

Thanksgiving Recipes

The LAS VEGAS SENTINEL-VOICE Boy Scouts To Kick Off "Scouting For Food" Campaign

LAS VEGAS, Nev.—Over 8,000 Boy Scouts from the Boulder Dam Area Council, Boy Scouts of America and volunteers will participate in the seventh annual Scouting for Food campaign on

Saturday, November 18.

The food drive is in keeping with the Boys Scouts of America tradition of National Good Turn Programs. The program was created to help feed the millions of Americans who go hungry every month. Last year the Boy Scouts collected over 63 tons of food for Southern Nevada's needy families. This year's goal is to surpass 80 tons.

The Scouts will leave a plastic collection bag on neighborhood doors Saturday morning, with the hopes that families will contribute canned goods to the food drive. Later, during the same day they will pick up the food contributions. These will be taken to the local Salvation Army food banks for distribution to those in need of supplemental food. The greatest need is for nutritional canned food

items such as baby formula, soup, chili, fish, meats and vegetables.

Food that is not picked up can be taken to any of the five Salvation Army Thrift Stores, 801 N. Lamb; 4001 W. Charleston; 433 W. Lake Mead Dr, Henderson; 2035 Yale St., N. Las Vegas; 5200 Boulder Hwy.; or the Boulder Dam Area Council, Boy Scouts of America, 1135 University Rd.

According to the Salvation Army, the annual Scouting for Food program is responsible for a large portion of the goods the Salvation Army collects and distributes during the holiday season. Last year's Scouting for Food drive fed 7,000 families for 26 weeks.

This year's drive is sponsored by Loral Aerospace who donated the materials and printing costs of the food collection bags.

Cooking Corner

Tips To Help You

The Perfect Roast Turkey

North American Precis Syndicate
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Food Editor

Bon Appétit magazine

Not just for the holidays, roast turkey makes a marvelous meal at any time of year. If roasting the big bird is new to you, or if you've been looking for a different recipe, something straightforward but not ordinary, delicious but not daunting, then you might want to give this version, from the Michelob Bon Appétit Holiday Entertainment Guide, a try. It has a wonderful, old-fashioned appeal, with its creamy giblet gravy and tasty sausage and apple stuffing.

Roast Turkey With Sausage And Apple Stuffing And Pan Gravy
16 servings

Giblet Broth

- Neck and giblets from 16- to 18-pound turkey
- 4 cups water
- 1 onion, chopped
- 2 celery stalks with leaves, chopped
- 3 fresh parsley sprigs
- 1 bay leaf

Turkey

- 1 16- to 18-pound turkey
- 1 tablespoon dried rosemary, crumbled
- 2 teaspoons ground sage
- 2 teaspoons dried thyme, crumbled
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons pepper
- Sausage and Apple Stuffing (see recipe)
- 1/2 cup (1 stick) butter, melted

Gravy

- 6 tablespoons all purpose flour
- 3/4 cup whipping cream
- 3 tablespoons medium dry Sherry, dry Marsala or Port (optional)

For Broth: Combine first 6 ingredients in medium saucepan. Bring to boil, skimming surface. Reduce heat to low, cover partially and cook 2 hours. Strain broth, reserving giblets. Chop giblets finely. Reserve broth and

giblets for gravy.

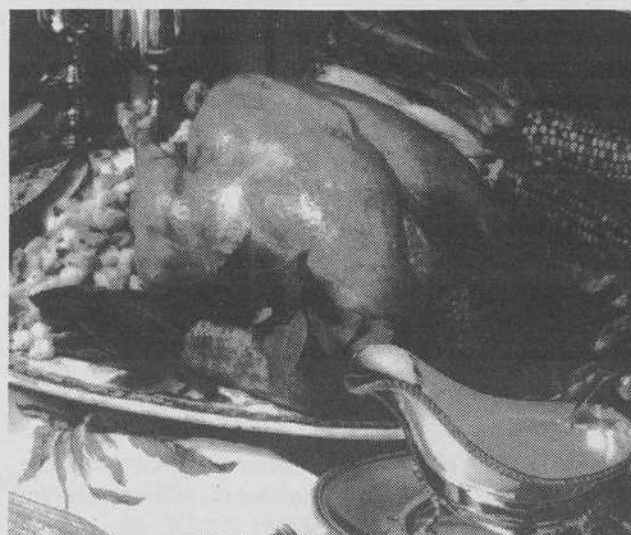
For Turkey: Preheat oven to 375°F. Pat turkey dry, inside and out. Combine rosemary, sage, thyme, salt and pepper in small bowl. Rub some in each cavity. Fill neck-end cavity loosely with some of stuffing. Close with skewer. Tuck in wings. Fill main cavity loosely with some of stuffing. Fold tail in over stuffing, skewer opening; lace closed with string. Tie legs together. Place turkey breast side up on rack in roasting pan. Brush generously with melted butter. Sprinkle with remaining herbs. Transfer any remaining stuffing to buttered baking dish. Cover with foil and chill.

Roast turkey 1 hour, basting every 30 minutes with butter. Cover breast with foil. Continue roasting 1 hour, basting occasionally with pan drippings. Uncover breast and continue roasting until thermometer inserted in thickest part of thigh registers 170°F, basting occasionally, 1 to 1 3/4 hours longer, depending on size of turkey. (Place stuffing in covered baking dish in oven during last 40 minutes.) Transfer turkey to platter, reserving juices in roasting pan for gravy. Tent turkey with foil and let rest 20 minutes. Continue baking stuffing in dish an additional 20 minutes.

For Gravy: Pour turkey pan juices into large measuring cup and degrease, reserving 1/4 cup fat (do not wash roasting pan). Add enough giblet broth to juices to measure 3 1/3 cups. Pour about 1/2 cup into turkey roasting pan. Set over medium-high heat and bring to boil, scraping up any browned bits.

Transfer reserved fat to heavy medium saucepan. Add flour and stir roux over medium-low heat 2 minutes. Gradually whisk in juices. Bring to boil, stirring frequently. Cook until thickened, about 2 minutes. Add cream and simmer until thickened slightly, about 2 minutes. Add Sherry and giblets. Season with salt and pepper.

Serve turkey with stuffing and gravy.



A delectable holiday favorite—and fabulous at any time of year—the perfect, succulent roast turkey is easy to make with the right recipe.

Sausage And Apple Stuffing

Makes about 12 cups

- 11 cups 1/2-inch cubes firm-textured white bread (about 1 1/4 pounds)
- 1/2 cup (1 stick) butter
- 1 large onion, chopped
- 3/4 pound mushrooms, sliced
- 2 teaspoons dried rosemary, crumbled
- 1 1/4 cups chopped celery
- 1 tart apple, peeled, cored, chopped
- 1/3 cup chopped fresh parsley
- 1 teaspoon ground or rubbed sage
- 1 teaspoon dried thyme, crumbled
- 3/4 pound Italian sausage (hot or sweet), casings removed
- 1/2 cup chicken stock or canned broth

Preheat oven to 250°F. Spread bread cubes on baking sheet. Bake until dry to touch, stirring occasionally, about 20 minutes. Transfer to large bowl.

let over medium-low heat. Add onion and cook until tender, stirring occasionally, about 8 minutes. Add mushrooms, rosemary and generous amount of pepper and cook until mushrooms soften, stirring occasionally, about 6 minutes. Add celery and apple and stir 1 1/2 minutes. Mix in parsley, sage and thyme. Add to bread and toss thoroughly to blend.

Increase heat to medium-high. Add sausage to same skillet and cook until beginning to brown, breaking up with fork. Add to bread, using slotted spoon. Add stock to stuffing and mix to blend. Season with salt. Cool completely. (Can be prepared 1 day ahead. Cover and refrigerate before using.)

For more great recipes, check out The Michelob Bon Appétit Holiday Entertainment Guide, available free during the holidays at Michelob beer displays. It can also be ordered by sending a stamped, self-addressed envelope to: Michelob Bon Appétit Holiday Guide, P.O. Box 8797, St. Louis, MO 63102.

Warm Up With A Delicious Cranberry-Apple Pie



Cranberry-Apple Pie

- 3 cups diced peeled apples
- 1 cup cranberries
- 1 1/2 cups sugar
- 3 tablespoons Minute Tapioca
- 1/4 teaspoon salt
- 1 package (15 ounces) refrigerated pie crust
- 1 tablespoon margarine or butter

Heat oven to 400° F. Mix fruit, sugar, tapioca and salt in large bowl. Let stand 15 minutes.

Prepare pie crusts as directed on package. Line 9-inch pie plate with 1 of the pie crusts. Fill with fruit mixture. Dot with margarine. Cut second pie crust into 1/2-inch strips. Arrange in lattice design over fruit mixture. Seal and flute edge.

Bake 60 minutes or until juices form bubbles that burst slowly. Cool.

Makes 8 servings.
Note: For a golden top crust, brush pie crust strips with beaten egg before baking.

On a cold autumn or winter day, there is nothing more comforting than a slice of homemade pie warm from the oven. This recipe for an old-fashioned Cranberry-Apple Pie is a seasonal favorite as it combines the fresh taste of flavorful apples with tart cranberries to create a mouthwatering dessert.

This recipe uses Tapioca to thicken the fruit filling and help maintain the bright crimson color of the berries. Tapioca is a natural thickener and will not affect the true color or flavor of this beautiful dessert. The pie bakes for just an hour and leaves your kitchen with a wonderful home-baked-dessert aroma. What's more, you'll be left with a warm and delicious seasonal treat you'll be proud to serve to friends and family!

The Last Minute Cook

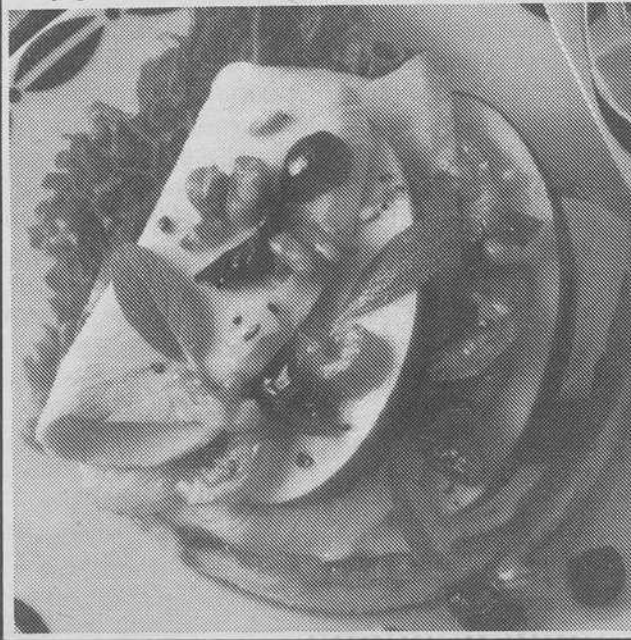
Holiday Leftovers Turn into Effortless Meals

Leftovers are as much a part of holiday tradition as roast turkeys and family gatherings. But 'leftovers' doesn't have to mean a reheating of the same dish you served last night.

Holiday feasts leave behind the perfect ingredients for creative and satisfying no-fuss meals later on. The

turkey that roasted for hours, now becomes a hearty sandwich, a savory soup, or a tempting casserole in no time. And leftover vegetables can be baked into a casserole or tossed in a salad your family will relish...the second time around.

"Leftovers don't have to be thought



of as 'yesterday's meal,' explains George Bay, a Cordon Bleu chef and last minute cook himself. "They provide us with slow-cooked, flavorful ingredients that add your own personal dimension to quick and easy meals. For example, leftover turkey slices layered on lightly toasted English muffins and topped with a sweet cranberry sauce and warm brie cheese create a gourmet sandwich."

Here are a few additional Last Minute Cook ideas to help you create wonderful meals with your holiday leftovers.

Roast Beef Chili

Cut leftover beef into small cubes and set aside. Sauté finely chopped onion and garlic in olive oil. Add a can of chili with beans and stir until bubbly. Add cubed beef and adjust seasonings. Garnish with sour cream, guacamole, chopped green onions or bacon bits. Serve chili alongside toasted English muffins broiled with garlic butter and shredded cheese.

Turkey Waldorf Muffins

- 1/4 cup bottled Italian dressing
- 1/4 cup dried cranberries or cherries
- 1/4 cup chopped toasted walnuts
- 1/4 cup mayonnaise
- 4 Bays English Muffins, split, toasted
- 1/2 pound sliced turkey
- 1 Gala or other crisp apple, cored, thinly sliced
- 1 stalk celery, thinly sliced
- Fresh sage

Combine Italian dressing, cranberries and walnuts. Spread mayonnaise on toasted English muffin halves. Arrange sliced turkey, apple slices and celery slices alternately on top. Spoon dressing mixture over top. Garnish with fresh sage leaves.

Note: For those short on time, equal parts of leftover Waldorf Salad and cubed or sliced cooked turkey can be substituted for above mixture. Garnish with dried cranberries.