruit Punch (Juice)

#### Ingredients

- 6 strawberries, fresh or thawed from frozen
- 1 apple, cored and sliced
- 1/2 orange, peeled and sectioned

#### Directions

Process the fruit in a juicer and serve.

### Fruit Nectar Recipe

#### Ingredients

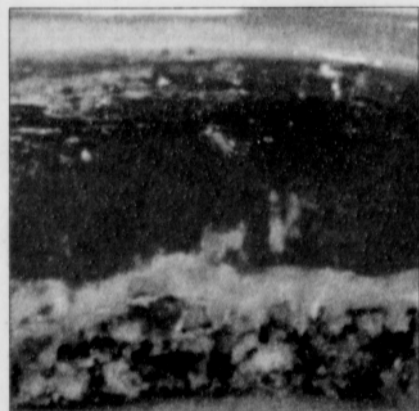
- 1/2 cup raspberries, fresh or thawed
- 1 orange, peeled and sectioned
- 1 nectarine, pitted and sliced

#### Directions

Process the fruit in a juicer and serve.

## Strawberry Pretzel Salad

*"This three layer salad includes a pretzel crust, cream cheese center, and strawberry top."*



### Ingredients

- 1 1/2 cups crushed pretzels
- 4 1/2 Tbs. white sugar
- 3/4 cup butter, melted
- 1 cup white sugar
- 2 (8 ounce) packages cream cheese
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (6 ounce) package strawberry flavored gelatin
- 2 cups boiling water
- 1 (16 ounce) package frozen strawberries

### Directions

1. Preheat oven to 350 degrees F (175 degrees C). Mix together the pretzels, 4 1/2 tablespoons sugar and melted butter. Press into the bottom of a 9x13 inch pan. Bake for 10 minutes, or lightly toasted. Set aside to cool completely.
2. In a medium bowl, beat the sugar and cream cheese until smooth. Fold in whipped topping. Spread evenly over the cooled crust. Refrigerate until set, about 30 minutes.
3. In a medium bowl, stir together the gelatin mix and boiling water. Mix in frozen strawberries, and stir until thawed. Pour over cream cheese mixture in pan. Refrigerate until completely chilled, at least 1 hour.

## Holiday Events Need License

Churches and organizations sponsoring holiday events that serve food to the public must obtain a "benevolent" temporary restaurant license from Multnomah County Health Department.

Each year, county health inspectors advise and consult with hundreds of churches, schools, and other non-profit organizations, known as benevolent organizations. Oregon law requires temporary restaurant licenses for holiday events which help to ensure safe food practices and reduce the likelihood of food-borne illness.

To obtain a Benevolent Temporary License, an application must be completed and submitted to Multnomah County Health Department 15 days prior to the event.

For more information or to request the application, call 503-988-3400 or visit the website [mchealthinspect.org](http://mchealthinspect.org).

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