

More and more, the enjoyment of turkey has expanded beyond the traditional holidays. It has taken its place in many diversified dishes as wonderfully pleasing as the honored roast turkey. Here are recipes to enjoy now and in the months ahead.

TURKEY Triumphs

Clockwise left to right: Turkey Parmazini, Festive Turkey Mold en Blanc, Cream of Turkey Soup, Turkey Fiesta with Currant Glaze, and Turkey Towers.



FESTIVE TURKEY MOLD EN BLANC

In the order of their importance, perhaps, the qualities of this unique mold are . . . 1. out-of-this-world flavor . . . 2. firm, easy-to-unmold consistency . . . 3. a recipe that can be extended to larger party-pleasing proportions . . . and (repeat) flavor!

TO PREPARE: 35 MIN.

TO CHILL: 3-4 HRS.

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| $\frac{3}{4}$ cup cold water | $\frac{3}{4}$ teaspoon salt |
| 2 tablespoons (2 env.) unflavored gelatin | $1\frac{1}{2}$ cups hot turkey broth or quick chicken broth |
| $1\frac{1}{2}$ cups mayonnaise | $2\frac{3}{4}$ cups cubed cooked turkey |
| $\frac{3}{4}$ cup (1 6-oz. can) undiluted evaporated milk | 1 cup finely chopped celery |
| $1\frac{1}{2}$ teaspoons Accent | $\frac{1}{2}$ cup chopped parsley |
| | $\frac{1}{2}$ cup chopped salted almonds |
| | $\frac{1}{4}$ cup capers |

1. Pour the cold water into a bowl. Sprinkle the gelatin evenly over the water. Let stand about 5 min. to soften.
2. Blend together in a large bowl the mayonnaise, evaporated milk, Accent, and salt. Set aside.
3. Add the hot turkey broth to the softened gelatin and stir until gelatin is completely dissolved. Cool; chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white.
4. Lightly oil a $1\frac{1}{2}$ -qt. fancy ring mold with salad or cooking oil (not olive oil); drain.
5. When gelatin mixture is of desired consistency, add in small amounts to the mayonnaise mixture blending well after each addition. Stir in the turkey, celery, parsley, almonds, and capers. Turn into prepared mold. Chill until firm, 3 to 4 hrs.
6. Unmold onto chilled serving plate. Garnish with water cress.

8 to 10 servings

TURKEY FIESTA WITH CURRANT GLAZE

A sauce in the grand manner . . . a truly royal sauce . . . an achievement worthy of the King of Birds!

TO PREPARE: 25 MIN.

TO COOK: 55 MIN.

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| 4 lbs. ready-to-cook weight disjointed turkey | $\frac{1}{4}$ cup water |
| 2 teaspoons salt | 1 6-oz. can frozen orange juice concentrate (undiluted) |
| $\frac{1}{2}$ teaspoon paprika | $\frac{1}{4}$ teaspoon Tabasco |
| $\frac{1}{4}$ cup butter | 2 tablespoons currant jelly |
| 2 tablespoons flour | 1 tablespoon shredded Parmesan cheese |
| $\frac{1}{2}$ teaspoon dry mustard | 2 tablespoons currant jelly |
| $\frac{1}{4}$ teaspoon ground ginger | 2 teaspoons prepared mustard |
| $\frac{1}{4}$ teaspoon ground nutmeg | 2 to 3 drops red food coloring |
| $\frac{1}{2}$ cup double-strength quick chicken broth (1 bouillon cube dissolved in $\frac{1}{2}$ cup hot water) | |

1. Rinse turkey pieces and dry thoroughly by patting with absorbent paper. Sprinkle evenly with a mixture of the salt and paprika.
2. Heat butter in a large heavy skillet over medium heat. Place turkey pieces skin-side down in skillet. To brown all sides, turn pieces with tongs or two spoons, as necessary. When turkey is browned, remove from skillet.
3. Blend into drippings in skillet a mixture of the flour, dry mustard, ginger, and nutmeg. Heat until mixture bubbles, stirring constantly. Remove from heat. Add chicken broth and water gradually, stirring constantly. Blend in the undiluted orange juice concentrate.
4. Return to heat and cook rapidly, stirring constantly, until mixture thickens. Cook 1 to 2 min. longer. Blend in the Tabasco, 2 tablespoons currant jelly, and Parmesan cheese. Return turkey pieces to skillet. Cover and simmer about 35 min.
5. For glaze, beat together until blended the currant jelly, prepared mustard, and food coloring.
6. Remove turkey pieces from sauce and arrange on a baking sheet with sides. Set sauce aside to keep warm. Using a pastry brush, brush each turkey piece generously with glaze.
7. Cook in a 325°F oven about 20 min., or until largest pieces of turkey are tender when pierced with a fork; brush with glaze several times. Serve with warm sauce.

About 8 servings

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