

Juicy Thanksgiving Turkey

Ingredients

- 2 tablespoons dried parsley
- 2 tablespoons ground dried rosemary
- 2 tablespoons rubbed dried sage
- 2 tablespoons dried thyme leaves
- 1 tablespoon lemon pepper
- 1 tablespoon salt
- 1 (15 pound) whole turkey, neck and giblets removed
- 2 stalks celery, chopped
- 1 orange, cut into wedges
- 1 onion, chopped
- 1 carrot, chopped
- 1 (14.5 ounce) can chicken broth
- 1 (750 milliliter) bottle champagne

Directions

1. Preheat an oven to 350 degrees F (175 degrees C). Line a turkey roaster with long sheets of aluminum foil that will be long enough to wrap over the turkey.
2. Stir together the parsley, rosemary, sage, thyme, lemon pepper, and salt in a small bowl. Rub the herb mixture into the cavity of the turkey, then stuff with the celery, orange, onion, and carrot. Truss if desired, and place the turkey into the roasting pan. Pour the chicken broth and champagne over the turkey, making sure to get some champagne in the cavity. Bring the aluminum foil over the top of the turkey, and seal. Try to keep the foil from touching the skin of the turkey breast or legs.
3. Bake the turkey in the preheated oven for 2 1/2 to 3 hours until no longer pink at the bone and the juices run clear. Uncover the turkey, and continue baking until the skin turns golden brown, 30 minutes to 1 hour longer. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

Beautiful Salad

Ingredients

- 8 cups baby spinach leaves
- 1/2 medium red onion, sliced and separated into rings
- 1 (11 ounce) can mandarin oranges, drained
- 1 1/2 cups sweetened dried cranberries
- 1 cup honey-roasted sliced almonds
- 1 cup crumbled feta cheese
- 1 cup balsamic vinaigrette salad dressing, or to taste

Directions

1. Place servings of spinach onto salad plates. Top with red onion, mandarin oranges, cranberries, sliced almonds and feta cheese in that order. Drizzle dressing over each salad.

Fancy Fruit Pizza

Ingredients

- 1 (18 ounce) package refrigerated sugar cookie dough
- 1 (8 ounce) package cream cheese, softened
- 1/3 cup sugar
- 1/2 teaspoon vanilla extract
- 2 medium firm bananas, sliced
- 2 teaspoons lemon juice
- 1 (20 ounce) can pineapple chunks, drained
- 1 pint fresh strawberries, halved
- 2 kiwifruit, peeled and sliced
- 1 (11 ounce) can mandarin oranges, drained
- 1/3 cup orange marmalade
- 1 tablespoon water

Directions

1. On a greased 14-in. pizza pan, press cookie dough into a 12-in. circle. Bake at 375 degrees F for 10-12 minutes or until golden brown. Cool completely on a wire rack.
2. In a small mixing bowl, beat the cream cheese, sugar and vanilla until smooth. Spread over crust. Toss bananas with lemon juice. Arrange the pineapple, strawberries, bananas, kiwi and oranges over cream cheese mixture. Refrigerate for 1 hour. Combine marmalade and water; drizzle over fruit.

Cranberry Sauce Extraordinaire

Ingredients

- 1 cup water
- 1 cup white sugar
- 1 (12 ounce) package fresh cranberries
- 1 orange, peeled and pureed
- 1 apple - peeled, cored and diced
- 1 pear - peeled, cored and diced
- 1 cup chopped dried mixed fruit
- 1 cup chopped pecans
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

Directions

1. In a medium saucepan, boil water and sugar until the sugar dissolves. Reduce the heat to simmer, and stir in cranberries, pureed orange, apple, pear, dried fruit, pecans, salt, cinnamon, and nutmeg. Cover, and simmer for 30 minutes, stirring occasionally, until the cranberries burst. Remove from heat, and let cool to room temperature.