Holiday Recipe Collection

Roast Turkey with Cornbread, Sausage and Pecan Stuffing

(Makes 8-12 servings)

12-14-pound oven-ready turkey, thoroughly defrosted if frozen, and the turkey liver, finely chopped

11/2 teaspoons salt

Freshly Ground black pepper

1 Pound breakfast-type sausage 11/2 cups finely chopped onions

1/2 cup finely chopped celery

5 cups coarsely crumbled, cooled cornbread

11/2 cups (about 1/2 pound) coarsely chopped pecans

1/4 cup pale dry sherry

1/4 cup milk

1/4 cup finely chopped fresh parsley

1/2 teaspoon crumbled dried thyme

1/4 teaspoon ground nutmeg, preferably freshly grated

12 tablespoons, melted butter

1/2 cup coarsely chopped onions

3 tablespoons flour

11/2 cups turkey stock, or substitute fresh or canned chicken stock.

Preheat the oven to 400. Pat turkey completely dry inside and out with paper towels. Rub cavity with 1 teaspoon salt and few grindings of pepper. Set aside.

In heavy 10-12 inch ungreased skillet, fry sausage meat over moderate heat, stirring frequently and mashing meat with back of fork to break up any lumps as they form. When no trace of pink remains, scoop sausage meat with slotted spoon and transfer to fine sieve to drain.

Pour off a few tablespoons of sausage fat and add chopped onions and celery. Stirring frequently, cook over moderate heat for 5 minutes, or until vegetables are soft but not brown. With slotted spoon, transfer to deep bowl. Add drained sausage meat, cornbread, pecans, sherry, milk, turkey liver, parsley, thyme, nutmeg, the remaining 1/2 teaspoon salt and a few grindings of pepper and toss together gently but thoroughly. Taste for seasoning and let stuffing cool to room temperature.

Fill both breast and neck cavity of turkey with stuffing and close openings by lacing them with small skewers and kitchen cord or by sewing them with heavy white thread. Truss bird securely.

With a pastry brush, spread melted butter evenly over entire surface of turkey. Place bird on side on rack in large shallow roasting pan and roast in middle of oven 15 minutes. Turn turkey on other side and roast 15 minutes.

Reduce oven temperature to 325. Place turkey breast side down and roast 1 hour, basting every 15 minutes with juices in pan. Turn bird breast side up and scatter chopped onions around it. Roast another one hour, basting every 15

To test for doneness, pierce thigh of turkey with tip of small sharp knife. Juice that trickles out should be a clear yellow; if it is slightly pink, return bird to oven for another 5 to 10 minutes. Allow cooked turkey to sit on platter for 10 minutes for easier carving.

Meanwhile, skim off and discard all but a thin film of fat from pan. Stir flour into fat and cook over moderate heat 2-3 minutes, scraping in brown particles clinging to bottom and sides of pan.

Pour turkey or chicken stock, stirring constantly with wire whisk, cook over high heat until sauce comes to a boil, thickens and is smooth. Reduce heat to low and simmer uncovered for 5 minutes. Strain gravy through fine sieve into serving bowl or sauceboat.

"Get-Down" Chitterlings

10 pounds chitterlings

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1 dried red pepper, cut up 1 clove garlic, minced 1 tablespoon salt

Wash chitterlings well. Trim fat, leaving a small amount on for seasoning. In large saucepan cover chitterlings with water. Add red pepper, minced garlic, salt and 1 tablespoon pepper. Cook chitterlings until tender, about 2-3 hours. Drain and cut in serving-size pieces. Makes 6 to 8 servings.

> VEGETABLES Turnip Greens with Cornmeal Dumplings (Makes 6 servings)

4 ounces salt pork with rind

3 quarts turnip greens

pound turnips 10 cups water

1 teaspoon salt

11/2 cups white cornmeal

1/2 cup all-purpose flour

1 teaspoon baking powder

1 teaspoon sugar

1/2 teaspoon salt

3 tablespoons butter or margarine, melted

1 beaten egg

Dice salt pork, cutting to, but not through, rind. Wash and trim greens. Peel and quarter turnips. In large kettle bring water to boil. Add salt pork, greens, turnips and 1 teaspoon salt. Simmer, covered for 2 hours. Remove 1 cup cooking liquid. Stir together cornmeal, flour, baking powder, sugar and 1/2 teaspoon salt. Stir in butter or margarine and reserved cooking liquid. Stir in egg. Spoon 1 rounded tablespoon of batter at time onto simmering greens. Cover and simmer 30 minutes.

Black-Eyed Peas and Ham Hocks (Makes 6 servings)

3 cups dry black-eyed peas

12 cups water

3 pounds smoked ham hocks

11/4 cups chopped onion

1 cup chopped celery

1 teaspoon salt 1/8 teaspoon cavenne

1 bay leaf

1 10-ounce package frozen cut okra

Rinse peas. In 6-quart Dutch oven combine water and peas. Bring to boiling; simmer 2 minutes. Remove from heat; cover and let stand 1 hour. (Or, combine water and peas; soak overnight.) do not drain. Stir in hocks, onion, celery, salt, cayenne, and bay leaf. Bring to boil. Cover; simmer until hocks are tender and peas are done, about 11/2 hours. Stir in okra; cook until ever tender, 10-15 minutes. Discard bay leaf. Season to taste.

Sweet Potato Pone

4 cups shredded raw sweet potatoes (1 pound)

1 cup water

1/2 cup packed brown sugar

1/2 teaspoon salt

about 2 hours.

1/4 teaspoon ground ginger

2 tablespoons butter or margarine Combine potatoes, water, sugar, salt and ginger. Turn into 1-quart casserole. Dot with butter. Bake at 350 until potatoes are tender and caramelized, stirring occasionally,

> BREAD Cornbread Loaf (Makes one 9-inch loaf)

11/2 cups yellow cornmeal 1 cup all-purpose flour One third cup sugar

NOTE: Recipe cont'd on page 13

1 teaspoon salt

1 tablespoon baking powder

6 tablespoons melted and cooled butter

8 tablespoons melted and cooked vegetable shortening

11/2 cups milk

Preheat oven to 400. Sift into mixing bowl: the cornmeal, flour, sugar, salt and baking powder. Beat eggs lightly, add melted butter and shortening and stir in 11/2 cups milk. Pour into bowl of dry ingredients and beat together for 1 minute, or until smooth. Do not overbeat

Lightly butter 8 by 12-inch shallow baking pan and pour in batter. Bake in center of oven for 30 minutes, or until bread comes slightly away from edge of pan and is golden brown. Serve hot.

> DESSERTS Pecan Pie (Makes 1 9-inch pie)

2 cups dark corn syrup

2 tablespoons butter, melted and cooled

1 teaspoon vanilla extract

9-inch short-crust pastry shell, partially baked and cooled 11/2 cups pecan halves (about 6 ounces)

Preheat oven to 400. With wire whisk or rotary or electric beater, beat eggs in mixing bowl for about 30 seconds, or until smooth. Beating constantly, pour in syrup in slow, thin stream. Add cooled melted butter and vanilla and continue to beat until all ingredients are well blended.

Pour egg and syrup mixture into pie shell and scatter pecan halves evenly over top. Bake in middle of oven for 35 to 40 minutes or until filling is firm to the touch.

Serve pecan pie warm or at room temperature.

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minutes, or until cake tester inserted in center comes out clean. Cool 10 minutes. Turn out onto cooling rack and cool completely. Fill with Fresh Lemon Filling*. Frost with Fluffy Coconut Frosting**.

Makes: 19-inch layer cake.

* FRESH LEMON FILLING 3/4 cup sugar

3 tablespoons cornstarch

1/4 teaspoon salt

3/4 cup water 3 tablespoons fresh lemon juice

2 teaspoons grated fresh lemon rind

In medium saucepan mix sugar, cornstarch and salt. Stir in water. Cook over medium heat, stirring constantly, until mixture comes to a boil; cook, continuing to stir, until mixture is clear and thick, about 5 minutes. Remove from heat; stir in Jemon juice and rind. Cool.

**FLUFFLY COCONUT FROSTING

2 unbeaten egg whites

11/2 cups sugar

4 teaspoon cream of tartar

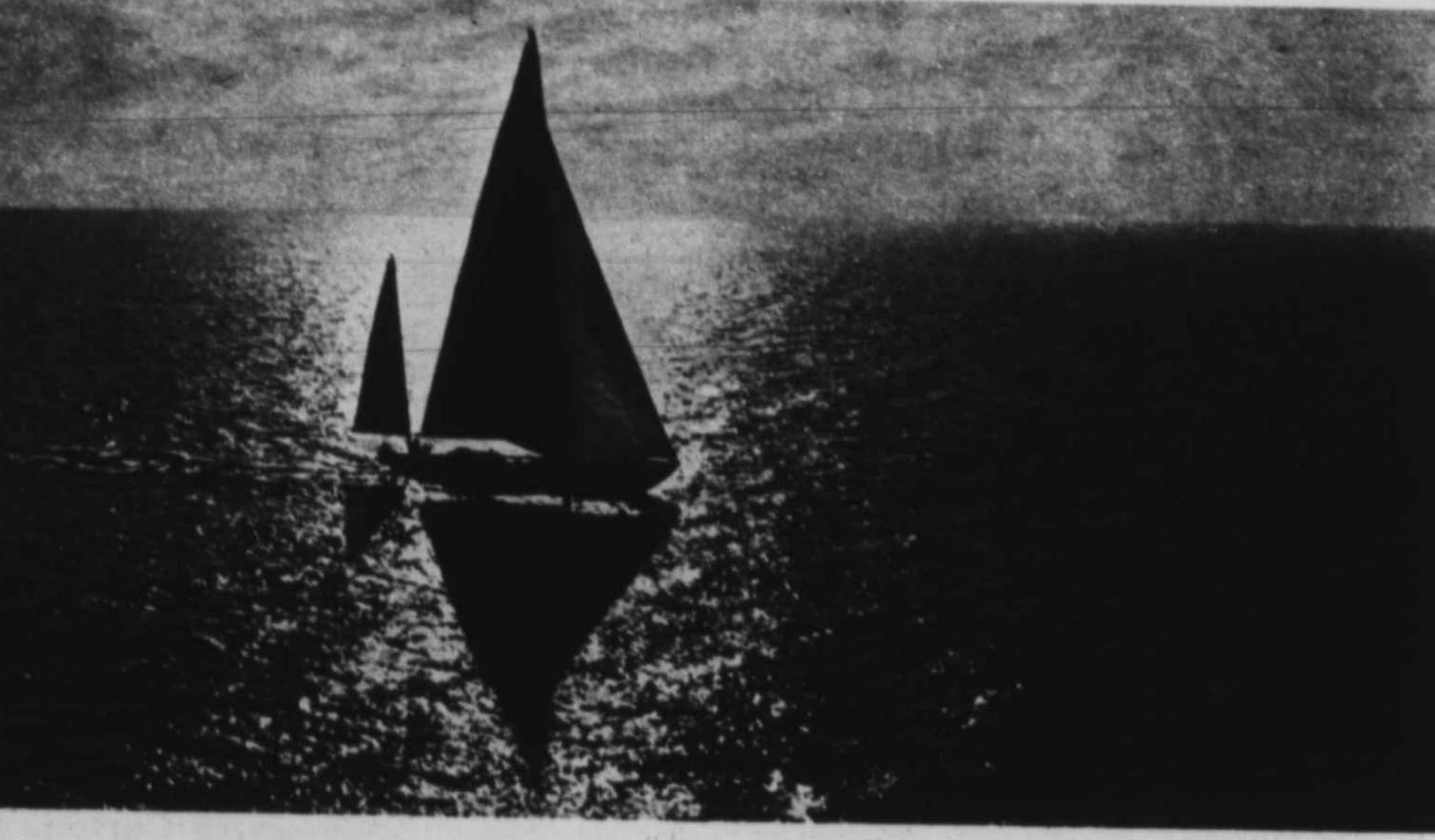
1/3 cup cold water

1 teaspoon vanilla

1 cup grated fresh coconut Place all ingredients except vanilla and coconut in top of double boiler. Beat 1 minute with electric mixer at high speed. Place over boiling water and cook, beating constantly, until frosting forms stiff peaks, about 7 minutes. Remove from water. Beat in vanilla. Stir in coconut. Use immediately.

"Reaching breezes, Captain and three-man crew, and we made it through the Bermuda Triangle. What more could you ask for?"?

"Old Grand-Dad."



Old Grand-Dad. a lot more from life.

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