



# Home On The Range



## Thanksgiving Feast

This Thanksgiving, why not bend tradition a bit and serve beef, lamb or cornish hens in place of turkey. Or, at least, embellish the holiday bird a little differently than usual with a herb-seasoned butter.

A butter baste is the easiest and most delicious way to add both flavor and moisture to roasted turkey. Rubbing a flavored butter beneath the skin enhances the buttery flavor even more by allowing the butter and seasonings to moisten the turkey meat instead of just the skin.

While family and friends will probably think you took a cooking class to learn how to do this, it's really quite simple and requires just a little patience.

The first step is to make a flavored butter. The butter must be softened to the point that it can be spread easily. Do this by letting cold butter stand at room temperature for 20 minutes or so, or by heating it a few seconds in the microwave oven; the butter should not melt.

To add flavor, stir chopped fresh or dried herbs into the softened butter. Remember, with dried herbs, use about one-third less because the flavor is more intense. Finely minced or crushed garlic can also be added to the butter with the herbs.

With the butter ready to go, you're ready to tackle the turkey. Start with a completely thawed bird.

- Rinse turkey inside and out; pat dry. Season cavity with salt and pepper.

- Starting at neck cavity, loosen the skin from the breast and drumsticks by inserting one hand palm side down. Gently push hand beneath skin against the meat to loosen, being careful not to tear skin.

- Using your fingertips, spread the softened, flavored butter evenly over the meat. (If butter is too firm, it will not spread easily; the skin could tear as a result). Press sprigs of fresh herbs under the skin against the butter, if desired.

- Pat skin back into place and secure butter and herbs. Truss turkey and roast as usual. Any leftover flavored butter can be melted and used to baste turkey.

### GARLIC-SAGE BUTTER

½ cup butter, softened  
2 tablespoons chopped fresh sage

2 large cloves garlic, crushed  
Sage leaves, if desired

Stir together butter, sage, and garlic. Spread butter mixture under skin of poultry. Arrange sage leaves under skin. Use any remaining mixture to baste poultry during roasting. Makes enough butter mixture for a 10 to 12 pound turkey.

Mid East United Dairy Industry

### ROSEMARY THYME BUTTER

½ cup butter, softened  
1½ tablespoons chopped fresh rosemary

Chopped fresh thyme  
Rosemary sprigs, if desired  
Thyme sprigs, if desired

Stir together butter, chopped rosemary and thyme. Spread butter mixture under skin of poultry. Arrange herb sprigs under skin. If desired, flavored butter may be prepared in advance and refrigerated. Allow to stand at room temperature about 30 minutes prior to use.

### WILD RICE

#### APRICOT STUFFING

12 ounces pork sausage  
½ cup butter  
½ cup sliced green onions  
¼ cup chopped celery  
1 cup bread crumbs  
3 cups wild rice, cooked  
¼ cup chopped dried apricots  
½ teaspoon thyme  
1 teaspoon rosemary, crushed  
¼ teaspoon salt  
1 cup chicken broth  
1 egg, beaten

In medium skillet, brown sausage, drain and set aside. In small skillet, melt butter; saute onions and celery until tender. In large bowl, combine sausage, onions, celery, bread crumbs, wild rice, apricots, thyme, rosemary and salt. Mix in broth and egg. Place in buttered 2-quart casserole. Cover and bake at 350 degrees for 25 minutes. Uncover and continue baking 10 minutes. (Will also stuff a 10-pound turkey).

#### Apricot glaze:

12 ounces apricot preserves  
2 tablespoons lemon juice  
1 tablespoon butter

In a medium saucepan, combine glaze ingredients. Bring to a boil, reduce heat and simmer 10 minutes. Serve with turkey and wild rice apricot stuffing.

Rice Council



Turkey with all the trimmings remains the favorite choice for most Thanksgiving diners.

### NECIA'S MINCEMEAT

2 pounds cooked lean meat, chopped  
1 pound suet  
3 quarts sour apples, chopped  
3 pounds raisins  
2 pounds currants  
1 tablespoon citron  
3 oranges  
3 lemons  
2 cups sour jelly or sweet pickle syrup

2½ pounds sugar  
1 cup molasses  
2 tablespoons cinnamon  
2 tablespoons salt  
2 teaspoons nutmeg  
2 teaspoons mace  
2 teaspoons cloves  
2 teaspoons allspice  
1 quart meat broth  
3 cups boiled cider

Cook meat and add water to make enough broth. When meat is tender, grind it with suet. Add apples, raisins, currants, and citron. Wash and grate oranges and lemons. Remove juice and grind the remainder and add to meat mixture. Also, add sugar, molasses, salt, cinnamon, nutmeg, mace, cloves, allspice, broth, cider, and jelly or pickle syrup.

Simmer 2 hours. Pack into hot jars, leaving 1-inch head space. Adjust caps. Process pints and quarts for 20 minutes at 10 pounds pressure or freeze.

Louise Graybeal  
Renick, W.V.

### CRANBERRY SALAD

1 large package raspberry Jell-O  
1 can whole cranberry sauce  
1 can crushed pineapple  
1 jar red cherries  
¼ cup chopped nuts  
Drain pineapple and cherries. Reserve juices. Mix Jell-O as package directs for adding fruits. Use reserved fruit juices as part of the cold liquid. Chill Jell-O slightly. Add remaining ingredients. Refrigerate.

Contributor writes: Looks wonderful in Jell-O mold or clear glass bowl. Make sure to make a small bowl to hide for husband to eat later.

Sue Pardo  
Jarrettsville, MD

### BROCCOLI AND CHEESE SALAD

1 large head broccoli, chopped  
1½ cups shredded mozzarella cheese  
¼ cup chopped red onion  
6 slices bacon, fried and crumbled  
Mix together broccoli, cheese, onion and bacon.

#### Dressing:

½ cup mayonnaise  
¼ cup sugar  
1 tablespoon vinegar  
Combine mayonnaise, sugar, and vinegar and pour over broccoli mixture. Let set several hours or overnight in refrigerator.

Lebanon Co.

Alternate Dairy Princess

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## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

### November

27- Your Favorite Bread Recipes

### December

4- Your Favorite Christmas Cookies

11- Holiday Non-Alcoholic Sippers

18- Holiday Treats

### MAPLE GLAZED SWEET POTATOES

1½ pounds sweet potatoes, peeled and quartered  
½ cup pure maple syrup  
½ cup orange juice  
3 tablespoons butter, melted  
1 tablespoon cornstarch  
1 teaspoon grated orange rind  
Preheat oven to 350 degrees.

Arrange sweet potatoes in 1½-quart shallow baking dish. Combine remaining ingredients, pour over potatoes. Bake 40 minutes or until hot and sauce is thickened, basting frequently. Refrigerate leftovers.

## Featured Recipe

Parents and kids can have fun baking together year 'round with the recipes in this new brochure from the American Dairy Association. "Baking Traditions Together" features helpful baking tips for both parents and children in addition to 10 delicious recipes for occasions throughout the year — Christmas, Easter, Mother's Day, Father's Day, Halloween and more. Order a copy now, and begin your family baking tradition.

To order a copy of "Baking Traditions Together" send a stamped self-addressed business-size envelope to Baking Traditions Together, Middle Atlantic Milk Marketing Association, P.O. Box 19464, Towson, MD 21206.

Here is a Thanksgiving recipe from the brochure.  
**HARVEST TIME CRANBERRY BREAD**

Yield: one 9 x 5-inch loaf

3 cups all-purpose flour  
1 teaspoon EACH: baking soda, ground cinnamon  
¼ cup sugar  
¼ cup butter, softened  
1 egg  
1 cup milk  
1½ cups cranberries, coarsely chopped  
1 cup chopped walnuts, if desired.

Preheat oven to 350°F. Combine flour, baking soda and cinnamon; set aside. Cream sugar and butter in large mixer bowl until light and fluffy. Add egg; blend well. Add flour mixture alternately with milk to butter mixture, blending thoroughly after each addition. Fold in cranberries and nuts. Pour batter into buttered 9 x 5 3-inch loaf pan. Bake 1 hour or until wooden pick inserted in center comes out clean. Cool bread in pan on wire rack 10 minutes. Remove from pan. Transfer to wire rack; cool completely.