

Roast Turkey

Place stuffed turkey on a rack in a shallow pan and cover with a cloth soaked in melted fat. Occasionally moisten cloth with fat during roasting. Roast at 325°F from 4½ hrs. for a 10-lb. turkey to 6 hrs. for a 15-lb. turkey. Test for doneness by moving a drumstick up and down. When the turkey is done the drumstick will move readily. For easier carving, allow turkey to stand 30 to 40 min.

Old-Fashioned Corn-Bread Stuffing

TO PREPARE: 25 MIN. TO BAKE STUFFING BALLS: 20 MIN.

- 1 cup dark or golden seedless raisins
- 1½ cups thinly sliced celery
- 8 cups soft white-bread crumbs
- 6 cups corn-bread crumbs
- 1 cup coarsely chopped salted toasted almonds
- ½ cup chopped parsley
- 1 teaspoon poultry seasoning
- 1 teaspoon ground nutmeg
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ cup butter or margarine, melted
- ½ cup giblet broth
- ½ cup instant minced onion
- 2 eggs, beaten

1. Rinse and drain raisins. Combine with celery, white- and corn-bread crumbs, almonds, and parsley. Sprinkle with a mixture of the poultry seasoning, nutmeg, salt, and pepper.

2. Add broth and onion to melted butter; add butter mixture and eggs to crumb mixture, mixing lightly.

3. Spoon lightly into turkey; or shape into stuffing balls, place on greased baking sheet, and bake at 350°F 20 min., or until lightly browned.

Stuffing for a 15-lb. turkey or 20 stuffing balls

Giblet Gravy

TO PREPARE AND COOK: 20 MIN.
(allow time for cooking giblets)

- Turkey giblets and neck
- ½ teaspoon salt
- ½ small onion
- 2 sprigs parsley
- 1 3-in. piece celery with leaves
- ½ bay leaf
- 1 or 2 peppercorns
- 3 tablespoons flour
- ½ teaspoon salt
- ½ teaspoon black pepper
- 2 cups liquid (reserved giblet broth and turkey drippings or chicken broth)

1. Pat the liver dry with absorbent paper and refrigerate. Put gizzard, heart, and neck into a saucepan having a tight-fitting cover; cover giblets with hot water and add ½ teaspoon salt. Bring to boiling; remove foam. Mix in onion, parsley, celery, bay leaf, and peppercorns.

2. Cover and simmer 2 to 3 hrs., or until gizzard is tender when pierced with a fork. During last 15 min. of cooking, add the liver.

3. Remove giblets from broth; strain and reserve broth. Remove meat from neck bone; coarsely chop meat and giblets.

4. Remove roasted turkey from roasting pan. Leaving brown residue in pan, pour drippings into a bowl. Allow fat to rise to surface; skim off and reserve fat. Reserve remaining drippings for part of gravy liquid.

5. Measure 3 tablespoons reserved fat into roasting pan and blend in flour, ¼ teaspoon salt, and pepper until smooth. Stirring constantly, heat until mixture bubbles. Brown slightly if desired. Remove from heat and slowly blend in the liquid. Return to heat and cook rapidly, stirring constantly, until gravy thickens. Cook 1 to 2 min. longer. While stirring, scrape bottom and sides of pan to blend in brown residue. Stir in the chopped cooked giblets. Bring gravy to boiling to heat giblets thoroughly.

About 2 cups
Note: For a refreshing flavor addition, blend ¼ to ½ cup orange marmalade into gravy.

Family Weekly Cookbook

MELANIE DE PROFT

Food Editor

Cauliflower with Celery Sauce

Cauliflower topped with celery sauce and cheese is a change from the usual piquant hollandaise sauce.

TO PREPARE AND COOK: 25 MIN.

- 1 medium-size head cauliflower
- ¼ cup chopped celery
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- ¼ teaspoon seasoned salt
- ½ teaspoon white pepper
- ¼ teaspoon ground nutmeg
- ½ cup cream
- ½ cup grated Cheddar cheese

1. Remove leaves, cut off all the woody base and any blemishes from cauliflower. Cook in salted water until just tender; drain. Place in center of a heat-resistant platter. Using a fork, gently separate flowerets for ease in serving.

2. Meanwhile, cook celery in boiling salted water until tender. Drain, reserving ¼ cup celery liquid.

3. Heat butter in a small saucepan. Blend in a mixture of flour and seasonings. Heat until mixture bubbles; remove from heat. Gradually add celery liquid and cream, stirring constantly. Bring mixture rapidly to boiling; cook 1 to 2 min. longer. Stir in cooked celery and pour sauce over hot cauliflower.

4. Sprinkle with grated cheese and brown lightly under broiler. Serve immediately. If desired, accompany with Dill Peas with Squash Rings. About 6 servings

Dill Peas with Squash Rings

Cook two 10-oz. pkgs. frozen peas according to package directions; drain. Heat ¼ cup butter or margarine and ½ teaspoon dill weed in a small saucepan. Toss dill-butter mixture lightly with hot cooked peas. Mound peas in center of squash rings on a warm serving platter. (See photo.) About 8 servings

Squash Rings—Bake 2 medium-size whole acorn squash in a shallow pan at 400°F 30 min., or until just tender. Remove from oven and cut squash into ½-in. thick slices; cool slightly and carefully cut off peel. With a knife or a cookie cutter, cut out seeds and fibers forming squash rings. Put rings into a shallow greased pan, brush generously with melted butter and season with salt and black pepper. Reheat in oven 5 to 10 min.

Dark Pumpkin Pie De Luxe

TO PREPARE: 25 MIN. TO BAKE: 55-60 MIN.

- Pastry for a 1-crust 9-in. pie (your favorite recipe or a prepared mix)
- 2 cups (1-lb. can) pumpkin
- ½ cup firmly packed dark brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cloves
- ½ teaspoon salt
- 2 eggs, slightly beaten
- 1 cup cream

1. Prepare pastry (prick) and bake at 450°F about 5 min., or until lightly browned. Remove from oven and reduce heat to 350°F.

2. Meanwhile, combine pumpkin, brown sugar, and a mixture of the spices and salt. Mix together the eggs and cream; add to the pumpkin mixture, blending until smooth. Turn filling into partially baked hot pastry shell.

3. Bake at 350°F 55 to 60 min., or until silver knife comes out clean when inserted halfway between center and edge of filling. Cool. One 9-in. pie

Light Pumpkin Pie De Luxe

TO PREPARE: 25 MIN. TO BAKE: 50 MIN.

- Pastry for a 1-crust 9-in. pie (your favorite recipe or a prepared mix)
- 2 cups (1-lb. can) pumpkin
- ½ cup firmly packed light brown sugar
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground mace
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cinnamon
- ½ teaspoon salt
- 2 eggs, slightly beaten
- 1 cup cream
- 1 cup milk

1. Prepare pastry (prick) and bake at 450°F about 5 min., or until lightly browned. Remove from oven and reduce heat to 350°F.

2. Meanwhile, combine pumpkin, brown sugar, and a mixture of the spices and salt. Mix together the eggs, cream, and milk; add to pumpkin mixture, blending until smooth. Pour filling into partially baked hot pastry shell. Sprinkle top with nutmeg.

3. Bake at 350°F 50 min., or until a silver knife comes out clean when inserted halfway between center and edge of filling. Cool on cooling rack. One 9-in. pie

Persimmon Whipped-Cream Pie

TO PREPARE: 25 MIN. TO CHILL: ABOUT 3 HRS.

- Pastry for 1-crust 10-in. pie (your favorite recipe or a prepared mix)
- ¼ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 6 to 8 ripe persimmons
- 1½ tablespoons lemon juice
- ½ teaspoon salt
- 1 cup chilled whipping cream
- ½ cup sifted confectioners' sugar

1. Prepare pastry, bake, and set aside to cool.

2. Sprinkle gelatin evenly over cold water. Let stand 5 min. to soften. Dissolve completely by placing gelatin over very hot water.

3. Meanwhile, rinse persimmons, remove peel, and cut into pieces; force enough persimmon through a sieve or food mill to yield 4 cups pulp. Stir the dissolved gelatin and mix into the pulp; blend in the lemon juice and salt.

4. Chill until mixture begins to gel (gets slightly thicker).

5. When gelatin mixture is of desired consistency, whip cream until soft peaks are formed when beater is slowly lifted upright; beat in confectioners' sugar with final few strokes until blended. Spread over persimmon mixture and fold together. Turn mixture into pastry shell. Chill until firm. One 10-in. pie

Light Pumpkin Pie De Luxe, Giblet Gravy, Roast Turkey, Old-Fashioned Corn-Bread Stuffing, assorted relishes, and a vegetable platter are Thanksgiving favorites.

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... when the harvest is gratefully gathered in

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