



## *Classic Holiday Menu*

Herb Roasted Turkey

Baked Sage Dressing

Not Too Sweet Potato Casserole

Classic Mashed Potatoes

Simple Pan Gravy

Cranberry Chutney

Roasted Green Beans with  
Caramelized Shallots and Almonds

Yeast Rolls

Chocolate Pecan Pie

Pumpkin Layered Cheesecake

*serves 12*



## CLASSIC HOLIDAY

# Herb Roasted Turkey

### DISH 1



Prep	Cook	Total
20m	3h	3h 20m

- 1 (12- to 14-lb) turkey, thawed
- ¼ cup butter, softened
- 1¼ teaspoons kosher salt, divided
- ¾ teaspoon pepper, divided
- ½ teaspoon poultry seasoning
- 1 medium onion, coarsely chopped
- 2 stalks celery, coarsely chopped
- ¼ cup fresh sage leaves

1. Preheat oven to 350 degrees. Remove giblets and neck from turkey; discard. Trim excess fat.
2. Rinse turkey, and pat dry. Loosen skin from turkey breast and drumsticks.
3. Combine butter, 1 teaspoon salt, ½ teaspoon pepper and poultry seasoning; rub over breast and drumsticks and over skin. Sprinkle remaining ¼ teaspoon each salt and pepper inside cavity, and stuff with onion, celery and sage. Tie legs together with kitchen string.
4. Place turkey, breast side up, on a rack in a large roasting pan. Roast 3 hours or until a thermometer inserted into the thickest part of the thigh registers 165 degrees. Transfer turkey to a serving platter, reserving drippings from pan (save for Dish 5). Let stand 20 minutes before carving.

**NOTE:** To thaw a frozen turkey, place in refrigerator for 2 to 3 days. Garnish with additional fresh sage.

# Baked Sage Dressing (Prep Ahead)

### DISH 2



Prep	Cook	Total
10m	30m	40m

- 2 (14 oz) packages cornbread stuffing
- 1 cup chopped onion
- 1 cup chopped celery
- ½ cup butter, melted
- 3 tablespoons chopped fresh sage (or sub 1 tablespoon rubbed sage)
- 1 teaspoon salt, 1 teaspoon pepper
- 5 cups chicken broth

1. Combine stuffing, onion, celery, butter, sage, salt and pepper in a 13x9-inch baking dish. Cover and refrigerate overnight.
2. Let stand at room temperature 1 hour.
3. Preheat oven to 350 degrees.
4. Bring broth to a simmer in a medium saucepan, and pour over stuffing mixture in baking dish.
5. Cover with aluminum foil, and bake 15 minutes. Remove foil, and bake 15 to 20 minutes or until thoroughly heated and browned.



## CLASSIC HOLIDAY

# *Not Too Sweet Potato Casserole*

(Prep Ahead)

### DISH 3



Prep	Cook	Total
50m	30m	1h 20m

- 6 large sweet potatoes
- 2 cups sugar
- 1 cup milk
- 1 cup butter, divided
- Juice of 2 oranges
- 4 large eggs, lightly beaten
- 2 teaspoons vanilla extract
- 1 cup packed brown sugar
- 1 cup chopped pecans
- $\frac{2}{3}$  cup flour

1. Place potatoes in a large pot; add water to cover. Bring to a boil. Reduce heat to medium high; cook 30 minutes or until tender. Remove potatoes, and cool slightly.
2. Preheat oven to 350 degrees. Peel potatoes, and cut into cubes.
3. Combine sugar, milk,  $\frac{1}{2}$  cup melted butter, orange juice, eggs and vanilla in a large bowl, stirring with a whisk until blended. Gently fold in potatoes. Transfer to a 13x9-inch baking dish.
4. Toss together brown sugar, pecans and flour in a medium bowl. Cut in  $\frac{1}{2}$  cup softened butter using your fingers or a pastry blender until crumbly; sprinkle over potato mixture. Bake 30 to 40 minutes or until thoroughly heated and browned.

**NOTE:** Cook potatoes and assemble casserole 1 to 2 days in advance, if desired; add topping and bake just before serving.

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# *Classic Mashed Potatoes*

### DISH 4



Prep	Cook	Total
20m	15m	35m

- 4 lb Yukon gold potatoes, peeled and cut into chunks
- 2 cups whipping cream
- 1 cup butter, melted
- 1 teaspoon salt,  $\frac{3}{4}$  teaspoon pepper

1. Place potatoes in a large pot; add water to cover. Bring to a boil. Reduce heat to medium-high; cook 15 minutes or until tender; drain. Return potatoes to pot.
2. Add whipping cream, butter, salt and pepper; mash to desired consistency, or mix with an electric hand mixer.



## CLASSIC HOLIDAY

# Simple Pan Gravy

### DISH 5



Prep	Cook	Total
5m	15m	20m

6 cups drippings/broth (use turkey drippings plus canned chicken broth)

¼ cup butter

⅓ cup flour

Salt and pepper to taste\*

**1.** Measure reserved turkey drippings; add enough canned chicken broth to measure 6 cups total.

**2.** Melt butter in a large saucepan over medium heat. Whisk in flour, and cook, whisking constantly, 5 to 6 minutes or until browned. Whisk in broth. Cook, stirring frequently, 8 to 10 minutes or until thickened. Season to taste with salt and pepper.

**NOTE:** The amount of salt and pepper needed will vary depending on the amount of turkey drippings used.

# Cranberry Chutney (Prep Ahead)

### DISH 6



Prep	Cook	Total
10m	15m	25m

12 oz package fresh cranberries

1 cup pure maple syrup

2 large apples, peeled, cored and chopped

Grated rind and juice of 2 oranges

**1.** Combine all ingredients in a large saucepan; bring to a boil over medium-high heat. Reduce heat and simmer, uncovered, 15 to 20 minutes or until slightly thickened, stirring occasionally.

**2.** Cool and transfer to a serving bowl. Cover and refrigerate until ready to serve.

**NOTE:** Make up to 2 days in advance, if desired, and refrigerate until ready to serve.

# Roasted Green Beans with Caramelized Shallots and Almonds

### DISH 7



Prep	Cook	Total
10m	20m	30m

2 lb fresh green beans, trimmed

4 shallots, thinly sliced

¼ cup olive oil

4 cloves garlic, minced

1 teaspoon salt, 1 teaspoon pepper

½ cup sliced almonds, toasted

**1.** Preheat oven to 450 degrees. Toss green beans, shallots, oil, garlic, salt and pepper in a large roasting pan. Roast 20 to 25 minutes, stirring once, or until tender and slightly browned. Transfer to a large serving bowl. Sprinkle with almonds.



## CLASSIC HOLIDAY

# Yeast Rolls

### DISH 8



Prep	Cook	Total
0m	5m	5m

32-count package frozen yeast rolls  
½ cup butter, melted

1. Bake desired amount of rolls according to package directions. Brush tops of hot rolls with melted butter.

# Chocolate Pecan Pie (Prep Ahead)

### DISH 9



Prep	Cook	Total
15m	45m	1h

2 cups chocolate teddy bear-shaped cookies  
⅓ cup butter, melted  
1 cup sugar  
2 large eggs, lightly beaten  
½ cup butter, melted  
1 oz unsweetened baking chocolate, melted  
¼ cup cornstarch  
1 teaspoon vanilla extract  
1 cup chocolate chips  
1 cup pecan halves

1. Preheat oven to 350 degrees. Finely crush cookies to yield about 1½ cups; stir in ⅓ cup melted butter. Spoon mixture into a 9-inch pie plate, pressing firmly. Bake 6 to 8 minutes; let cool.
  2. Combine sugar and eggs in a large bowl, whisking until well blended. Stir in ½ cup melted butter, unsweetened chocolate, cornstarch and vanilla. Add chocolate chips and pecans, stirring until blended.
  3. Pour mixture into prepared crust. Bake 45 to 50 minutes or until set, shielding edges with aluminum foil during last 10 minutes of baking if necessary. Cool on a wire rack.
- NOTE:** Make pie 1 day in advance. If desired, drizzle cooled pie with additional melted chocolate chips.



## CLASSIC HOLIDAY

# *Pumpkin Layered Cheesecake*

(Prep Ahead)

### DISH 10



Prep	Cook	Total
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20m	1h 45m	2h5m
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2 cups cinnamon graham cracker crumbs

½ cup butter, melted

4 (8 oz) blocks cream cheese, softened

1½ cups sugar

4 large eggs

1 cup canned pumpkin

1 teaspoon ground cinnamon

½ teaspoon allspice

**1.** Preheat oven to 300 degrees. Combine crumbs and butter; press evenly into the bottom of a 9-inch springform pan coated with cooking spray. Bake 15 minutes. Remove from oven, and cool 10 minutes.

**2.** Place cream cheese in a large bowl; beat with an electric mixer on medium speed just until smooth. Reduce speed to low, and gradually add sugar. Beat in eggs, one at a time, just until blended.

**3.** Spread 3 cups of cream cheese mixture over crust. Stir pumpkin, cinnamon and allspice into remaining cream cheese mixture. Carefully spread over cheesecake layer.

**4.** Bake 1½ hours or until edge of cheesecake is set at least 2 inches from edge of pan but center still jiggles slightly when moved.

**5.** Turn oven off; open door at least 4 inches. Leave cheesecake in oven 30 minutes longer. Transfer to a wire rack. Run a knife around the edge of the pan to loosen cheesecake. Cool in pan on wire rack 30 minutes.

**6.** Cover loosely, and refrigerate 6 hours or overnight.

**NOTE:** Make cheesecake 1 day in advance, and refrigerate.



# SHOPPING LIST

Dishes	Grocery Items to Purchase	Necessary Staples
	<b>Produce</b>	<b>Dish 1</b>
1,2	2 medium onions	½ teaspoon poultry seasoning
1,2	bunch celery, need 2 stalks plus 1 cup chopped	Kitchen string
1,2	2 packages fresh sage leaves, need about ½ cup plus additional for garnish	
3	6 large sweet potatoes	<b>Dish 2</b>
3,6	4 oranges	Aluminum foil
4	4 lb Yukon gold potatoes	<b>Dish 3</b>
6	2 large apples	1 cup milk
6	12 oz package fresh cranberries	2 teaspoons vanilla extract
7	2 lb fresh green beans	1 cup packed brown sugar
7	4 shallots	⅔ cup flour
	<b>Refrigerated</b>	<b>Dish 4</b>
1,2,3,4,5,8,9,10	3 (1 lb) packages butter, need about 5 cups	No staples for this meal
10	4 (8 oz) blocks cream cheese	<b>Dish 5</b>
3,9,10	Dozen large eggs, need 10	⅔ cup flour
4	Pint whipping cream, need 2 cups	<b>Dish 6</b>
	<b>Frozen</b>	No staples for this meal
1	1 (12- to 14-lb) turkey	<b>Dish 7</b>
8	32-count package frozen yeast rolls	¼ cup olive oil
	<b>Canned &amp; Packaged</b>	4 cloves garlic
10	14.4 oz box cinnamon graham crackers, need 2 cups crumbs	<b>Dish 8</b>
10	15 oz can pumpkin, need 1 cup	No staples for this meal
2	2 (14 oz) packages cornbread stuffing	<b>Dish 9</b>
2,5	3 (32 oz) cartons chicken broth, need 11 cups	¼ cup cornstarch
3,9	10 oz package pecan halves, need 2 cups	1 teaspoon vanilla extract
3,9,10	5 lb bag sugar, need 4½ cups	1 (8-oz) box unsweetened baking chocolate, use 1 oz
6	12.5 oz bottle pure maple syrup, need 1 cup	<b>Dish 10</b>
7	4 oz package sliced almonds, need ½ cup	½ teaspoon allspice
9	12 oz bag chocolate chips, need 1 cup	1 teaspoon ground cinnamon
9	10 oz box chocolate teddy bear-shaped cookies, need 2 cups	Cooking spray
		Aluminum foil