

Herb Roasted Turkey

INGREDIENTS:

- 10-12 lb. Turkey, thawed and cleaned
- 1 tsp. Sage
- 1 Stick of Salted Butter, room temperature
- 1 tsp. Kosher Salt

Herb Roasted Turkey

- ◆ Preheat Oven to 350 degrees.
- ◆ Remove thawed turkey from packaging. Remove neck and giblets from cavity or neck and discard. Completely rinse turkey and check to ensure there are no feathers (sometimes, you find one or two on the wings).
- ◆ Pat turkey dry with a paper towel. Set in roasting pan.
- ◆ Combine butter, salt, and sage with a fork until well-mixed.
- ◆ Carefully, using your fingers, run under skin of turkey breasts to loosen. Once loosened, add butter mixture and spread over turkey breasts with your fingers.
- ◆ Tuck wings under bird to prevent tips from over-browning. Truss legs if desired.
- ◆ Roast in oven for 3 hours and 15 minutes exactly or until the juices run clear between the thickest part of the thigh. Halfway through roasting, cover turkey loosely with foil if browning too quickly.
- ◆ Cover with foil for 15 minutes to allow juices to get back into the turkey before serving.

Broccoli Casserole – Irene Vest

INGREDIENTS:

- 2 packages of frozen broccoli cuts
- 1 Cup of Mayonnaise
- 1 Can Cream of Mushroom Soup
- 1 Egg
- 16 oz. of Shredded Cheddar Cheese (I used approximately 24 ounces on the show – add as much cheese as you like)
- Town House Crackers
- Butter

Broccoli Casserole – Irene Vest

- ◆ Preheat Oven to 350 degrees.
- ◆ Boil broccoli in salted water until tender. Drain using a colander.
- ◆ In a large bowl, combine mayonnaise, cream of mushroom soup, egg, and $\frac{3}{4}$ of the cheese. Add broccoli and fold into mixture.
- ◆ Pour into a casserole dish.
- ◆ Add remaining cheese to top. Crush crackers and add to the top and dot with butter.
- ◆ Bake for 40-45 minutes or until golden brown.

White Chocolate Bark

INGREDIENTS:

- 4 Ghirardelli White Chocolate Baking Bars
- 1/4 cup of Dried Cranberries
- 1/2 cup of Salted Cashews
- 1/4 cup of chopped Dried Apricots

White Chocolate Bark

- ◆ Chop chocolate bars finely, then add $\frac{3}{4}$ of the chocolate to a glass microwavable bowl.
- ◆ Microwave at 30 second intervals, stirring each time, until chocolate is melted.
- ◆ Add remaining chocolate and stir until melted.
- ◆ Pour onto a prepared sheet pan lined with a Silpat or parchment paper. Pour into a rectangle.
- ◆ Add dried cranberries, cashews, and apricots evenly to the top of the chocolate. Allow chocolate to set at room temperature or refrigerate 30-40 minutes until set.
- ◆ Cut chocolate into chards and serve.
- ◆ Note: You can use any toppings you like. Crush peppermint candy is delicious if you wanted to use this recipe for Christmas.