

# FOOD

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## Cooking for Holiday Celebrations

### Easy-Cheesy Scallop Potatoes

#### Ingredients:

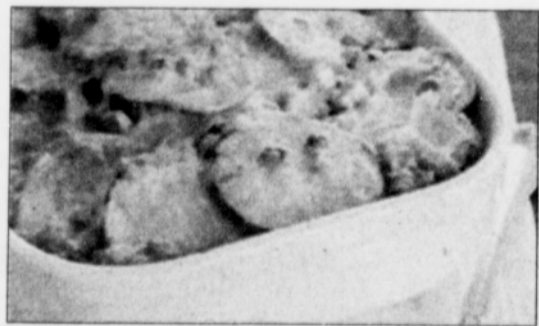
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1 cup chicken broth
- 3 lb. red potatoes (about 9), thinly sliced
- 1 pkg. (6 oz.) OSCAR MAYER Smoked Ham, chopped
- 1 pkg. (8 oz.) KRAFT Shredded Cheddar Cheese, divided
- 1 cup frozen peas

#### Directions:

1. HEAT oven to 350°F. Mix cream cheese, sour cream and broth in large bowl until well blended. Add potatoes, ham, 1-3/4 cups of the cheese and peas; stir gently to coat all ingredients.
2. SPOON into 13x9-inch baking dish sprayed with cooking spray. Sprinkle with remaining cheese.
3. BAKE 1 hour or until casserole is heated through and potatoes are tender.

**SERVING SUGGESTION:** Balance this creamy, indulgent side dish by serving it alongside cooked lean meat or fish and a steamed green vegetable.

**VARIATION:** Substitute smoked Turkey for the ham and/or 1 cup frozen mixed vegetables for the peas.



### Perfect Turkey

*A perfectly seasoned and juicy turkey*

#### Ingredients

- 2 cups kosher salt
- 1/2 cup butter, melted
- 2 large onions, peeled and chopped
- 4 carrots, peeled and chopped
- 4 stalks celery, chopped
- 2 sprigs fresh thyme
- 1 bay leaf
- 1 cup dry white wine
- 1 (18 pound) whole turkey, neck and giblets removed

#### Directions

1. Rub the turkey inside and out with the kosher salt. Place the bird in a large stock pot, and cover with cold water. Place in the refrigerator, and allow the turkey to soak in the salt and water mixture 12 hours, or overnight. Preheat oven to 350 degrees F (175 degrees C). Thoroughly rinse the turkey, and discard the brine mixture.
2. Brush the turkey with 1/2 the melted butter. Place breast side down on a roasting rack in a shallow roasting pan. Stuff the turkey cavity with 1 onion, 1/2 the carrots, 1/2 the celery, 1 sprig of thyme, and the bay leaf. Scatter the remaining vegetables and thyme around the bottom of the roasting pan, and cover with the white wine.
3. Roast uncovered 3 1/2 to 4 hours in the preheated oven, until the internal temperature of the thigh reaches 180 degrees F (85 degrees C). Carefully turn the turkey breast side up about 2/3 through the roasting time, and brush with the remaining butter. Allow the bird to stand about 30 minutes before carving.

