

## For Holiday Festivities, Make It Buffet

The holiday season is a very special time of the year, with family and friends gathering to share in the festivities. While good cheer and merriment abound, for the one who's in charge of the meal, it's generally a hectic time with numerous last-minute dishes to prepare and serve.

This challenge can be easier, however, if you do a little planning and a lot of pre-preparation. Serving buffet style can also ease the pressure of this year's holiday meal. Let people serve themselves and pitch in to help the very young and old.

Turkey gravy, always stirred up in a last minute rush, can be made easier with advance preparation. Prepare the turkey broth ahead and assemble the seasonings and the corn starch for thickening. Making the gravy with corn starch eliminates the possibilities of lumps, and assures a smooth, light gravy without a floury taste.

The source of yet another trauma, that of mashing the potatoes, can be completely eliminated by serving stuffed potatoes instead. By using a quality potato like Washington Russets, they can be baked, whipped up and restuffed in advance and refrigerated. Washington Russet potatoes are excellent for baking because they are high in solids, which means that during the baking less water needs to be evaporated, resulting in a fluffier baked potato. As the turkey rests, to make carving easier, the potatoes can be returned to the oven to puff up and take on a golden tinge.

Think ahead for the vegetable dish by assembling the ingredients for the lemon sauce. Mix corn starch and seasonings in a saucepan, cover and put it aside ready and waiting. Squeeze the lemon; rinse, trim and divide the broccoli. You can even parboil it a minute and chill in ice water, to reduce last-minute cooking time.



Dessert is the pièce de résistance of many a holiday meal. This luscious Holiday Pear Tart is one that is certain to impress your guests. Shimmering under a clear glaze prepared with pear liquid and corn starch, juicy canned Bartlett pear halves are adorned with colorful

kiwifruit slices and maraschino cherries. The base for the tart is made with a rich shortbread pastry which is baked in a decorative flan pan. There is no guesswork to conform the cook when using convenient canned Bartlett pears as they are always perfectly ripened,

peeled and ready to use right from the can.

The best part of any holiday meal, some say, are the leftovers. One idea, offered here, is a take-off on the popular entree potatoes so popular in restaurants around the

country. Serve fluffy baked Washington Russets topped with a sauce made with the leftover turkey and gravy. All that's needed to round out the menu is a salad of canned Bartlett pears filled with cranberry sauce accented with crunchy walnuts.

### TURKEY

If turkey is frozen, thaw, following time and directions given. Remove thawed turkey from plastic wrap and neck and giblets from body cavities and prepare turkey broth. At roasting time, rinse turkey with cold water and pat dry, tuck legs into neck lock or under skin band, turn wing tips "akimbo" under back and skewer neck skin to back. Place turkey breast-side up on rack in shallow open roasting pan. Place a "tent" of foil loosely over turkey to prevent over-browning. Foil may be removed during the last half hour for a final browning.

#### Approximate Roasting Time in 325° F. Oven

Weight	Unstuffed	Stuffed
8 to 12 lbs.	3 to 4 hours	4 1/2 to 5 1/2 hours
12 to 16 lbs.	3 1/2 to 4 1/2 hours	4 1/2 to 5 1/2 hours
16 to 20 lbs.	4 to 5 hours	5 1/2 to 6 1/2 hours
20 to 24 lbs.	4 1/2 to 5 1/2 hours	6 1/2 to 7 hours

Turkey is done when meat thermometer inserted into the thickest part of thigh, next to body, registers 180° F to 185° F. Thermometer should not touch bone. Other tests for doneness: Turkey is ready if the leg joint moves freely when the drumstick is pressed, or if juices run clear when a long thin fork is inserted into thickest area and pressed. For easier carving, let turkey stand at room temperature for 20 to 30 minutes.

Tips: If turkey is stuffed and there is some leftover, remove stuffing from turkey and refrigerate separately.

### HERB TURKEY GRAVY

- Turkey giblets and neck
- 10 cups water
- 3 onions, peeled, quartered
- 3 ribs celery, cut into sticks
- 3 carrots, peeled, cut into sticks
- 1 to 2 teaspoons salt
- 3 chicken-flavored bouillon cubes
- 3 bay leaves
- 1/3 cup corn starch
- 1 teaspoon dried tarragon leaves, crushed
- 1 cup dry white wine or water

Prepare broth up to one day ahead: In large saucepot, stir together turkey giblets and neck, water, onions, celery, carrots, salt, bouillon cubes and bay leaves. Bring to boil; reduce heat. Remove liver after 20 to 25 minutes; reserve for use as desired. Simmer broth 1 hour or until liquid is reduced by half. Drain broth; cover and chill. Reserve giblets and neck to use as desired. To make gravy, pour pan drippings left from roasted turkey into large measuring cup leaving only brown particles in pan. Allow to stand several minutes until fat drippings separate from turkey juices. Spoon off fat drippings; discard. Remove any congealed fat from refrigerated broth; discard. Add broth to juices to equal 4 cups. Return to roasting pan. In small bowl, stir together corn starch, tarragon and wine until smooth; add to roasting pan. Stirring constantly, bring to boil over medium heat, scraping up brown bits from bottom of pan; boil 1 minute. Makes about 5 cups.

### MAKE-AHEAD STUFFED POTATOES

- 8 (about 10 oz. each) Washington Russet potatoes
- 1/2 to 3/4 cup butter or margarine, softened
- 1/2 to 1 cup milk
- 1/4 cup chopped chives
- 1/3 cup minced parsley, divided
- Salt and pepper to taste

Scrub potatoes, pierce with fork. Bake in 400° F. oven 50 to 60 minutes or until tender. Remove top of each potato. Scoop out inside; remove skin from top piece. Mash potatoes. Add butter, heat in enough milk until light and fluffy. Add chives and 2 tablespoons parsley; mix well. Season to taste with salt and pepper. Pipe mixture into potato shells using pastry bag and star tip, or spoon mixture into shells. If made ahead cover and refrigerate. Remove from refrigerator and let stand at room temperature at least 1 hour. Place on lightly greased baking sheet. Bake in 425° F. oven 20 to 25 minutes or until lightly browned. Sprinkle with parsley before serving. Makes 8 servings.

### BROCCOLI WITH LEMON SAUCE

- 1 tablespoon corn starch
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup milk
- 2 tablespoons butter or margarine
- 2 tablespoons lemon juice
- 1 tablespoon chopped parsley
- 2 pounds broccoli spears, cooked tender-crisp, drained

In 1-quart saucepan, stir together corn starch, salt and pepper. Gradually stir in milk until smooth. Add butter or margarine. Stirring constantly, bring to boil over medium heat and boil 1 minute. Remove from heat. Stir in lemon juice and parsley. Arrange broccoli in shallow serving dish. Pour sauce over broccoli. Makes 8 servings.

### HOLIDAY PEAR TART

- Shortbread Pastry (recipe follows)
- 1 can (29 oz.) Bartlett pear halves in heavy syrup
- 1/3 cup sugar
- 1 tablespoon corn starch
- 1/2 cup water
- 2 tablespoons lemon juice
- 1/4 teaspoon grated lemon rind
- 1 kiwifruit, peeled, thinly sliced and halved
- 4 maraschino cherries, halved

Prepare Shortbread Pastry. Drain pears; strain and reserve 1/2 cup liquid. In 1-quart saucepan, stir together sugar and corn starch. Gradually stir in reserved pear liquid and water until blended. Stirring constantly, bring to boil over medium heat and boil 1 minute. Stir in lemon juice and rind. Cool. Spread 1 cup of pear glaze on bottom of cooled pastry shell. Arrange pear halves on glaze; garnish with kiwifruit and cherries. Brush with remaining glaze. Refrigerate. Makes 8 to 10 servings.

Shortbread Pastry: In large bowl, stir together 1 cup unsifted flour, 3 tablespoons corn starch and 2 tablespoons sugar. With hands, work in 1/2 cup butter or margarine until dough holds together and forms a ball. Press pastry into bottom and sides of 9-inch fluted tart pan with removable bottom or 9-inch pie plate. Pierce with fork. Bake in 325° F. oven 20 to 25 minutes or until lightly browned. Cool before filling. Makes 1 (9-inch) crust.

### BAKED POTATOES WITH TURKEY TOPPING

(not pictured)

- 4 (about 10 oz. each) Washington Russet potatoes
- 2 tablespoons corn oil
- 1/2 cup chopped green onions
- 1/2 cup sliced mushrooms
- 2 cups shredded cooked turkey
- 1 cup leftover turkey gravy\*
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 tablespoons chopped parsley

Scrub potatoes; pierce with fork. Bake in 400° F. oven 50 to 60 minutes or until tender. Meanwhile, in large skillet, heat corn oil over medium heat. Add green onions and mushrooms. Stirring frequently, cook 2 minutes or until tender. Add turkey, gravy, salt and pepper. Stirring gently, cook until heated through. Stir in parsley. Pierce tops of potatoes with fork; squeeze open. Spoon 1/2 cup turkey mixture onto each potato. Makes 8 servings.

\*To make a quick, easy poultry gravy: In large saucepan, mix 1 tablespoon corn starch, 3/4 cup water, 1/4 cup dry white wine and 1/4 teaspoon crushed dried tarragon leaves until smooth. Add 1 tablespoon butter or margarine and 1 chicken-flavored bouillon cube. Stirring constantly, bring to boil over medium heat and boil 1 minute. Makes 1 cup.

### PEAR-CRANBERRY SALAD

(not pictured)

- 1 can (16 oz.) Bartlett pear halves
- Lettuce
- 1/4 cup cranberry sauce
- 2 tablespoons broken walnut pieces
- 2 tablespoons corn oil
- 1 tablespoon lemon juice

Drain pears; reserve 3 tablespoons pear liquid. Arrange pear halves on lettuce-lined plates. Fill centers of pear halves with cranberry sauce; sprinkle with walnuts. Stir together pear liquid, oil and lemon juice. Serve with salads. Makes 4 servings.