



The ever-popular Thanksgiving dessert, pumpkin pie, achieves distinction with a crunchy pecan topping.

Pumpkin Pie

Pastry for a 1-crust 9-in. pie

- 1 1-lb. can (about 2 cups) pumpkin
- $\frac{1}{4}$ cup firmly packed light brown sugar
- $1\frac{1}{2}$ teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon salt
- 2 eggs, slightly beaten
- 1 $14\frac{1}{2}$ -oz. can ($1\frac{1}{2}$ cups) evaporated milk
- $\frac{1}{2}$ cup boiling water
- $\frac{3}{4}$ cup coarsely chopped pecans

1. Line pie pan with pastry; set aside.
2. Blend pumpkin, brown sugar, and a mixture of spices and salt. Add eggs and mix well.
3. Combine evaporated milk and boiling water; add gradually to pumpkin mixture, stirring until mixture is smooth. Pour filling into unbaked pastry shell; sprinkle with pecans.
4. Bake at 400°F for 30 to 35 min., or until a silver knife when inserted halfway between center and edge of filling comes out clean. Cool on cooling rack. *One 9-in. pie*

Roast Turkey

Rinse turkey with cold water; pat dry, inside and out, with absorbent paper. Lightly fill body and neck cavities of bird with *Herbed Stuffing* (see recipe). Fasten neck skin to back with a skewer. Bring wing tips onto back of bird. Push drumsticks under band of skin at tail, if present, or tie to tail with cord. Place turkey, breast side up, on rack in a shallow roasting pan. Brush skin with fat. Insert roast-meat thermometer in bird so that tip is in center of the inside thigh muscle or the thickest part of breast meat. Be sure that the tip does not touch bone. Roast turkey in a 325°F oven until thermometer registers 185°F . (A 14- to 15-lb. bird will require 3 to $3\frac{1}{2}$ hrs.) If desired, baste or brush bird occasionally with pan drippings, especially the dry areas. When turkey is two-thirds done, cut cord or the band of skin at drumsticks. Continue roasting until done. For easier carving, let turkey stand about 30 min.

Herbed Stuffing

Cooked Giblets and Broth (recipe, page 12)

- 4 qts. $\frac{1}{2}$ -in. bread cubes
- 1 cup snipped parsley
- 2 to $2\frac{1}{2}$ teaspoons salt
- 2 teaspoons thyme
- 2 teaspoons rosemary, crushed
- 2 teaspoons marjoram
- 1 teaspoon ground sage
- 1 cup butter or margarine
- 1 cup coarsely chopped onion
- 1 cup coarsely chopped celery with leaves

1. Prepare Cooked Giblets and Broth. Set aside 1 cup chopped cooked giblets and the broth.
2. In a large bowl, toss bread cubes with the reserved chopped giblets, parsley, and a mixture of the next 5 ingredients.
3. Melt butter or margarine in a skillet; add chopped onion and celery. Cook over medium heat about 5 min., stirring occasionally. Toss with the bread mixture.
4. Add 1 to 2 cups broth (depending upon how moist a stuffing is desired), mixing lightly until ingredients are thoroughly blended.

Stuffing for a 14- to 15-lb. turkey

(Continued on page 12)

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