

HAPPY REUNION!

Please Family and Friends with Ever-Popular Potato Salads-and Turkey

People, like ground hogs, often stay "holed up" during the cold wintery months. But with the advent of warm weather, nothing brings more pleasure than a gathering of the clan. Find an excuse like a birthday or anniversary, a holiday celebration or graduation party—or make an excuse and plan a special day to warm up old friendships.

The foods you choose can add a lot to the warmth and friendship of the occasion. Plan on foods that are not too time-consuming to prepare. Economy should also be kept in mind. And, most important, the foods should have universal appeal. Two foods that are loved by all, from young tots to elderly patriarchs, are Idaho® potato salads and turkey.

Turkey is not only a popular choice, but it is also economical. Additionally, it is a nutritional bonus supplying plenty of protein with little fat. One hundred grams (a 3-1/2 ounce serving) of roasted turkey breast contains 29 grams of protein and only 7 grams of fat. A 3-1/2 ounce serving of ground turkey supplies 16 grams of protein, with only 15 grams of fat.

Golden Turkey Breast Roast with its lovely sweet-and-sour apricot glaze would make a delightful selection for any family gathering. When it comes to turkey, white meat is a popular choice and the breast, of course, offers just that.

Mini-Turkey Meatballs will please all. The spicy turkey balls are easily assembled and baked in the oven (no messy sautéing on the stove top). Just before serving, simmer in a robust sauce.

Idaho potatoes, because they are so mealy and full of flavor, make for the most satisfying salads. But let's face it: if a dozen people are coming for dinner, that's a lot of spuds to cook, peel and dice. A clever solution is offered in dehydrated packaged potatoes. Because they're made from the world-famous Gem State Spud they have the same great taste and mealy texture as fresh, but are marvelously convenient to prepare. For maximum quality, be certain to look for the State of Idaho seal on the carton or bag.

Both potato salads featured are so interesting it might be difficult to select only one. Jiffy-Idaho Potato and Egg Salad is nutritious: made with hard-cooked eggs, dressed with creamy mayonnaise blend. The Cucumber and Potato Salad au Gratin is a bit more unusual. The lively tasting dressing includes sour cream, with dill and tarragon for spice.



GOLDEN TURKEY BREAST ROAST

- 1 turkey breast roast, about 6 to 8 pounds
- 4 slices brown sugar
- 1 small onion, sliced (about 1/2 cup)
- 3 tablespoons butter
- 1/2 cup apricot jam
- 1/2 cup white wine
- 1/2 cup brown sugar
- 1/2 cup ketchup
- 1/2 cup vinegar
- 1/2 cup soy sauce
- 1/2 cup Worcestershire sauce
- 1/2 cup mustard
- 1/2 cup salt
- 1/2 cup pepper

Place turkey breast, skin side up, on a rack in a shallow roasting pan. Add 1/2 cup butter to the cavity. Roast at 325°F for 1 1/2 hours. Remove the skin and discard. Cut the turkey into 1/2 inch slices. Mix the remaining ingredients in a bowl. Pour the sauce over the turkey. Bake at 350°F for 15 minutes. Serve hot.

JIFFY-IDAHO POTATO AND EGG SALAD

- 3 packages (15 ounces) Jiffy Idaho potatoes, cooked
- 1/2 cup mayonnaise
- 1/2 cup ketchup
- 1/2 cup vinegar
- 1/2 cup soy sauce
- 1/2 cup Worcestershire sauce
- 1/2 cup mustard
- 1/2 cup salt
- 1/2 cup pepper
- 1/2 cup onion
- 1/2 cup celery
- 1/2 cup carrot
- 1/2 cup cucumber
- 1/2 cup egg

Mix the potatoes, mayonnaise, ketchup, vinegar, soy sauce, Worcestershire sauce, mustard, salt, and pepper in a bowl. Add the onion, celery, carrot, and cucumber. Mix well. Add the egg. Mix well. Serve hot.

MINI-TURKEY MEATBALLS

- 3 pounds ground turkey
- 1/2 cup half-fat cheddar cheese
- 1 cup tomato sauce
- 1/2 cup ketchup
- 1/2 cup vinegar
- 1/2 cup soy sauce
- 1/2 cup Worcestershire sauce
- 1/2 cup mustard
- 1/2 cup salt
- 1/2 cup pepper
- 1/2 cup onion
- 1/2 cup celery
- 1/2 cup carrot
- 1/2 cup cucumber
- 1/2 cup egg

Combine all ingredients, mixing well. Form into 1-inch balls. Place in a large bowl. Add 1/2 cup tomato sauce, 1/2 cup ketchup, 1/2 cup vinegar, 1/2 cup soy sauce, 1/2 cup Worcestershire sauce, 1/2 cup mustard, 1/2 cup salt, and 1/2 cup pepper. Mix well. Bake at 350°F for 15 minutes. Serve hot.

CUCUMBER POTATO SALAD AU GRATIN

- 2 packages (15 ounces) Jiffy Idaho potatoes, cooked
- 1/2 cup mayonnaise
- 1/2 cup ketchup
- 1/2 cup vinegar
- 1/2 cup soy sauce
- 1/2 cup Worcestershire sauce
- 1/2 cup mustard
- 1/2 cup salt
- 1/2 cup pepper
- 1/2 cup onion
- 1/2 cup celery
- 1/2 cup carrot
- 1/2 cup cucumber
- 1/2 cup egg

Mix the potatoes, mayonnaise, ketchup, vinegar, soy sauce, Worcestershire sauce, mustard, salt, and pepper in a bowl. Add the onion, celery, carrot, and cucumber. Mix well. Add the egg. Mix well. Bake at 350°F for 15 minutes. Serve hot.