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Turkey Dinner

Tasty Turkey Baste

Yield: 1-1/2 cups

Ingredients:

1 cup	Melted Butter
½ cup	Lemon Juice
¼ cup	Soy Sauce
1 ct.	Chopped Shallot
2 tsp.	Dried Whole Sage, crushed
2 tsp.	Dried Thyme
2 tsp.	Dried Majoram
2 tbsp.	Horseradish
1 tsp.	Salt
½ tsp.	Pepper



Directions:

Mix all ingredients into a bowl and whisk together. Let sit in refrigerator for at least 10 minutes. Stir and then brush the sauce mixture liberally over the turkey before putting it in the oven. Baste turkey every 20 minutes with remaining mixture.

Gouda & Chive Mashed Potatoes

Yield: 24 – 8 oz. servings

Ingredients:

12 lbs. Fresh Mashed Potatoes



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2 lbs.	Gouda, shredded
4 oz.	Butter, melted
1 tbsp.	Salt
2 oz.	Fresh Chives, chopped
2 tsp.	Paprika

Directions:

In a large mixing bowl, fold in Gouda, melted butter, salt, and pepper into mashed potatoes. Fold in chives, being careful not to overmix. Heat the mixture in a steam kettle or large saucepan until hot.

Holiday Stuffing

Yield: 15 - 20 servings

Ingredients:

2 ct.	Loaves, day old white bread
1 tbsp.	Butter
6 stalks	Celery
2 ct.	Onions, chopped
2 ct.	Eggs, lightly beaten
1 cup	Chicken Broth
1 tsp.	Paprika
1 tsp.	Celery Salt
1 tsp.	Dried Thyme



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1 tsp.	Rubbed sage
1 tbsp.	Salt

Directions:

Preheat oven to 325° F. Lightly grease a 9x13” baking dish. Melt butter in a large saucepan over medium heat. Place the celery and onions in the saucepan and slowly cook. Stir until tender. In a large bowl, combine cooked celery and onions, bread cubes, and seasonings. Pour the eggs and chicken broth into the mixture. Press the mixture into the baking dish. Bake 1 hour in preheated oven until the top is brown and crisp.