

One Terrific Turkey Centering your holiday meal around
a turkey cooked to golden perfection is the ideal way to serve a feast.
Without the Without the right preparation and
execution, however, your bird could fall short. To ensure your holiday dinner centerpiece lives up to expec-
tations, follow these simple tips, from tations, follow thes
purchase to plate:

1. Buy the right bird. Finding a
turkey that's just the right size your expected paty is the start your expected party is the start to
a successful gathering. One comsuccesstul gathering. One 1 pound of turkey per person - so for a 10 -person meal, purchase a
10 -pound turkey. Don't forget that nearly everyone loves feftovers so you may consider buying a few pounds more than necessary
2. Be patient. If you opt for a frozen
turkey, don't rush the thawing turkey, don't rush the thawing
process. For larger turkeys it can process. For larger turkeys, it
take days to deftrost properly.
3. Timing is everything. Finding
the right amount of time for you thurkey to spend in the oven is crucial but not always the easiest thing to do. For an 8-12-pound
bird, aim for $2.5-3.5$ hours; 12-16 pounds for $3.5-4$ hours, $16-20$
pound for $4-4.5$ hours, and so on pounds for $4-4.5$ hours, and so on
The key is bringing the ture to The key is bringing the turkey
a temperature reading of 170 F . 4. Let it rest. Instead of pulling
the turkey out of the oven and immediately carving it, give it a chance to rest for $20-30$ minuta
which allows the fuices to soak into the meat and moisten it up.

## A Full, Delightful Feast

Round out your holiday meal with mouthwatering courses

$\mathrm{W}^{\text {wimu }}$ holiday yatherings, rounding oun your meal wionth the
perfect snacks, sides and desserts is the key to a
successful feast successful feast. Start your guests off with NYC-Style Pita Chips with Herbed
Ricotta and Arugula to keep big appetites at bay then serve Slow Ricotta and Arugula to keep big appetites at bay then serve Slow
Cooker Mashed Sweet Potatoces with Marshmallows alongside the main course as the ideal complement to any meat. Finally,
top off an evening of delicious food with Caramel Macchiato Ice


## Simple, Chef-Worthy

 Holiday SnacksAward-winning chef Hugh Acheson created
these gourmet, fuss-free NYC-Style Pita Chips with Herbed Ricotta and Arugula - featuring Stacy ${ }^{5}{ }^{s}$ Pita Chips. Perfect for any holiday
gathering, and with three simple steps, hhis snack evokes the colors and flavors of the eseason in a matter of minutes. Visit
stacyssnacks.com for more chef-worthy stacyssnacks.com for more che
holiday recipes and pairings.
NYC-Style Pita Chips with Herbed Ricotta and Arugula Servings: 6
$1 / 4$ pound fresh ricotta cheese
$1 / 2$ teaspoon fresh thyme leaves, $2 \begin{aligned} & \text { chopped } \\ & \text { ounces baby arugula leaves }\end{aligned}$ 1 tablespoon extra-virgin olive oil $1 / 4$ teaspoon kosher salt
12 Stacy's Simply Naked Pita Chip Scoop ricotta into small bowl, add choppe
thyme, mix well On a platerer lay out 12 pita chip
Top each chip with small dollop Top each chip with small dollop of ricotta
mix and leaf of baby arugula; drizle with
olive oil and season with salt.


Take It Slow
This holiday season, use your slow cooker to save fime and oven space without sacrificing flavor. Try
his recipe for Slow Cooker Mashed Sweet Potato with Marshmallows and find more seasonal recipes at McCormick.com. Marshmallows Prep time: 15 minutes
Cook time: 4 hours, 10 minutes
ervings:
5 pounds sweet potatoes, peeled and cut
into cubes
cup Kitchen Basics Original Chicken Stock

1/4 cup firmly packed brown sugar 4 tablespoons butter, cut into chunks
2 teaspoons Mctormick Ground Cing 1 teaspoons salt $1 / 2$ teaspoon McCormick Ground Nutmeg re of 6 ant slow coeker with Spray inside of 6-quart slow cooker with non-stick
cooking spray. Add sweet potatoses, stock and brown
sugar. Cover. sugar. Cover. Cook 4 hours on high or until potatoes are tender,
stiring after each hour. Stir in butter, cinnamon, sal stirring after each hour. Stir in butter, cimna
and nutmeg. Cover. Lee stand 5 minutes. Beat potatoes with electricic mixer ontes. medium-high speed until smooth. Top with marshmallows. Cover.
Cook 10 minutes on high or until marshmallows are slightly melted.


Cool, Creamy Nightcap There's only one way to properly end a holiday
celebration: dessert. Send your guests home celebrain fins
with one final course a Caramel Macchiato Cream Pie, to fill the remaining space in everyone's bellies. Find more dessert ideas a
nestleusa.com/nestle-kitchens Caramel Macchiato Ice Cream Pie Servings: 10
Prep time: 20 min Prep time: 20 minutes nutes ${ }^{\text {rins }}$, 55 minutes
${ }^{\text {Crust }}{ }_{9}$ graham crackers 1 craham crackers

finely chopped almonds | $1 / 4$ |
| :---: |
| 4 cup granulated sugar |
| 4 tablespoons butter, melted |

Filling
1 container ( 1.5 quarts) Dreyer's or Edy
Grand Coffee Ice Crean sited
Grand Coffee Ine Cream, softened
$1 / 2$ cup Nestle Toll House Semi-Sweet
$1 / 2$ cup Nestlé Toll House Semi-Sweet
Chocolate Morsels, chopped, divided
$1 / 2$ cup Nesté La Lechera Dulce de Leche

1 tub ( 8 ounces) frozen whipped topid thawed
$1 / 2$ cup sliced almonds, toasted To make crust: Heat oven to 325 F . In food processor, add graham crackers and
pulse until crackers resemble fine crumbs. pulse until crackers resemble fine crumbs. Add
crumbs to bowl along with chopped almonds crumbar and butter, stir to combine. Press into bottom
and up sides of 9 -inch deep-dish pie plate. sand up sides of, 9 -inch deep-disish pie plate.
aake 5 minutes. Remove from oven and cool Bake 5 minutes. Remove from oven and cool
completely.
To make filling: Spread ice cream into cooled To make filling: Spread ice cream into cooled
pie crust, smoothing out over bottom. Sprinkle with half of the chopped morsels.
Heat dulce de leche in microwave-safe bowl on high for a few seconds to soffen; stir. Pour over
chocolate morsels, spreading evenly chocolate morsels, spreading evenly.
Spoon whiped topping over dulce de leche, covering entire surface of pie. Sprinkle with remaining morsels and almonds.
Frezze 30 minutes. Remove pie from freezer
and cover with foil. Place back in freezer for at and cover with foil. Pace back in freezer for
least 4 hours, or until pie has set. Remove from least 4 hours, or until pie has set. R
freezer 10 minutes before serving.


## CHROMOT/FE 117 E. 5TH STREE LARNED, KS 67550

AUTO BODY \& PAINT
AUTO BODY \& PAINT
TRUCK ACCESSORIES WERFORESS \& TIRES
MARTV $620-804.6252$ HAMAFTON

