



HOLIDAY
HOW-TO
GUIDE

timing is everything

SOURCE: BUTTERBALL

2–3 weeks before

- make your guest list
- plan your menu
 - Decide if you would like guests to bring a side dish/dessert
 - Decide if your dinner will be buffet or sit-down
- Create a list of everything you'll need to purchase and gather:
 - Go grocery shopping for all non-perishable items. Purchase all non-perishable items on your shopping list. Don't forget items like aluminum foil, plastic wrap, cooking spray, paper towels or other cleaning supplies. You can also download our grocery list maker to help you.
 - Don't forget to include table decorations like candles, table linens, flowers, etc.
- Take inventory and make sure you have:
 - Table (one large enough for all your guests)
 - Chairs for all of your guests — if you need to ask guests to BYOC (bring your own chairs)
 - Dinner plates, dessert plates, coffee cups and saucers: if you can't match everything, mix and match coordinating colors, styles or textures.
 - Silverware: Salad fork, Dinner fork, Teaspoon, Soup spoon, Butter knife
 - Glassware: Water glasses and wine/drinking glasses
 - Table Linens: Napkins and tablecloth
 - Serving Dishes and Ware
 - Bowls and utensils for all your dishes, including a breadbasket, sugar bowl, creamer and gravy boat. Also remember hot pads and trivets for serving hot dishes.
 - Roasting Pan
 - Coffee Pot

One Week Until Thanksgiving!

Thursday

- Take your frozen turkey out of the freezer and begin refrigerator thawing (recommended method). Allow one day of thawing for each four pounds of turkey. A thawed turkey may remain in the refrigerator for four days before cooking.
- Wash all your holiday dishes, serving plates, and flatware that you will be using at this year's dinner: Iron all tablecloths and cloth napkins.

Friday

- Make a final shopping list — Include ice, cream for the coffee and nuts for nibbling in the livingroom.

Saturday

- Head to the grocery store for all the perishable items on your shopping list. Don't forget to pick up disposable take-home containers for leftovers.

Monday

- Decorate the house. Pumpkins, gourds, Indian corn and wheat make festive touches. Settle on a seating arrangement and make place cards.

Tuesday

- Make a schedule of when you need to put all your different dishes in the oven to be ready at your scheduled dining time.
- Bake desserts and side dishes that can be refrigerated a few days before

Wednesday (the day before)

- Make your table centerpiece. See our Dressing up your Table ideas.
- Set the table.
- Pick out your outfit and iron it.
- Clear out the coat closet for guest coats.
- Clean the guest bathroom and put clean towels in the bathroom.

Thursday (Thanksgiving Day)

- Eat breakfast — everyone will be happier if they aren't trying to get ready hungry.
- Make the stuffing in the morning and stuff the turkey right before it's ready to go in the oven.
- Make sure to get the turkey in the oven early so that it will be ready at the scheduled dinnertime.
- Get everyone involved. Assign someone in the family to greet guests, some to take coats, someone to pass around appetizers, someone to fill water glasses and get drinks, etc.
- Get containers ready for guests to take home leftovers.
- Enjoy your meal and enjoy your guests.

DID YOU KNOW?

Thursday before Thanksgiving is National Thaw Day. For best results, buy your turkey and stick in the refrigerator.

setting the table

SOURCE: THE CHARLESTON SCHOOL OF PROTOCOL AND ETIQUETTE



online

www.mannersmatter.com

The Charleston School of Protocol and Etiquette offers valuable information on their web site. Check out the school's founder Cindy Grosso's blog or Internet radio show. Follow her on Twitter at www.twitter.com/CindyGrosso. Or sign up for an e-newsletter. For more information on how to set a formal table, download a holiday table setting key pdf.

Table cloth

For a more formal meal, a white damask table cloth is considered proper. For a more casual, meal a colored cloth or placemats are appropriate. If you use placemats, the placemat should be one inch from the edge of the table, and the plate centered on the mat, one inch from the edge of the placemat. If a cloth is used, the dinner plate is two inches from the edge of the table. If possible, the distance between place settings should be approximately 18-24 inches from center of one plate to the center of the one next to it. This rule insures ample room for each person, whether he/she is right or left handed.

Dinner plate

The dinner plate is placed at the center of the setting and all items are arranged around it. Remember; any other food plates other than soup will be on the left side of the dinner plate...bread, salad, etc.

Forks

The forks are placed to the left of the dinner plate. If you are having just two courses...dinner and dessert, the desert fork is closest to the dinner plate and to it's left is the dinner fork.

Knives

The dinner knife is placed next to the plate on the right side, with the sharp side facing in towards the plate.

Spoons

Next to the dinner knife is the dessert spoon and to the right of that is the soup spoon, if applicable. The general rule with silver is to start on the outside and work your way in-kind. This is why the dessert spoon is closer to the plate than the soup spoon. The dessert fork and spoon can also be situated above the dinner plate or even accompany the dessert. I suggest you place it on the table when you set it, as it is easier for the host/hostess later.

Glasses

The glasses are positioned above the knife and spoons, on the right side of the place setting. This may be a water or iced tea glass or may include a wine glass.

Napkins

For the more formal meal, cloth napkins are suitable. The napkin can be located on the center of the plate, if there is no soup served. The napkin may also be placed to the left of the forks. The napkin placement is not actually under the forks, but rather to the left of the forks.

Candles

For more formal meals, white candles are typically considered proper. Set in between the centerpiece and each end of the table, candles should be lit before the guests enter the dining room and stay lit until everyone leaves the dining room. Remember candles should not be lit until twilight. If you dine during the day candles are not used.

There is a candle etiquette for use during the day. Unless the curtains are drawn, refrain from using them. For a more informal meal, just a center piece and no candles are acceptable.

Place cards

Place cards may be a fun addition. If it is family and friends, you may use a variation from the more formal Mr/Ms., with just first names being used. Place cards are placed above the dinner plate or on the center of the plate on the napkin. As you decorate your table for the holiday, remember the best decorations for any table are the people sitting at it. Correctly setting the table shows respect for those with whom you choose in sharing the day.

turkey 101

online 

www.Butterball.com

- Log on for recipes and tips or e-mail questions to the Butterball Turkey Talk-Line experts at TalkLine@Butterball.com.
- Sign up on the site or text "TURKEY" to 36888 to have turkey tips, reminders and alerts sent straight to your mobile phone
- Watch step-by-step video on how to thaw, roast stuff and carve your turkey
- Take the guess work out of how much to buy with turkey and stuffing calculators

1-800-BUTTERBALL

The Butterball Turkey Talk-Line experts are available to answer every question on preparing a holiday turkey. Phone lines officially open Nov. 2.

The perfect turkey starts here

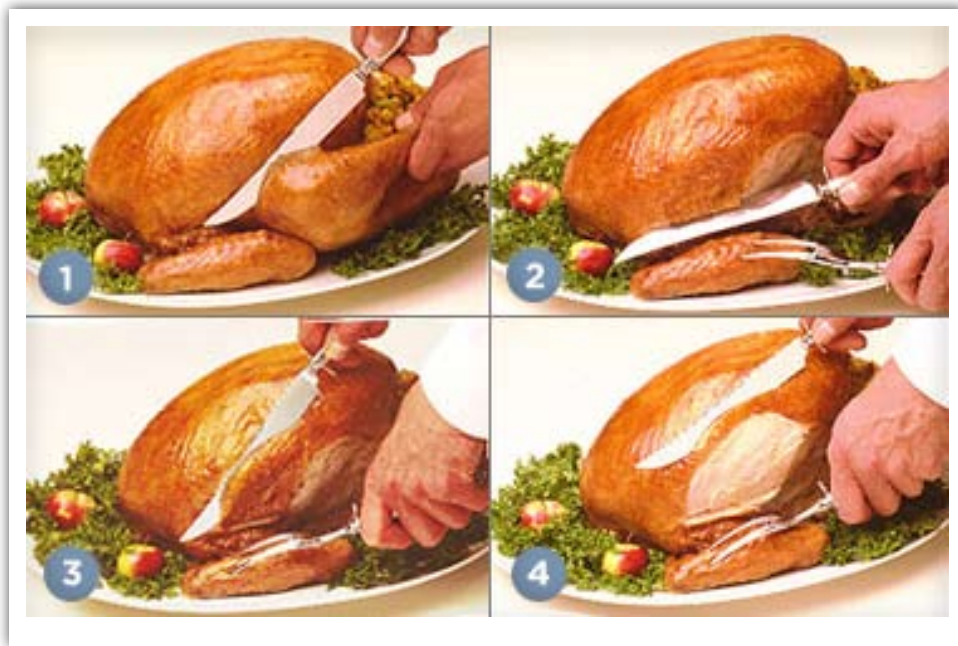


1. If your turkey is frozen, thaw in the refrigerator or in cold water. When the turkey is completely thawed and ready to cook, remove and discard the wrapper. Then preheat oven to 325 degrees.
2. Remove the neck from the body cavity and the giblets from the neck cavity. Then drain the juices and blot the cavities with clean paper towels to remove excess liquid.
3. Just before roasting, stuff the neck and body cavities lightly, if desired. **DO NOT OVERSTUFF.** Then turn the wings back to hold the neck skin in place and return legs to a tucked position. No trussing is necessary.
4. A handy turkey lifter comes with each Butterball turkey. Place this special string cradle on a flat rack in a 2-inch deep, open roasting pan, then place the turkey, breast side up, on top and bring the loops up around the turkey. Do this before putting the turkey in the oven. When the turkey is ready to be carved, use the loops as handles to lift the turkey from the pan.
5. Insert an oven-safe meat thermometer deep into the lower part of the thigh next to the body, not touching the bone.
6. Brush the skin with cooking oil or spray with cooking spray to prevent the skin from drying. Further basting is unnecessary.
7. Wash preparation utensils and your hands in hot, soapy water following contact with uncooked turkey and juices. Make sure to thoroughly clean work surfaces to avoid cross contamination.
8. Roast at 325 degrees. For approximate cooking times, see our Roasting section. When the skin is light golden brown, about 2/3 done, shield the breast loosely with a piece of lightweight foil to prevent overcooking.
9. Check for doneness 30 minutes before turkey is expected to be done. Turkey is fully cooked when the thigh's internal temperature is 180 degrees. The thickest part of the breast should read 170 degrees and the center of the stuffing should be 165 degrees.
10. When done, let the turkey stand for 15 to 20 minutes before carving.

SOURCE: BUTTERBALL

carving made simple

PHOTOS AND TEXT FROM BUTTERBALL



Seasonal Tools:

Here are just a few of the items recommended for preparing the perfect turkey for your holiday dinner:

Roasting Pan

Every great Thanksgiving meal begins with a sturdy, well-constructed roasting pan that helps retain the natural flavors of your turkey. We recommend a shallow pan that's only 2 inches deep. This helps to ensure that the heat can surround the meat and cook evenly for a browned, thoroughly cooked turkey.

Meat Thermometer

A true necessity in any home during the holidays, a meat thermometer is an accurate way to identify whether your turkey is completely cooked or still needs more time.

Sharp Carving Knife

A sharp knife to carve your holiday turkey will help you to prepare plates efficiently and enhance your presentation. A good blade will allow you to carve turkey in well-proportioned, even slices that look professional every time.

Flavor Injector

A quick method of injecting a desired flavor or marinade into your turkey and other meats. Perfect for giving your meal a little extra flavor for guests to enjoy.

Whisk

A whisk is a fairly dainty but extremely useful tool that comes in handy when mixing ingredients into a sauce. You'll be glad to have one when Thanksgiving preparations are in full swing.

Gravy Separator

Also called a fat separator, this kitchen tool helps to maintain flavor in gravy by separating fat from pan drippings.

Quick Tip

Use a straight-edged, sharp-edged knife for easier carving. See a complete selection of knives in our recommended Must-Haves.

Online Help

Check out Butterball's Thanksgiving support section on www.Butterball.com for tips, tricks and timesavers — including a step-by-step video on carving a turkey.

Step 1.

Cut band of skin holding drumsticks. Grasp the end of the drumstick. Then place a knife between drumstick/thigh and body of the turkey, and cut through skin to joint. Remove entire leg by pulling out and back, using the point of the knife to disjoin it. Separate the thigh and drumstick at the joint.

Step 2.

Insert fork in upper wing to steady turkey. Make a long horizontal cut above wing joint through to body frame. Wing may be disjointed from body, if desired.

Step 3.

Slice straight down with an even stroke, beginning halfway up the breast. When knife reaches the cut above the wing joint, slice should fall free on its own.

Step 4.

Continue to slice breast meat easily by starting the cut at a higher point each time.

Citrus Mustard Basted Turkey

PHOTOS AND TEXT FROM BUTTERBALL

Butter based mixture of Dijon mustard, orange and lemon zest for a new take on the Thanksgiving favorite.



Ingredients

- 1/2 cup (1 stick) softened unsalted butter
- 3 tablespoons chopped fresh tarragon
- 3 tablespoons chopped fresh marjoram
- 2 tablespoons chopped fresh sage
- 1 tablespoon lemon zest
- 1 tablespoon orange zest
- 2 tablespoons Dijon-style mustard
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1 (14 to 16 pounds) Fresh or Frozen Whole Turkey, thawed if frozen

DIRECTIONS

1. Preheat oven to 325°F. Combine butter, herbs, zest, mustard, salt and pepper in work bowl of blender or food processor; cover. Process until well blended.
2. Remove neck and giblets from body and neck cavities of turkey. Reserve giblets for stuffing recipe. Drain juices from turkey and dry turkey with paper towels. Turn wings back to hold neck skin against back of turkey.
3. Remove butter mixture from blender. Carefully work fingers under skin on breast of turkey. Place half the butter mixture under breast area. Rub remaining butter mixture over breast and legs of turkey.
4. Place turkey, breast side up, on a flat rack in a shallow baking pan. Roast turkey approximately 1-1/2 hours. Then, cover breast and top of drumsticks loosely with foil to prevent over-browning.
5. Roast turkey another 1-1/2 hours, or until meat thermometer reaches 180°F; when inserted into the deepest part of the thigh.
6. Let turkey stand 15 minutes before carving.

Pumpkin Soup

FROM CHEF CHRISTINE BOHN



Yield: 10 servings
Prep time: 90 minutes
Can be made 3 days ahead!

Ingredients

4 1/2 lb Pumpkin, cut in 8 or 10 pieces and seeds removed
1/4 lb Butter
2 cups Yellow Onions, diced
2 1/2 qt Chicken Stock
1/2 tsp Mace or Nutmeg
1 tsp Cinnamon
1 TBSP Fresh Sage, chopped
1 TBSP Fresh Thyme, chopped
2 cups Heavy Cream
1 tsp Kosher Salt
1 tsp White Pepper
1 TBSP Sugar

Directions

1. Brush the prepared pumpkin with olive oil and lightly sprinkle with kosher salt. Roast the pumpkin in a 350° oven for 30-45 minutes, until soft. When cool enough to handle, peel and puree in processor. Set aside. (You can freeze to use later at this point!)
2. Melt butter in a stock pot, add onions and sauté until onions are limp. Add pureed pumpkins. Add stock and mix well. Add the cream, herbs and spices. Mix well and heat until hot.
3. Serve hot and garnish with roasted pumpkin seeds

This is my favorite fall soup! Use pie pumpkins if they are available, but any pumpkin will do! — Chef Christine Bohn

Turkey with Apricot-Chestnut Stuffing

PHOTOS AND TEXT FROM BUTTERBALL



Ingredients

- 1 loaf (16 ounces) sourdough bread, cut in 1/2-inch cubes
- 1/3 cup butter
- 1/2 cup slivered almonds
- 1 1/2 cups chopped onions
- 1 1/2 cups chopped celery
- 4 teaspoons poultry seasoning
- 1 teaspoon salt
- 2 1/2 cups coarsely chopped chestnuts
- 1 1/2 cups chopped dried apricots
- 1/2 cup raisins
- 2 cups chicken broth
- 1 (16 pound) fresh or frozen whole turkey, thawed if frozen
- no-stick cooking spray

Directions

1. Heat oven to 350°F. Spread bread cubes on bottom of large shallow baking pan. Bake 15 minutes or until light golden, stirring once. Set aside.
2. Melt butter in large skillet on medium heat. Add almonds. Cook and stir 3 minutes, or until lightly browned. Remove with slotted spoon. Set aside. Add onion and celery to remaining butter. Cook and stir 5 minutes, or until vegetables are crisp-tender. Stir in poultry seasoning and salt.
3. Combine bread cubes, vegetables, chestnuts, apricots, raisins and almonds. Add broth; mix well.
4. Reduce oven to 325°F.
5. Remove neck and giblets from body and neck cavities of turkey. Refrigerate for another use or discard.
6. Drain juices from turkey. Dry turkey with paper towels.
7. Fill neck cavity with part of the stuffing. Turn wings back to hold neck skin against back of turkey. Fill body cavity with remaining stuffing.
8. Place turkey, breast up, on flat roasting rack in shallow roasting pan. Spray turkey with cooking spray. Place small pieces of aluminum foil over skin of neck cavity and over stuffing at body cavity opening to prevent overbrowning during roasting.
9. Roast turkey 4-1/2 hours, or until meat thermometer reaches 165°F when inserted in center of stuffing and 180°F when inserted deep in thigh. Cover breast and top of drumsticks with aluminum foil after 3 hours to prevent overcooking of the breast.
10. Let turkey stand 15 minutes before removing stuffing and carving.

Carolina Tomato Pie

FROM SEA GRASS GRILLE

Ingredients

- 2 medium tomatoes, sliced
- ½ oz. fresh chopped basil
- 4 oz. shredded mozzarella
- 4 oz. shredded asiago
- 4 oz. shredded gruyere
- 2oz. mayonnaise

Dish Details

At the Sea Grass Grille the Carolina Tomato Pie has become one of their signature dishes. It is a very versatile and easy to make dish, which makes an excellent appetizer, side, or main course. Great anytime, but better in the summer when local tomatoes are at their peak. It goes great with some grilled shrimp and a nice bottle of Pinot Grigio. You can make several at once and freeze them for future use. If you do, Sea Grass recommends baking the pies first and then freezing.

Quick Tip

For a bite-sized appetizer, try dicing the tomatoes and tossing all ingredients together in a bowl. Spoon ingredients together into mini phyllo shells you can get in your grocer's freezers. The shells come pre-baked so just fill and bake at 400 degrees until brown, about 12-15 minutes. Enjoy immediately! You'll be the hit at your next holiday party!!



Directions

1. Preheat oven to 375 degrees. Pre-bake pie shell until almost brown (approx. 15-20 minutes). Remove shell from oven.
2. While baking shell, toss all ingredients except tomatoes in a medium sized bowl. Mixture should have a thick, paste consistency. Beginning with the sliced tomatoes on the bottom, alternate layers of tomatoes and cheese mixture, ending with cheese mixture on top.
3. Place back in oven and bake until top layer bubbles and browns (approx. 25-30 minutes). Let rest before serving (about 15 minutes).

Makes 8 appetizer slices, 5 lunch entrée portions, or about 1 dozen phyllo-minis.

Tomato Aspic

FROM TRUFFLES

Ingredients

- 1 small package lemon Jello
- 1 cup V-8 juice + $\frac{3}{4}$ cup
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon horseradish
- 1 Tablespoon freshly squeezed lemon juice

Directions

1. Heat the cup V-8 until boiling and in it dissolve the Jello.
2. In a one cup measure combine Worcestershire, horseradish, and lemon juice.
3. Add enough extra V-8 to make one cup.
4. Stir into Jello mixture.
5. Pour into a greased mold and chill until firm. You may add artichoke hearts for a delicious variation.
6. Serve with mayonnaise.

Turkey-Orange Salad

FROM SHOP GIRL

Ingredients

- 1/2 Navel orange in chunks
- 2 tsp extra virgin olive oil, salt and pepper to taste

Directions

Toss together and add:

- 1 cup mixed greens
 - 1/3 cup skinless roasted turkey chunks
 - 2 thin slices red onion quartered
- Toss and serve!

Lisa's Holiday Bark Candy

FROM DELI BY THE BEACH

Ingredients

- $\frac{1}{2}$ lb high quality milk chocolate melted
- $\frac{1}{2}$ lb high quality white chocolate melted
- $\frac{1}{4}$ cup rough chopped cranraisins
- $\frac{1}{4}$ cup rough chopped pecans or walnuts
- $\frac{1}{4}$ cup rough chopped dried apricots

Directions

1. Place a silpat cooking mat on the inside of a cookie sheet.
2. Melt both chocolates in separate melting pots. DO NOT MIX.
3. Pour the milk chocolate over the silpat mat and spread in a rectangle to approximately 1/8 inch thick.
4. Swirl white chocolate over milk chocolate.
5. Take a knife and swirl lightly to mix the two chocolates giving a swirl effect. DO NOT OVER MIX.
6. Tap the pan on the counter:
7. This will smooth the chocolate out.
8. Sprinkle the cranraisins, walnuts and dried apricots evenly over the chocolate.
9. Pat ingredients lightly into the chocolate.
10. Place in refrigerator until hard. Once harden, break the chocolate in random pieces and ENJOY!

Four Cheese Turkey Mac & Cheese

PHOTOS AND TEXT FROM BUTTERBALL



Ingredients

- 2 1/2 cups uncooked elbow macaroni
- 2 cups chopped leftover cooked Turkey
- 1 can (12 ounces) evaporated milk
- 3 eggs, slightly beaten
- 2 tablespoons Dijon mustard
- 2 teaspoons Worcestershire sauce
- 1/4 teaspoon ground black pepper
- 2 cups (8 ounces) shredded cheddar cheese
- 1/2 cup (2 ounces) shredded Swiss cheese
- 1/2 cup (2 ounces) shredded mozzarella cheese
- 1/2 cup (2 ounces) shredded parmesan cheese
- 2 tablespoons butter, melted
- 1/4 teaspoon garlic powder
- 1 cup soft white or whole wheat bread crumbs

Directions

1. Preheat oven to 350°F.
2. Cook pasta according to package directions; rinse and drain.
3. Combine cooked pasta and turkey in large bowl. In separate bowl, combine milk, eggs, mustard, Worcestershire sauce and pepper. Gradually stir cheeses into milk mixture. Stir milk mixture into pasta.
4. Spoon pasta mixture into well-sprayed 3-quart casserole dish. Combine melted butter and garlic powder in a small bowl. Stir in bread crumbs until evenly coated. Sprinkle bread crumb mixture over top of pasta.
5. Bake 25 to 30 minutes, or until pasta mixture is heated through and cheese is melted.

Sea Bass

FROM RED FISH



Ingredients for Noodles

- 1 pound Udon Noodles
- 2oz Brown sugar
- ½ cup soy sauce
- ¼ cup rice wine vinegar
- 1 tablespoon Sesame Oil
- ¼ cup sweet thai chili sauce
- 1 teaspoon sriracha hot chili sauce
- 1 teaspoon chopped ginger
- 1 teaspoon chopped garlic
- 1 teaspoon chopped lemon grass
- 1 tablespoon Lemon Juice

Directions for sea bass

1. Cut sea bass to an 8oz portions
2. Season with salt and pepper;
3. Heat up a saute pan and add 1oz of oil.
4. Sear the fish to a golden brown on both sides.
5. When the sea bass is crispy on both sides, allow it to finish in a 350-degree oven until desired texture and doneness. Cook time is approximately 10 to 15 minutes.
6. When the fish is done, set fish aside, and set Udon noodles in the center of the plate.
7. Place the fish on top of the noodles, drizzle with soy glaze and wasabi sauce. For additional flavor and garnish, add black sesame seeds, Ginger relish and wakeme salad.

Directions for noodles

1. Boil noodles to al dente, strain and leave hot.
2. Combine all other ingredients in a bowl, add hot noodles and set aside.
3. When the noodles soak up all the sauce it is ready to eat.

Oysters Rockefeller

FROM CHEF FRANZ AUER, OLD OYSTER FACTORY

Ingredients for Oysters

2 cups of shucked oysters
10 oz. blanched spinach leaves
2 oz. butter
½ tsp salt
2 cups béarnaise sauce
2 tbsp chopped shallots
Ground white pepper
Touch of white wine

Ingredients for Béarnaise Sauce

10 oz. butter
2 tsp chopped shallots
1 tsp cracked peppercorn
1/4 cup tarragon vinegar
1 ½ tbsp chopped tarragon
4 egg yolks
1 ½ tsp chopped parsley
Ground white pepper

Directions for oysters

1. Poach the oysters in their own juice and white wine.
2. Sauté shallots and spinach in butter season to taste.
3. Put a small amount of spinach in the oyster shell.
4. Top with the oysters one on each shell.
5. Coat with béarnaise and brown in hot oven.

Directions for Béarnaise Sauce

1. Clarify the butter and keep warm.
2. Place the shallots, peppercorn, vinegar and half of the chopped tarragon in a saucepan. Reduce by three quarters and cool.
3. Add the egg yolk with 2 tsp of water; transfer to a stainless steel bowl.
4. Place the bowl over boiling water but do not allow the bowl to touch the water as it would over cook the egg yolk.
5. Slow, progressive heating is best when making béarnaise.
6. Remove from heat.
7. Whisk in the warm clarified butter.
8. Add remaining chopped tarragon and parsley.

