

MENUS

Wild Rice, Sausage and Oyster Stuffing

- 1 6-oz. package wild rice
- 1 Pint shucked fresh oysters
- 1 Pound bulk pork sausage
- 8 Tablespoons unsalted butter
- 5 Medium ribs celery, diced (about 2 cups)
- 3 Medium carrots, peeled and coarsely shredded
- 1 Large onion, chopped (about 1 cup)
- 3/4 Lb. fresh mushrooms, sliced (about 4 1/2 cups)
- 1/2 Cup brandy (optional)
- 1 8-oz. package cornbread stuffing crumbs
- 1 Cup hazelnuts, coarsely chopped and lightly toasted
- 1 Egg, lightly beaten
- Salt, to taste
- Pepper, to taste

Cook wild rice according to package directions. Drain. Transfer rice to large mixing bowl. Drain oysters, reserving 1/2 cup of liquid. Coarsely chop oysters. Add to wild rice in bowl. In a large skillet over medium-high heat, cook sausage until browned, stirring occasionally to break meat into small pieces. Drain thoroughly. Add sausage to rice mixture.

In same skillet, melt butter over medium-high heat. Stir in the celery, carrots and onion. Cook and stir for 5-7 minutes or until vegetables are crisp-tender. Stir in the mushrooms, brandy and reserved oyster liquid. Cook and stir for 10 minutes more or until liquid has evaporated. Add vegetable mixture to rice mixture, stirring until well combined. Stir in cornbread stuffing crumbs and hazelnuts, tossing lightly until well mixed. Stir in beaten egg until well blended. Season to taste with salt and pepper. Turn stuffing into a greased three-quart casserole. Bake, uncovered, in a 350°F oven for 40 minutes. Or, use to stuff a 16- to 20-pound turkey. Place any remaining stuffing in desired casserole and bake alongside turkey during the last 40 minutes of roasting. Makes 12-14 servings.

One-Pan Oven-Roasted Thanksgiving Dinner

At the Butterball Turkey Talk-Line, we like our vegetables crisp. If your Thanksgiving guests prefer more tender vegetables, we recommend that you blanch the parsnips, rutabaga and carrots in this recipe for three to five minutes before adding them to the roasting pan.

- 1 9-10-lb. Butterball turkey or Li'l Butterball turkey, thawed if frozen
- Vegetable oil
- 4 Medium parsnips, peeled and cut diagonally into 1/2-inch slices
- 1 Medium rutabaga, peeled and cut into 3/4-inch chunks
- 2 Large red potatoes, scrubbed and sliced into 1/2-inch thick slices
- 8 Oz. baby carrots, peeled and trimmed
- 1 Large knob celery root, peeled and trimmed*
- 1 Bulb fennel, trimmed and cut into 1/4-inch slices*
- 10 Medium shallots, peeled
- 8 Tablespoons unsalted butter, melted
- 3/4 Cup dry white vermouth or white grape juice
- Coarse salt, to taste
- Freshly ground pepper, to taste
- *Or, locally available root vegetables

Remove neck from body cavity and giblets from neck cavity; refrigerate for another use. Rinse turkey and drain well. Turn wings back and hold neck skin in place. Place turkey, breast side up, in open pan, about 2 inches deep. Insert meat thermometer deep into thickest part of thigh next to body, not touching bone. Brush skin with oil to prevent skin from drying. Further basting is unnecessary. Roast in a 325°F oven. When skin is golden brown, shield breast loosely with lightweight foil to prevent from over-browning.

About 1 1/2 hours before turkey is done (NOTE: see package directions for approximate roasting time), place vegetables in roasting pan surrounding turkey. Drizzle vegetables with the melted butter and vermouth. Season with salt and pepper. Roast vegetables alongside turkey for remaining time, stirring vegetables occasionally. Check turkey for doneness. Internal thigh temperature should be 180 to 185°F. Thigh and drumstick meat should feel soft. When thigh is pierced, juices should be clear, not pink. Remove turkey to serving platter. Cover vegetables with aluminum foil until serving time. To serve, arrange vegetables on platter surrounding turkey. Makes 8-10 servings.

Family Reunion Bread

Perfect for Holiday Centerpiece

Holidays are the perfect time to round up the whole clan for a family reunion. Although it's fairly rare to get everyone "home for the holidays," it's fun to extend the invitation to friends and new neighbors who live a distance from close relatives.

For your own memorable contribution to the feast, make Pull-Apart Reunion Wreath—a delicious pull-apart yeast-bread wreath from Fleischmann's Yeast that doubles as a decorative centerpiece for the table. A quick one-rise method allows you to make the bread wreath or whole wheat yeast rolls in just one hour—start to finish. This handsome wreath is made by tying short "ropes" of dough into loose knots and then attaching them together to form a bread wreath. Before baking, the wreath can be glazed with egg wash and then sprinkled with poppy or sesame seeds.

Fleischmann's Yeast has established a toll-free number (1-800-227-6202) to answer consumer

questions about yeast baking. Baking specialists are available to answer questions from 10 a.m. to 8 p.m., Eastern Standard Time, Monday through Friday.

PULL-APART REUNION WREATH Makes 2 wreaths

- 5 1/2 to 6 1/4 cups all-purpose flour
- 1/2 cup sugar
- 1 teaspoon salt
- 2 packages Fleischmann's® RapidRise™ or Active Dry Yeast
- 1 1/2 cups very warm water (125° to 130°F)
- 1/2 cup butter or margarine, softened
- 3 eggs, at room temperature
- Sesame or poppy seeds, optional
- Vegetable cooking spray

In large bowl, mix 1 1/2 cups flour, sugar, salt and undissolved yeast.

Gradually add water and butter to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 2



eggs and 1 cup flour; beat at high speed 2 minutes, scraping bowl occasionally. With spoon, stir in enough remaining flour to make stiff dough. On lightly floured surface, knead until smooth and elastic, about 5 minutes.

Divide dough into 36 equal pieces. Roll each piece to 8-inch rope. Loosely tie knot at center of each rope. Arrange 18 knots, side by side, barely touching, in ring shape on baking sheet coated with vegetable cooking spray. Repeat with remaining rolls; cover. Place 2 large shallow pans on counter; half fill each pan with boiling water. Place baking sheets on pans; let dough rise 20 minutes.

Lightly beat remaining egg; brush on rolls. Sprinkle with sesame or poppy seeds, if desired. Bake at 400°F for 12 minutes or until done. Remove from baking sheets; cool on wire racks.

Whole Wheat Rolls: Replace 1 1/2 cups all-purpose flour with whole wheat flour in above recipe. Mix, shape and bake as directed.



The humble pot roast is enjoying a culinary revival as today's cooks recognize the pleasures of "back to basics" cooking. However, new flavors are being incorporated into traditional recipes and this Sunday dinner staple has never tasted so good. Here, pot roast acquires a spirited succulence with Kikkoman Teriyaki Baste & Glaze as the primary seasoning. A blend of brewed soy sauce, brown sugar, garlic, onion and other select seasonings, it adds a special flavor dimension without extra fuss — and it contributes greatly to the mouth-watering gravy. And, you'll love the tart-sweet flavor and bright color accents provided by the plump and juicy cling peaches.



Date Filled Cookies:

Sweet and Thoughtful Gifts

The taste of home-baked cookies elicits fond holiday memories. These old-fashioned treats, cut into fanciful shapes, hold a luscious filling made from California dates. They're welcome refreshments for family or guests. Packaged in a decorated basket or colorful tin, they make thoughtful gifts, too. For that personal touch, tuck in the recipe with the cookies.

California Date Filling is easy to make. It requires no extra sugar because the dates are naturally sweet. If you're lucky enough to have any extra filling, spread it on freshly-baked rolls, French toast or hot waffles.

OLD-FASHIONED DATE-FILLED COOKIES

- 1 cup butter or margarine, softened
- 1 package (3 ounces) cream cheese, softened
- 1 cup sugar
- 1 egg
- 2 teaspoons vanilla
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg (optional)

- 1 teaspoon grated lemon peel
- 1/4 cup ground toasted almonds
- California Date Filling:
- 2 cups California dates, pitted
- 1/2 cup orange or pineapple juice, or water
- 1 tablespoon lemon juice

Prepare dough in mixer bowl, cream together butter, cheese, sugar, egg and vanilla. Sift together flour, baking powder, salt and nutmeg. Stir into creamed mixture with peel and almonds. Chill several hours or overnight.

Prepare date filling: In saucepan, combine dates with juice or water. Bring to boil; reduce heat and simmer 5 minutes. Stir in lemon juice. Blend smooth in food processor or electric blender. Cool. Store in covered container in refrigerator up to 1 month. Makes about 2 cups.

Assemble and bake cookies following one of the variations below.

SANDWICH COOKIES: On well-floured surface, roll dough 1/8-inch thick. Cut into desired shapes with cookie cutters. Bake on ungreased baking sheet in 375 degree oven about 8 minutes, until edges are golden. Cool on racks. Sandwich



Festive California date-filled cookies make welcome holiday gifts.

like shapes together with a thin, even layer of California date filling. To decorate, dust with powdered sugar, then drizzle with melted chocolate, or brush with a thin glaze made from sifted powdered sugar and milk or lemon juice, then decorate with colored sprinkles or silver dragees. Makes about 3 dozen, 2-inch cookies.

HOLIDAY CUT-OUTS: On well-floured surface, roll dough 1/8-inch thick. Cut into 3-inch rounds with cookie cutter. Spoon about 2 teaspoons California date filling onto centers of half of the rounds. Cut small circles from centers of remaining rounds. Place on top of date-filled rounds. Press edges together lightly to seal. Place on greased baking sheets and bake in 375 degree oven 10 to 12 minutes or until edges are golden. Cool on racks. Dust with powdered sugar, if desired. Makes 1 1/2 to 2 dozen cookies.

PINWHEELS: Divide dough in half. Roll each half to a rectangle about 8 x 10 inches; spread with generous cup of California date filling to within 1/4-inch of edges. Roll up snugly, pressing edges gently to seal. Wrap in waxed paper; chill thoroughly. To bake, cut 1/4-inch slices with sharp knife. Bake on greased baking sheet in 350 degree oven 10 to 12 minutes, until edges are golden. Cool on racks. Brush with a thin glaze made from sifted powdered sugar and milk or lemon juice. Makes about 4 dozen cookies.



TERIYAKI PEACHES 'N POT ROAST

- 3-pound beef chuck pot roast, about 1 1/2 inches thick
- 3 tablespoons flour
- 1 tablespoon vegetable oil
- 1/4 cup Kikkoman Teriyaki Baste & Glaze
- 2 tablespoons red wine vinegar
- 1 whole bay leaf
- 1 teaspoon basil leaves, crumbled
- 1/4 teaspoon garlic powder
- 1 can (16 oz.) cling peach halves in heavy syrup, drained
- 1 teaspoon cornstarch

Coat beef with flour; brown slowly on both sides in hot oil in Dutch oven or large skillet. Combine baste & glaze, vinegar, bay leaf, basil, garlic and 1 cup water; pour over beef. Cover and simmer 1 hour and 45 minutes; turn over occasionally. Add peaches; simmer, covered, 15 minutes longer, or until beef is tender. Meanwhile, blend cornstarch and 1 Tbsp. water. Remove beef and peaches to serving platter; keep warm. Four pan drippings into large measuring cup; skim off fat. Return 1 cup drippings to pan; stir in cornstarch mixture. Cook and stir until mixture boils and thickens. To serve, cut beef across grain into thin slices and serve with peaches and sauce. Makes 4 to 6 servings.