

FOOD

Marmalade-Glazed Turkey

16 servings; 1 1/4 hours prep time; Cook time is 4 hours, 15 minutes (let stand for 20 minutes).

Ingredients

- 1 16-pound frozen turkey
- Stuffing (your favorite recipe works)
- Fresh bay leaves, fresh cranberries, key limes, kumquats, clementines and/or tangerines (optional)
- 1 cup orange marmalade
- 1/4 cup honey
- 1 tablespoon lemon juice
- 1 tablespoon Dijon-style mustard

Directions

1. Thaw turkey in refrigerator, allowing 24 hours for every 5 pounds.
2. Prepare Sausage-Cornbread Stuffing; set aside.
3. Preheat oven to 325 degrees F. Remove neck and giblets from turkey. Rinse turkey inside and out; drain and pat dry with paper towels. Spoon some of the stuffing into the neck cavity. Pull the neck skin over stuffing; fasten to back with a skewer.
4. Loosely spoon stuffing into body cavity (no more than 3/4 cup per pound of turkey). (Place any remaining stuffing in a 3-quart casserole; cover and chill. Bake stuffing alongside turkey for 45 minutes or until heated through.)
5. Tuck drumstick ends under the band of skin across the tail or tie the drumsticks securely to the tail. Twist wing tips under back, if desired.
6. Place turkey, breast side up, on a rack in a shallow roasting pan. Insert a meat thermometer into the center of an inside thigh muscle without the thermometer touching bone. Cover turkey loosely with foil.
7. Roast turkey for 3-3/4 hours. Cut string or band of skin between drumsticks so thighs will cook evenly. Uncover; roast 30 to 45 minutes or until thermometer registers 180 degrees F to 185 degrees F and stuffing registers at least 165 degrees F.
8. Remove the turkey from the oven. Cover and let stand for 20 minutes before carving. Transfer to serving platter. Place bay leaves, fresh cranberries, key limes, kumquats, clementines and tangerines around turkey to garnish, if desired.
9. For marmalade glaze, in a small saucepan combine marmalade, honey, lemon juice, and mustard. Cook and stir until heated through. Spoon 1/3 of the mixture over the turkey; pass remaining sauce.
10. Advance Preparation: Prepare marmalade glaze as directed. Cover and chill up to 24 hours. Reheat before serving.



Cornbread and Sausage Stuffing

Cornbread stuffing, a Southern favorite, is a nice change from more traditional white-bread stuffing. I made this dish for my very fussy family last Thanksgiving. It was super-easy to do. 12 servings, scant 1 cup each; 25 minutes prep time, 50 minutes total cook time.

Ingredients

- 1 pound sweet Italian turkey sausage, (about 4 links), casings removed
- 2 cups finely chopped onion
- 1 1/2 cups finely chopped celery
- 1/4 teaspoon salt
- Freshly ground pepper, to taste
- 2 pounds prepared cornbread, cut into 3/4-inch cubes (about 12 cups)
- 1/4 cup chopped fresh parsley
- 1 tablespoon chopped fresh sage
- 1 1/2-3 cups reduced-sodium chicken broth

Preparation

1. Preheat oven to 325°F. Coat a 9-by-13-inch baking pan with cooking spray.
 2. Cook sausage in a large nonstick skillet over medium-high heat, stirring and breaking up with a wooden spoon, until browned, about 10 minutes. Add onion and celery; cover, reduce heat and cook, stirring occasionally, until tender, about 10 minutes. Transfer the mixture to a large bowl. Season with salt and pepper. Add cornbread, parsley and sage.
 3. Bring broth to a simmer in a small saucepan. Pour 1 cup over the stuffing mixture and toss gently (the cornbread will break into smaller pieces). Add as much of the remaining broth as needed, 1/2 cup at a time, until the stuffing feels moist but not wet. Spoon the stuffing into the prepared pan and cover with foil.
 4. Bake the stuffing until thoroughly heated, about 25 minutes. Serve warm.
- Make Ahead Tip: Prepare through Step 3, cover and refrigerate for up to 1 day. Bake at 350°F until hot, about 30 minutes.



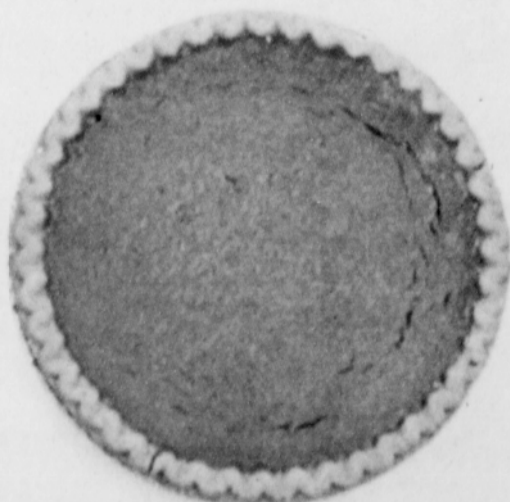
Pumpkin Pie Made Easy

Ingredients

- 1 (9 inch) unbaked pastry shell
- 1 (16 oz.) can pumpkin
- 1 (14 oz.) can Eagle Brand sweetened condensed milk
- 2 eggs
- 1 tsp. cinnamon
- 1/2 tsp. salt
- 1/2 tsp. ginger
- 1/2 tsp. nutmeg

Directions

Preheat oven to 425 degrees. Combine ingredients in large bowl, pour into shell, bake 15 minutes, reduce oven temperature to 350 degrees and continue baking 35-40 minutes until knife inserted in center comes out clean.



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3.77 lb. Northern Cooked Shrimp
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Thru Tuesday, November 17

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