

Home on the Range

'The Right Stuff'

Turkey Sidekicks Dress Your Thanksgiving Weekend Meals

When your family or guests ask "What are you serving for Thanksgiving dinner?" they aren't asking if there will be turkey. After all, that's expected. Rather, they're interested in finding out what kind of stuffing and side dishes you'll be serving to complement the main attraction.

A perfect side dish any time of year, savory stuffing truly shines during the holidays and is as much a part of Thanksgiving tradition as parades and football games. While all stuffings contain a few common elements—such as select breads, herbs and spices—no two cooks prepare exactly the same style of stuffing.

For example, favorite family recipes feature a wide variety of breads, including white bread, cornbread, sourdough and rye. And many cooks add their signature touch to the recipe by including ingredients such as onions, celery, corn, cranberries and cheese.

Of course, after all the plates are washed on Thanksgiving night, you still have to plan meals throughout the rest of the long weekend. If you keep on hand some extra cans of soup and a bag of stuffing, you'll be prepared to turn those Thanksgiving leftovers into exciting new dinners.

So remember, having a memorable Thanksgiving dinner—as well as meals throughout the long weekend—is easy if you remember to focus on "the right stuff!"

Tips for Stuffing a Turkey

To ensure success when baking your stuffing inside the turkey, follow these simple tips from the experts at Pepperidge Farm:

- Stuff the turkey just before roasting, never ahead of time.
- Allow between 1/2 cup and 3/4 cup prepared stuffing per pound of turkey.
- Lightly spoon stuffing into cavity of bird to allow room for the stuffing to expand as it bakes.
- Bake a stuffed turkey at 325°F. or higher.
- After the turkey is done, check the stuffing temperature with a meat thermometer. Fully cooked stuffing should reach 165°F.
- Allow turkey to stand 20 minutes before removing stuffing and carving.
- Refrigerate leftover stuffing and use within two days. Or freeze stuffing and use within two months.

Love Those Leftovers

Many people anticipate a weekend of delicious Thanksgiving leftovers as much as they enjoy the main attraction. Here are a few tips to ensure your leftovers are gobbled up by Sunday night.

- Start a new family tradition by serving hot stuffing patties the morning after Thanksgiving. Combine approximately one part leftover mashed potatoes with two parts leftover stuffing. Shape into individual patties, then fry them in melted margarine. Brown on each side, making sure the middle is thoroughly heated.
- Say good-bye to dry leftovers by moistening leftover turkey and stuffing with seasoned chicken broth before reheating.
- Leftover soups help fight the chill in the air. Here are two suggestions:
 - To make an easy Turkey Noodle Soup, simply combine 2 cans of chicken broth with a cup of sliced celery and 1 cup of sliced carrots. Heat to a boil, then stir in one cup of uncooked noodles and 1 cup of leftover cubed turkey. Cook 10 minutes and you're ready to serve.
 - Stir seasoned chicken broth into leftover mashed potatoes to make a quick and delicious Potato Soup.
- Turkey Soft Tacos are a fun alternative to turkey sandwiches. Just roll strips of turkey into warm flour or corn tortillas, then add salsa, guacamole and shredded lettuce.
- Still haven't finished all of the turkey? Create a Waldorf turkey salad by mixing diced turkey with mayonnaise, chopped walnuts, celery, chopped apples and raisins. Serve on lettuce.



Clockwise from upper left: Bye Bye Butter Stuffing, Sausage Corn Bread Stuffing and Green Bean Casserole

Bye Bye Butter Stuffing

Prep/Cook Time: 15 min

- 1 can (14 1/2 oz.) chicken broth (1 3/4 cups)
- Generous dash pepper
- 1 stalk celery, coarsely chopped
- 1 small onion, coarsely chopped
- 4 cups herb seasoned stuffing

MIX broth, pepper, celery and onion in saucepan. Heat to a boil. Cover and cook over low heat 5 min or until vegetables are tender.

ADD stuffing. Mix lightly. Serves 5.

Festive Cranberry Stuffing: Add 1/2 cup fresh or frozen cranberries with celery and onion.

Apple Pecan Stuffing: Add 2 cups chopped apples with celery and onion. Stir in 1/2 cup chopped toasted pecans with stuffing.

Turkey & Stuffing Skillet

Prep/Cook Time: 15 min

- 1 box (6 oz.) turkey or chicken flavor stuffing mix
- 2 cups cubed cooked turkey or chicken
- 1 can (10 3/4 oz.) cream of mushroom
- 1/2 cup milk
- 1/2 cup shredded Cheddar cheese

PREPARE stuffing in skillet according to pkg. directions except let stand 2 min.

TOP with turkey. Mix soup and milk. Pour over turkey. Sprinkle with cheese. Cover and heat through. Serves 4.

*Also delicious with Cream of Chicken or Cream of Celery Soup.

Sausage Corn Bread Stuffing

Prep Time: 15 min. Cook Time: 25 min.

- 1/4 pound bulk pork sausage
- 1 1/4 cups water
- 1 tablespoon chopped fresh parsley or 1 teaspoon dried parsley flakes
- 1/2 cup whole kernel corn
- 1/2 cup shredded cheddar cheese
- 4 cups corn bread stuffing

COOK sausage in skillet until browned. Pour off fat.

STIR in water, parsley, corn and cheese. Add stuffing. Mix lightly. Spoon into greased 1 1/2-qt. casserole. Cover.

BAKE at 350°F. for 25 min. or until hot. Serves 6

Turkey & Stuffing Pie

Prep Time: 15 min. Cook Time: 35 min.

- 3 cups herb seasoned stuffing
- 1 can cream of chicken with herbs soup
- 1/2 cup water
- 1/4 cup milk
- 2 cups cubed cooked turkey or chicken
- 1 small tomato, chopped
- 1 tablespoon sliced green onion

RESERVE 1/4 cup stuffing. MIX 1/3 cup soup and water. Add remaining stuffing. Mix lightly. Spoon into greased 9" pie plate.

MIX remaining soup, milk, turkey and reserved stuffing. Spoon over stuffing. Bake at 350°F. for 35 min. or until hot. Top with tomato and onion. Cut into wedges. Serves 4.

Green Bean Casserole

Prep Time 10 min. Cook Time: 30 min.

- 1 can (10 3/4 oz.) cream of mushroom soup
- 1/2 cup milk
- 1 teaspoon soy sauce
- Dash pepper
- 4 cups cooked cut green beans
- 1 1/3 cups French fried onions

MIX soup, milk, soy, pepper, beans and 2/3 cup onions in 1 1/2-qt. casserole.

BAKE at 350°F for 25 min or until hot.

STIR. Sprinkle with remaining onions. Bake 5 min. Serves 6.

Santa Fe Turkey & Stuffing

Prep Time: 10 min. Cook Time: 30 min

- 1 can (10 3/4 oz.) cream of chicken soup
- 1 cup milk
- 1 can (about 8 oz.) whole kernel corn, drained
- 1 can (about 4 oz.) chopped green chilies, drained
- 2 cups cubed cooked turkey or chicken
- 4 cups cubed herb seasoned stuffing
- 1 cup shredded Cheddar or Monterey Jack cheese
- Chunky salsa

MIX soup, milk, corn, chilies and turkey. Add stuffing. Mix lightly. Spoon into 2-qt. shallow baking dish. BAKE at 350°F. for 25 min. Top with cheese. Bake 5 min. or until cheese is melted. Serve with salsa. Serves 6