



PLUMP BIRD—Beautifully browned, will take the spotlight on dinner tables across the nation during the upcoming holiday season. Turkey can be encircled with pickled fruits, frosted grapes or orange cups filled with cranberry sauce.

Take Time to End Menu Troubles

By **SUSAN DELIGHT**
Copley News Service

It's none too soon for turkey talk.

Turkey is the unchallenged star of holiday feasts. But turkey, in turn, seems to be the part of the holiday feast which is most likely to worry the hostess.

This need not be so for the turkey of today, unlike that of Grandmother's day, is almost ready to pop into the oven.

Turkey is available in portions or sizes which will serve from two to more than 40. It can be purchased fresh or frozen, unstuffed, or stuffed and ready for the oven. The frozen, of course, must be defrosted before being prepared and stuffed. Allow from one-half to one pound of turkey per person, depending on whether or not you want leftovers.

Now follow these few simple rules:

1. Preheat oven to 325 degrees (slow).

2. Rinse bird with cold water, drain and pat dry. Rub cavity of bird lightly with salt, if desired. Do not salt if stuffed.

3. Fill wishbone area (neck) with stuffing, if used. Fasten neck skin to back with skewer. Fill cavity lightly, if stuffing is used. Push drumsticks under band of skin at tail, if present; or tie them to tail.

4. Place turkey on rack in shallow roasting pan, breast side up. Brush skin with fat. If a roast meat thermometer is to be used, insert it so that the bulb is in the center of the inside thigh muscle or the thickest part of the breast meat. Be sure that the bulb does not touch bone.

5. Place in preheated oven. If desired, baste or brush occasionally with pan drippings—especially any dry areas. When turkey is two-thirds done, cut cord or band of skin at drumsticks. Place a loose covering

of aluminum foil over the turkey to prevent excessive browning. Continue roasting until done.

6. To test doneness, a roast meat thermometer placed in the center of the inside thigh muscle or the thickest part of the breast muscle should register approximately 185 degrees. If stuffing is used, it should register 165 degrees at the same time. Turkey is done when thickest part of drumstick feels very soft when pressed between protected fingers.

Here is a timetable for baking at 325 degrees: Six to eight pounds, two to 2½ hours; eight to 12 pounds, 2½ to three hours; 12 to 16 pounds, three to 3½ hours; 16 to 20 pounds, 3½ to 4½ hours; 20 to 24 pounds, 4½ to 5½ hours.

Let the turkey stand about 20 minutes before serving. This permits the juices to be absorbed and makes the bird easier to carve.

TURKEY GRAVY

Remove turkey from the roasting pan to a platter. Skim most of the fat from the pan juices. A quick way to remove grease is to place a few ice cubes in warm turkey juice. Grease clings to the ice cubes and leaves the clear, hearty liquid for the gravy.

Remove grease-covered ice cubes, add giblet broth and enough water to make three cups of liquid to the juices remaining in the roasting pan. If giblets are to be used, add at this time. Stir until the stock reaches a boil, making sure to stir in all the brown crustiness from the bottom of the roasting pan. To thicken the gravy, spoon five tablespoons of the fat skimmed from the turkey into a saucepan. Stir in five tablespoons flour and heat the mixture, stirring, until it begins to brown. Pour in the prepared turkey stock and stir over medium heat until the gravy thickens.

Curried Turkey Is Hurried Dish

Hurried, Curried Turkey is just that. It's quickly prepared. It's richly flavored with curry powder and ripe olives. And it's a winning way to treat leftover turkey, because it is very, very good indeed.

HURRIED, CURRIED TURKEY

(Serves 4)

2 tablespoons butter or margarine
1 small apple, peeled and diced
1 small onion, chopped
Salt, pepper

1 teaspoon curry powder
1 (10½ oz.) can cream of chicken soup
½ cup chicken or turkey broth
2 cups cut-up, cooked or canned turkey
1 cup pitted ripe olives
Saute apple and onion in hot butter in skillet or saucepan until lightly browned. Add salt, pepper, curry powder, soup and broth. Heat slowly, stirring constantly. Add turkey and olives, cook 10 minutes longer. Serve over hot cooked rice, toast, mashed potatoes or Chinese noodles.



CERAMIC TURKEY—Proudly holding the ripe olives seems to relish the delectable meal before him. Wise old bird, he's right, for Hurried, Curried Turkey is a post-holiday treat.



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