



TURKEY EASY AND DELICIOUS WITH FOIL

Bake the stuffing separately in foil during the last hour of the roasting time. Open and baste with juices from the turkey 20 minutes before taking it from the oven. If you do stuff the turkey, it does not need additional roasting time.

Wrapping—(If frozen, defrost thoroughly)—Place the trussed bird in the center of a large sheet of heavy duty foil. Be sure sharp trussing pins have ends imbedded in the meat to avoid puncturing foil. Pad sharp ends of drumsticks and wing tips with folds of foil. Brush all over with softened butter. Bring two ends of foil up over the bird and overlap 3 to 4 inches on the breast. Smooth down top foil and turn up open ends to hold juices. No need to make an airtight seal. 18-inch-wide foil will wrap a 16-pound bird amply. If turkey is larger, splice two widths together with a tight double fold. Don't use any more foil than necessary to cover bird.

Meat Thermometer—If used, insert right through the foil in thickest part of turkey without touching the bone. Turkey is done when it registers 185° to 190°F.

Roasting—Place the foil-wrapped turkey in a shallow roasting pan . . . no need to use a rack. Have the oven preheated to 450°F. Use of this very hot oven is possible because of the foil wrapping, which gives fast roasting without overbrowning. Approximate roasting time at 450°F. is as follows: 7-9 pounds, 2¼ to 2½ hours; 10-13 pounds, 2¾ to 3 hours; 14-17 pounds, 3 to 3¼ hours; 18-21 pounds, 3¾ to 3½ hours; 22-24 pounds, 3¾ to 3¾ hours; and 25-27 pounds, 4 to 4¼ hours.

Look at the turkey while it roasts, if you wish—There is no harm in opening the foil. Half way through the roasting time, the turkey will be moist and puffed but it will not be brown . . . and there will be a small amount of juice in the foil. Open the foil again 20 minutes before the time is up and again brush all over with softened butter or juice in the foil. Now the thigh joint will move easily and there may be some browning. This is the time to fold back the foil and brown to a beautiful all-over golden hue.

Making gravy—Lift turkey onto a warm platter. Gravy will be the best ever, since the foil will contain a good amount of delicious, undiluted juice. Ladle juices into saucepan and skim off fat. If not brown enough, pour 1 cup juice into a pie plate; return to oven for 10 minutes to caramelize. Add this to juices in saucepan and broth prepared from giblets. Season to taste and thicken as usual.

Garnishes—Form silvery cups by molding foil over fruit juice glass. Fringe edges with scissors. Use to hold glazed onions or other vegetables.



ROYAL PLUM PUDDING

- 1 package raspberry gelatin
- ¼ teaspoon salt
- ¼ teaspoon ginger
- ½ teaspoon cinnamon
- ¼ teaspoon cloves
- 1½ cups boiling water
- ½ cup raisins
- ¼ cup currants
- ¼ cup chopped dates
- ¼ cup mixed candied fruits
- 1 flat can crushed pineapple, drained
- 1 cup chopped pecans
- Whipped cream

Combine gelatin, salt, ginger, cinnamon and cloves. Pour water over mixture and stir until dissolved. Add raisins and currants. Chill until slightly thickened and fold in remaining fruits and nuts. Turn into a 3-cup mold and chill until firm. Garnish with whipped cream forced through a pastry bag. Makes 6-8 servings.

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