

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.

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.

About 45 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.

ENJOY SAVINGS ON THE FINEST INGREDIENTS FOR YOUR THANKSGIVING MEAL.



.69^{lb}
Publix Young Turkey

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.
8-lbs and up Limit five.
SAVE UP TO .60 LB
(More Than 5 Publix Turkeys ... lb .99)

PUBLIX WILL BE CLOSED THANKSGIVING DAY, NOVEMBER 26

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 25 and Friday, November 27.



Publix Baby Cut and Peeled Carrots.....
California-Grown, High in Vitamin A,
1 to 3-lb bag
Quantity rights reserved.
SAVE UP TO 1.69

**BUY 1
GET 1**

Free



Potato Rolls, 12-Count.....
Baked Fresh Daily, Soft Tasty Rolls,
From the Publix Bakery, 15-oz pkg.
SAVE UP TO .50

2⁴⁹



Pepperidge Farm Stuffing.....
Assorted Varieties,
12 or 14-oz bag
SAVE UP TO 1.38 ON 2

2⁰⁰
FOR



Publix Sweet Cream Butter.....
Salted or Unsalted,
Four Quarters, 16-oz box
SAVE UP TO .79

1⁵⁰



Jimmy Dean Sausage.....
Assorted Varieties,
9.6 to 16-oz pkg.
SAVE UP TO .98 ON 2

2⁰⁰
FOR



Swanson Broth.....
Assorted Varieties, 14-oz can
SAVE UP TO .50

.59



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.