

Remove your turkey from the oven when your meat thermometer—inserted into the thickest part of inner thigh and breast (not touching bone)—reaches 165°F. After you've removed your turkey, let it stand 15–20 minutes before carving.

4

Increase oven temperature to 450°F and bake dressing. Put the final touches on your side dishes and carve the turkey.

5

Remove dressing from oven and use the residual heat in the oven to warm potato rolls for dinner and pie for dessert. Serve.

6



With help from Publix, your wish for an exceptional holiday can come true. From meal planning to cooking and carving, we promise simple steps for a spectacular feast that everyone will be thankful for—especially the chef.



Celery

Before the 16th century, celery was used only as a medicinal herb. It is high in vitamin C, but even better, loaded with crispy, crunchy taste, perfect for Thanksgiving appetizers, salads, stuffing, and more. Leave the ribs attached to the stalk until ready to use and wash well before trimming the leaves and base. **SAVE UP TO .90**

.89

Simi Chardonnay White Wine

A great wine-and-food combination makes both wine and food taste better. Here's to a feast with family and friends! 750-ml bot. **SAVE UP TO 2.20**

14⁹⁹

Gourmet Apple Raisin Walnut Pie

No need to peel apples, chop walnuts, or roll dough. Just head to the Publix Bakery and make this stunning sweet one of your favorite Thanksgiving traditions. Enjoy the delicious taste of fresh Ida Red apples cooked with sweet raisins and walnuts from California in a full-top and bottom piecrust made with unbleached flour. 43-oz size. **SAVE UP TO 1.20**

9⁴⁹

ONE-PAN TURKEY, VEGETABLES, AND GRAVY

Prep and Cook: 3 1/2 hours (Makes 8 servings)

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|----------------------------|---|---|
| 3 medium parsnips (rinsed) | 1 teaspoon kosher salt, divided | 1 (12-lb) turkey (thawed, following package instructions) |
| 5 medium carrots (rinsed) | 4 oz unsalted butter (1 stick) | 1 teaspoon poultry seasoning |
| 4 celery ribs (rinsed) | 1/2 cup flour | 1/2 teaspoon pepper |
| 2 large onions (rinsed) | 2 (14-oz) cans reduced-sodium chicken broth | aluminum foil |
| 2 bay leaves | | |

- Preheat oven to 325°F. Peel parsnips and carrots. Cut parsnips, carrots, and celery into 1-inch-long pieces. Remove ends and peel skin from onions; cut both into quarters. Place vegetables, bay leaves, and 1/2 teaspoon of the salt into turkey roasting pan.
- Place butter in microwave-safe bowl; cover and microwave on HIGH 30 seconds or until melted. Whisk in flour and 1 can of the chicken broth until blended. Pour into pan over vegetables. Place wire roasting rack in pan over vegetables.
- Remove turkey from packaging (remove giblets and neck for another use). Sprinkle turkey evenly with poultry seasoning, pepper, and remaining 1/2 teaspoon salt. Place on roasting rack, breast side up; (wash hands). Roast turkey about 2 hours.
- When turkey is golden brown, cover loosely with foil. Roast 1 more hour or just until internal temperature reaches 165°F. Use a meat thermometer to accurately ensure doneness. (Ovens and size of turkeys vary; adjust time, as much as 30 minutes, as needed. Refer to packaging to determine time for larger turkey.) Transfer turkey to carving board; let stand 15–20 minutes before carving. Transfer vegetables to serving dish; remove and discard bay leaves (cover to keep warm).
- Thin the reserved gravy in the roasting pan, if needed, by heating the remaining chicken broth (up to 1 can) in microwave or on stovetop. Gradually whisk heated broth into gravy until desired consistency. Transfer gravy to serving dish. Carve turkey and serve.

All recipes: Publix Approx 1/2 Simple Meals



Not a second to spare? Pick up Thanksgiving dinner at the Publix Deli.

Publix Deli Turkey Dinner

45⁹⁹

The centerpiece of the traditional holiday feast is succulent, fully cooked turkey. It comes with delicious dressing, mashed potatoes, rich turkey gravy and cranberry orange relish. Our side dishes simply require baking before serving. Turkey must be heated, per instructions prior to serving. 10–12 lb, serves 7–10. **SURPRISINGLY LOW PRICE**



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4

Make a deep horizontal cut into the breast meat just above the wing.



5

From the outer top edge of each breast, continue to slice from the top down to the horizontal cut made during the previous step. Repeat steps 4–5 on the other side.



6

Remove wings by cutting through the joints where the wing bones and backbone meet.

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