

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.

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

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

## WE CAN HELP MAKE THANKSGIVING DINNER EASIER. AND MAKE SURE IT TASTES JUST AS DELICIOUS AS IT SHOULD.

### ONE-PAN TURKEY, VEGETABLES, AND GRAVY

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

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

1. 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.
2. 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.
3. 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.
4. 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).
5. 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.

### 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.



## ENTERTAINING MADE EVEN EASIER

Pick up our free *Start Something*® party-planning guide and create a delicious menu from our Publix Deli, Publix Bakery, and Seafood platters. Then stop by your neighborhood Publix and place your order. Our associates will take care of the rest.



**Celery** ..... **.69**  
Tender, Western-Grown,  
Great for Stuffing, each  
**SAVE UP TO 1.00**



**St. Francis Chardonnay Wine** ..... **12<sup>99</sup>**  
750-ml bot.  
**SAVE UP TO 3.00**



**Pumpkin or Sweet Potato Pie** ..... **2 FOR 6<sup>00</sup>**  
Each Pie Made From Fresh Harvest Pumpkins  
or Sweet Potatoes With Just the Right Spices,  
From the Publix Bakery, 24-oz size  
**SAVE UP TO 5.98 ON 2**



**Granny Smith Apples** ..... **.99<sup>lb</sup>**  
Excellent for Snacking,  
Salads, Pies, or for Baking  
**SAVE UP TO .70 LB**



**Ocean Spray Cranberry Sauce** ..... **BUY 1 GET 1 Free**  
Jellied, Whole Berry,  
or Cran-Raspberry, 14-oz can  
Quantity rights reserved.  
**SAVE UP TO 1.55**



**Cool Whip Whipped Topping** ..... **BUY 1 GET 1 Free**  
Assorted Varieties, 8-oz bowl  
Quantity rights reserved.  
**SAVE UP TO 1.99**



**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.

**Prices effective Thursday, November 19 through Wednesday, November 25, 2009.**

Only in Bryan, Chatham, Camden, Glynn, Lowndes and Thomas Counties in GA. Quantity rights reserved.



**Publix**