

J-65959 (Med_B_LEFT) 112008

Who knew? Getting everything together for a turkey dinner doesn't have to be so complicated. Use the recipes we've provided, along with this sequence, to streamline your holiday dinner. Log on to publix.com for more recipes and ideas.

1

For an 8-12 lb turkey (6-8 servings), preheat oven, prepare turkey following our recipe (or package instructions); and begin to roast about 3 1/2 hours before you would like to serve.

2

About forty-five minutes before your turkey is done roasting, prepare green beans, mashed potatoes, or other family-favorite side dishes. Prepare Apple Sage Dressing (recipe included) for baking.

3

EVEN WITH TURKEY TO ROAST AND A PARTY TO HOST, THANKSGIVING CAN BE ENJOYABLE.



Publix Baby Cut and Peeled Carrots.....1²⁹

A very good source of vitamin A and dietary fiber, carrots are actually members of the parsley family. When you buy baby carrots, all the work is done for you—just add them to your favorite recipe. Or just cook them up and top with a bit of butter and a sprinkling of brown sugar. Give your Thanksgiving a touch of nature's sweetness, 16-oz bag
SURPRISINGLY LOW PRICE

Potato Rolls, 12-Count.....2⁴⁹

We bake our potato rolls fresh daily in the Publix Bakery so they have a delicious, rich flavor and soft, dense texture. Enjoy them just the way they are or warm them in the oven. They're perfect for your Thanksgiving dinner, 15-oz pkg.
SAVE UP TO .50

Pepperidge Farm Stuffing ^{2 FOR}4⁰⁰

Whether you add your family's favorite extras—cooked sausage, cranberries, mushrooms, and more—or serve it hot from the oven just as it is, this side dish is always a star. Made from premium Pepperidge Farm breads and a blend of special seasonings, our stuffing is a gratifying must for your Thanksgiving meal, 14 or 16-oz bag
SAVE UP TO 1.38 ON 2



Publix Young Turkey......79^{lb}

We have a wide variety of sizes of young, broad-breasted, USDA-Inspected, Grade A frozen turkeys so you can choose the one perfect for your gathering.
SAVE UP TO .50 LB



Land O Lakes Sweet Cream Butter...^{2 FOR}5⁰⁰

Salted, Light Salted, or Unsalted, 4-sticks or Salted 8-half sticks, 16-oz box
SAVE UP TO 2.78 ON 2



Jimmy Dean Sausage Roll.....^{2 FOR}5⁰⁰

Or Fully Cooked or Fresh: Links or Patties, Assorted Varieties, 9.6 to 16-oz pkg.
SAVE UP TO .98 ON 2



Cool Whip Whipped Topping.....^{2 FOR}2⁰⁰

Assorted Varieties, 8-oz bowl
SAVE UP TO .98 ON 2



Swanson Broth.....^{BUY 1 GET 1}Free

Assorted Varieties, 14-oz can
Quantity rights reserved.
SAVE UP TO 1.09



Ocean Spray Cranberry Sauce.....^{BUY 1 GET 1}Free

Jellied or Whole Berry, 16-oz can
Quantity rights reserved.
SAVE UP TO 1.55



APPLE SAGE DRESSING

Prep and Cook: 40 minutes (Makes 8 servings)

- 1 lb ground pork sausage with sage
- 8 oz trinity mix (fresh diced onions, peppers, celery)
- 1/2 cup dried berry medley (berries and raisins)
- 1 large Granny Smith apple (rinsed)
- 1 tablespoon flour
- 1 (14-oz) can reduced-sodium chicken broth
- 1 (6-oz) box or 2 cups cornbread stuffing mix
- cooking spray

1. Preheat oven to 450°F. Preheat large sauté pan on medium-high 2-3 minutes. Crumble sausage into pan (wash hands); stir in trinity mix and berries. Cook 5-7 minutes, stirring often, until meat is browned and vegetables are tender. Meanwhile, peel apple; cut into small pieces.
2. Stir flour into sausage mixture; cook 2 minutes, stirring often, until flour is hot and well blended into mixture.
3. Stir in apple, broth, and stuffing mix. Coat 2-quart baking dish with cooking spray; add stuffing mixture. Bake 20-25 minutes or until internal temperature reaches 165°F. Use a meat thermometer to accurately ensure doneness. Let stand 5 minutes before serving.

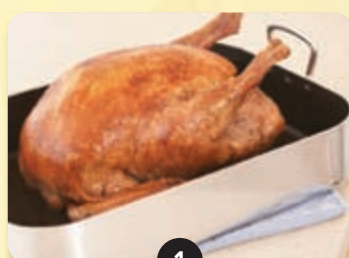
PUBLIX

WILL BE CLOSED
THANKSGIVING DAY,
NOVEMBER 27

We're taking the day off so our associates can spend time with their families and loved ones. We will be open regular store hours on Wednesday, November 26 and Friday, November 28.

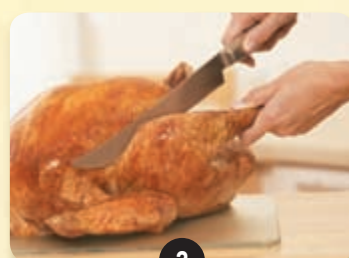
CARVING THE TURKEY IS EASY WITH THESE EXPERT TIPS.

See the complete video of how to prepare and carve your turkey—even make gravy!—at publix.com.



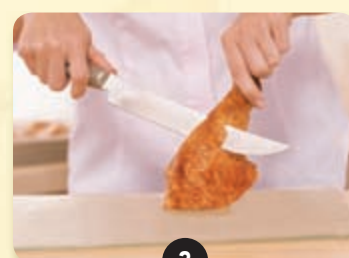
1

When your turkey is done, remove it from the oven, cover with foil, and let it sit for 15-20 minutes before placing on a clean cutting surface.



2

Separate the drumsticks from the thighs by holding the tip of each drumstick and cutting through the joint where it meets the thighbone.



3

Hold each drumstick by the tip, resting the larger ends on the cutting board. Slice parallel to the bones until all meat is sliced.