

Talking Turkey

Better Basting For A More Beautiful Bird

(NAPS)—This holiday season, making a marvelous meal for friends and family can be easier than ever with clever new cookware: a roasting pan with a concave bottom that naturally lets the juices pool to either side for safer, faster basting.

How It Works

There's no need to lift and tilt the pan to force cooking juices to pool to one side for basting and the nonstick roasting rack is shorter than standard racks so there's enough space for a basting spoon to fit. Because of this unique design, you don't have to wait too long for the basting juices to start pooling. Within 30 minutes of popping your turkey in the oven, you can start basting and making a beautiful, golden bird.

The rack also has folding handles, so it's easy to transfer food to a cutting board or serving platter. This 17" x 12" Quick-Baste Roaster from GoodCook brand of kitchenware is made of durable carbon steel with an easy-to-clean non-stick coating.

Delicious Side Dishes

To keep that terrific turkey company, try this trio of sweet and savory sides.

Maple Marshmallow Sweet Potatoes

- 2 (29 oz) can cut sweet potatoes
- 2 eggs
- ½ cup pure maple syrup
- ½ cup melted butter
- 1½ cups marshmallow fluff
- Pecans (optional)

Sausage Cornbread Stuffing

- ½ cup ground sausage
- ¾ cup diced celery
- ¼ cup dried cranberries
- 6 oz cornbread stuffing
- 1-1¾ cup chicken broth, boiling



A new, innovative roasting pan lets you baste that turkey faster, better and more easily.

Parmesan Rosemary Mashed Potatoes

- 8 medium red potatoes, boiled
- 1 egg
- ¾ cup shredded Parmesan
- 1 Tbsp garlic puree
- ⅔-1 cup heavy cream or half-and-half (to desired texture)
- Pinch salt
- 1 teaspoon dried rosemary

Heat oven to 350° F. In a large bowl, mash together sweet potatoes, eggs, maple syrup and butter. Swirl in marshmallow fluff. If desired, top with pecans. Spoon mixture into 8 of the muffin cups in an oversized muffin pan. In a large skillet, brown sausage, with celery and cranberries. Transfer to a large bowl. Add stuffing and stir in broth, adding just enough broth until desired stuffing texture is reached. Spoon into 8 more of the muffin cups. For the mashed potatoes: mash all ingredients together. Spoon into 8 remaining muffin cups. Bake for 30-40 minutes, or until marshmallow fluff is browned and mashed potatoes begin to turn golden around the edges. Let cool slightly before scooping from the muffin tin and serving.

Learn More

The GoodCook Quick Baste Roaster is available at <https://tinyurl.com/GCroaster>.