

# America's Holiday Made Easy

*Spend Less Time In The Kitchen And More With Loved Ones*

(NAPS)—This Thanksgiving spending time with loved ones is more important to Americans than ever before and Butterball® can help make preparing for this special day easier than ever.

For more than 20 years, the Butterball Turkey Talk-Line™ has provided holiday help for those in need—answering questions about thawing, preparation, leftover storage and more. The experienced staff has heard almost every question, concern and comment related to turkey and now they are sharing their stories in a limited edition, “Ladies of the Talk-Line” 2002 Calendar. The calendar serves as a valuable holiday tool for cooks to use all year long as they prepare feasts for family and friends.

Call the Ladies of the Talk-Line at the new, easy-to-remember number, 1-800-BUTTERBALL to receive the FREE calendar full of family-pleasing recipes, holiday planning tips and heart-warming calls from Americans as shared by the staff. An easy-to-print version is also available on [www.butterball.com](http://www.butterball.com) or mail a postcard with your name and address to “Butterball Ladies of the Talk-Line Calendar,” P.O. Box 2061, Rock Island, IL 61204-2061, while supplies last.

Year after year, one of the Top Ten Questions asked at the Butterball Turkey Talk-Line is how to properly store leftover turkey so you can have plenty for delicious leftover dishes. Follow these three easy steps after enjoying your Thanksgiving meal:

- Within two hours after roasting, remove stuffing from turkey and carve turkey off bones. Then chill in the refrigerator before wrapping for storage.



- Refrigerator Storage: Wrap turkey slices and stuffing separately and use within three days.

- Frozen Storage: Wrap turkey and stuffing separately in heavy foil, freezer wrap or place in freezer container or bags. For optimum flavor, use stuffing within one month and turkey within two months.

This year, try an easy leftover recipe developed in the Butterball Kitchens:

## **Zesty Turkey Wrap**

**2 cups finely chopped Butterball Turkey**  
**¼ cup sliced green onions**  
**¼ cup finely chopped sundried tomatoes**  
**½ cup prepared ranch salad dressing**  
**Lettuce leaves**  
**6 (7-inch diameter) flour tortillas or 4 pita pockets**

**Combine turkey, onions, tomatoes and dressing in medium bowl. Place lettuce leaves towards one edge of each tortilla. Divide turkey salad among tortillas, place on lettuce. Roll to wrap. If using pita pockets, cut pockets in half, line with lettuce and add turkey salad. Makes 6 wrap sandwiches.**