

NOVEMBER 55

Prices in this ad valid till November 25th
ALL LIMITS ARE PER HOUSEHOLD, PER DAY. Selection varies by store.

Prices in this ad are effective Friday, November 25, 2011 in all Safeway stores in Oregon (except Milton-Freewater) and S.W. Washington stores serving Wahkiakum, Cowfitz, Clark, Skamania and Klickitat Counties. Items offered for sale are not available to other dealers or wholesalers. Sales of products containing ephedrine, pseudoephedrine or phenylpropanolamine limited by law. Quantity rights reserved. SOME ADVERTISING ITEMS MAY NOT BE AVAILABLE IN ALL STORES. Some advertised prices may be even lower in some stores. On Buy One, Get One Free ("BOGO") offers, customer must purchase the first item to receive the second item free. BOGO offers are not 1/2 price sales. If only a single item purchased, the regular price applies. Manufacturers' coupons may be used on purchased items only — not on free items. Limit one coupon per purchased item. Customer will be responsible for tax and deposits as required by law on the purchased and free items. No liquor sales in excess of 52 gallons. No liquor sales for resale. Liquor sales at licensed Safeway stores only. © 2011 Safeway Inc. Availability of items may vary by store. Online and In-store prices, discounts and offers may differ.

FOOD

Smoked Sausage Casserole



Ingredients

- 1 package (16 oz.) Eckrich® Smoked Sausage, cut into half-inch slices
- 2 cups uncooked rotini pasta
- 1/2 cup chopped (julienne) red pepper
- 1 cup frozen broccoli (thawed & drained)
- 16 oz. processed sharp Cheddar cheese sauce
- · 1 cup shredded sharp Cheddar cheese
- · Salt and pepper to taste

Directions

- 1. Preheat oven to 375? F. Lightly butter a 9x9x2.5 inch baking dish or a 2-quart casserole dish.
- 2. Cook pasta according to package directions.
- **3.** Combine pasta, red pepper, broccoli, cheese sauce, salt and pepper.
- **4.** Spoon mixture into the lightly buttered baking dish. Evenly place sausage pieces into the mixture and top with shredded sharp Cheddar cheese.
- 5. Bake 20-30 minutes or until bubbly and browned on top.



Holiday Stuffed Turkey

Ingredients

- 1/2 c. butter
- 1 (14 oz.) pkg. Pepperidge Farm Herb Seasoned cube
- 1 c. chopped onion
- 1 c. cooked wild rice
- 1/2 tsp. dried savory leaves, crushed
- 1 1/2 c. sliced mushrooms
- 1 lb. chopped giblets (optional)
- 1 (14 1/2 oz. can) chicken broth
- 1/2 tsp. ground nutmeg
- 2 c. cooked, chopped celery
- · 14-16 lb. ready-to-stuff turkey, washed

Directions

- 1. In a large saucepan over medium heat, sauté mushrooms, celery and onion in butter with savory and nutmeg until tender. Remove from heat. Add stuffing, rice and broth. Mix well.
- 2. Spoon stuffing mixture into neck and body cavities lightly; do not compress. Skewer or sew opening closed with butcher's string. Tie legs together.
- 3. Place turkey breast side up on a rack in a roasting pan deep enough to allow up to 1 inch of juices to collect.
- 4. Insert a meat thermometer into the thickest part of meat between breast and thigh, being careful not to touch bone (or use an instant thermometer). While the turkey is cooking, baste occasionally with pan drippings or butter.
- 5. Roast, uncovered, at 325°F until the skin turns golden brown, at which point you can cover the breast portion loosely with a tent of aluminum foil.
- 6. Plan for an approximate roasting time of 4 hours or if using a thermometer, roast until internal temperature reaches 180°F in the deep portion of the thigh (165°F for the breast). When the turkey is done, the drumstick offers little resistance when moved and the juices should run clear and not pink when a large fork is inserted into the thigh joint area.
- 7. When turkey is done, remove from oven and let sit under the aluminum foil for 15-20 minutes before carving. Makes 8-10 servings.