

THANKSGIVING DINNER & LEFTOVERS YOU'LL LOVE



The Thanksgiving table has a new look this year. Turkeys are more stylish, garnished with imagination and wit. In the northeast, turkeys are apt to show up at the table dressed in a pilgrim vest. This hand-painted pastry vest is easy to make and guaranteed to delight your holiday guests.

No matter where you live you can "dress" your turkey the California way with fruits such as grapes, pineapples and cherries. Fresh cranberries from the northwest, California oranges, lemons and cherries make a compatible Cranberry Cherry Relish.

The relish in the foreground, Cranberry Fruit Relish, has the flavors of the northeast with apples and whole berry cranberry sauce accented with curry powder.

PILGRIM VESTED PARTY TURKEY

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| 1 turkey, 12-15 pounds | Egg Yolk paint: |
| Stuffing mix or own stuffing recipe | 2 egg yolks |
| 1 package (11 ounces) pie crust mix | 2 teaspoons water |
| | Green and Black food coloring (see coloring chart on food coloring package) |

Stuff and roast turkey as usual, removing it from oven one hour before it is fully roasted. Let cool. From brown paper, cut out a vest pattern 12" wide. Prepare pie crust mix according to package directions. Roll out dough on a floured surface to 1/4 inch thickness into an oblong large enough to cover paper pattern. Place pattern on top of crust and trace around with the tip of a sharp knife. Place pastry over turkey and press firmly in place. Return vested turkey to roast another hour. Remove from oven. Beat egg yolks with water. Color 2/3 of the mixture green and 1/3 black. Brush the green paint over the entire vest. With another brush paint the collar, buttons and belt in black.

CRANBERRY FRUIT RELISH

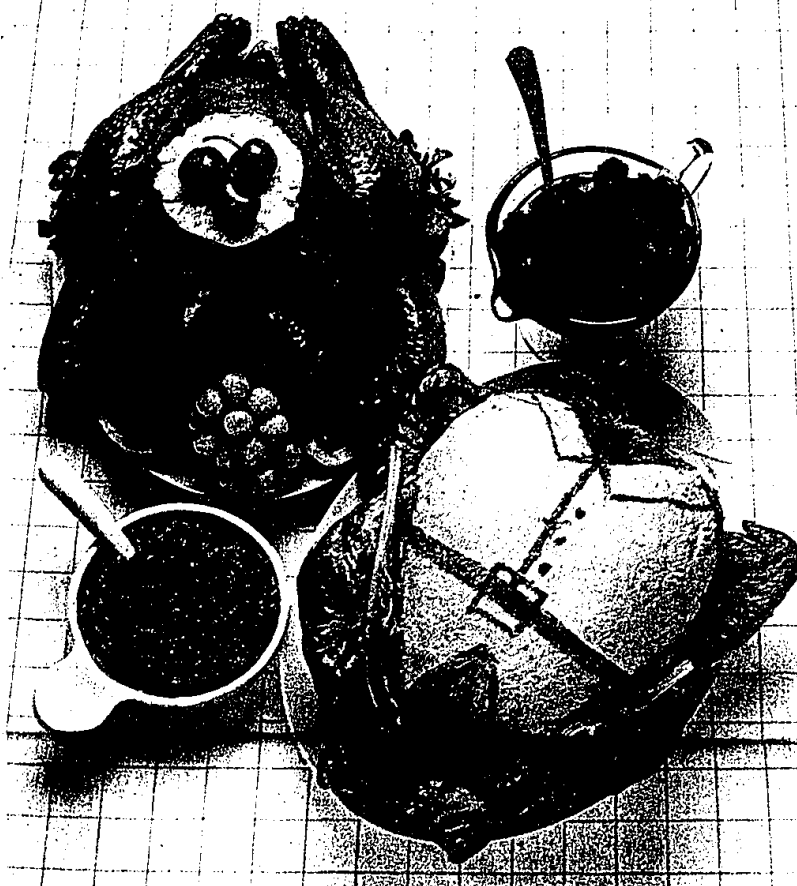
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| 2 red sweet apples, cored but not peeled | 1 teaspoon curry powder |
| 1/2 lemon, seeded | 1 can (16 ounce) whole berry cranberry sauce |
| 1 small onion, minced | |

Grind apples and lemon coarsely. Add remaining ingredients. Stir to blend well. Chill. If desired, serve relish in hollowed out lemon halves. Makes 3 cups.

CRANBERRY CHERRY RELISH

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| 1-1/2 cups fresh or fresh frozen cranberries | 1 cup fresh or canned cherries |
| 1 orange | 1/2 cup vinegar |
| 1 lemon | 1/2 teaspoon cinnamon |
| 2 cups dark brown sugar, packed | 1/2 teaspoon ground cloves |
| 1-1/2 cups raisins | 1/2 teaspoon nutmeg |
| | 1/2 cinnamon stick |

Rinse cranberries. Quarter orange and lemon; remove seeds. Cut into small pieces. In a large saucepan combine and mix thoroughly all ingredients. Bring to a boil; reduce heat, cook about 15 minutes. Remove cinnamon stick. Cool. Keeps for 2-3 weeks in refrigerator. Or it can be put in plastic containers and frozen. Makes 6 cups.



Just a little bit of leftover turkey can make tasty informal suppers that are a nice change-of-pace after the big holiday dinner. Shredded cooked turkey and leftover cranberry orange sauce are combined to make Green Chile Turkey Tacos that with other ingredients will fill eight taco shells. The filling is topped with shredded lettuce and Cranberry Salsa — a variation on traditional salsa that just substitutes cranberry orange sauce for the usual tomatoes.

Everybody loves leftover turkey for sandwiches. Cranberry Turkey Sandwich Loaf is something special, a sandwich spectacular made with turkey, mayonnaise, bottled salad dressing, jellied cranberry sauce, and alfalfa sprouts.

CRANBERRY TURKEY SANDWICH LOAF

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| 1 unsliced loaf of firm, round bread (8 inches in diameter) | 1 large ripe avocado |
| 2 cups diced cooked turkey | 1/4 cup bottled Italian salad dressing |
| 1/4 cup mayonnaise | 1 can (8 ounces) jellied cranberry sauce, chilled and sliced |
| 1 tablespoon bottled Italian salad dressing | 2 cups alfalfa sprouts |
| 1/4 teaspoon salt | |

With a serrated knife, cut off top one-third of bread and reserve. With tip of knife, cut bread one-half inch around edge, being careful not to cut into the bottom. Carefully pull out soft center of bread to leave shell. Also remove bread center from top of bread, leaving a 1/4-inch-thick top. (Use soft bread to make crumbs.) In bowl, combine turkey, mayonnaise, 1 tablespoon salad dressing and salt. Place turkey in bottom of bread shell. Cut avocado in half; pit and peel. Cut avocado into 1/4-inch-thick slices; toss in bowl with 1/4 cup salad dressing. Arrange a layer of avocado over turkey. Add a layer of cranberry slices, then sprouts. Replace top of bread. With serrated knife, cut loaf into wedges to serve. Makes about 8 servings.

GREEN CHILE TURKEY TACOS

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| Cranberry Salsa: | 1 tablespoon oil |
| 1 medium onion, chopped | 1 teaspoon cornstarch |
| 1 small clove garlic, minced | 1/4 cups turkey or chicken broth |
| 1 tablespoon cooking oil | 1 1/2 cups shredded cooked turkey |
| 1 cup cranberry orange sauce | 1 tablespoon canned, diced, mild green chiles |
| 1/4 cup canned, diced, mild green chiles | Salt to taste |
| 2 tablespoons red wine vinegar | To Assemble Tacos: |
| 1/4 teaspoon salt | 8 packaged taco shells |
| Turkey Filling: | Shredded iceberg lettuce |
| 1 small onion, chopped | |
- Prepare Salsa:** In small saucepan, cook onion and garlic in hot oil until tender. Stir in cranberry orange sauce, chiles, vinegar and salt. Cover. Refrigerate until cold.
- Prepare Filling:** In medium saucepan, cook onion in oil until tender. Stir in cornstarch, then broth. Heat to boiling. Stir in turkey and chile. Add salt to taste; keep filling warm.
- To Assemble:** Place taco shells on a baking sheet and heat in a 250°F oven for 10 minutes. Spoon 2 to 3 tablespoons turkey mixture into each heated shell. Top with some shredded lettuce and serve with salsa. Serves 4.