

# Holiday Cooking

## Simple Turkey Tips for a Happy Holiday Feast

(NAPSA)—During holiday gatherings, turkey is one of the most popular main dishes, although many cooks are nervous about preparing it. Don't let preparing the turkey be a daunting task. Know what options are available, like the *Jennie-O Turkey Store*® Oven Ready turkey, which goes from freezer to oven with no thawing or cleaning, and use the following tips to create a flavorful turkey feast that everyone will enjoy.

First, decide how much turkey is needed. When buying a whole turkey, figure approximately 12 to 16 ounces per person. When buying a turkey breast, either bone-in or boneless, check the serving size listed on the package as it may vary.

Next, pick the turkey. A number of options are available, making it easy to find the right one for everything from a small group of friends to a large family gathering. For the novice cook, or the skilled chef looking for additional convenience, Jennie-O Turkey Store has introduced its line of Oven Ready turkey products. These products go from freezer to oven with no cleaning and no thawing, and include traditional whole turkeys, half turkeys and turkey breasts.

Once the turkey is cooked, it is time to carve it. Rest the turkey for about fifteen minutes prior to carving, so the juices have a chance to settle and it is easier to carve. Always use a sharp knife. For a whole turkey, first remove the legs then use horizontal and vertical cuts to remove the breast. Continue carving to desired serving sizes.

One of the best things about a turkey feast is the leftovers. Leftover turkey is a great ingredient for a number of dishes, including



stir-fries, soups and salads. Quick and easy turkey noodle soup is a delicious recipe that the entire family will enjoy.

**Quick and Easy  
Turkey Noodle Soup**  
**Prep time: 5 minutes**  
**Cook time: 20 minutes**  
**Servings: 4**

- 2 cans (14½ ounces each)  
chicken broth**
- 1 cup water**
- 2 tablespoons fresh parsley,  
chopped**
- ¼ teaspoon poultry seasoning**
- ¼ teaspoon black pepper**
- 2 cups cooked *Jennie-O  
Turkey Store*® Oven Ready  
turkey, cubed**
- 1½ cups frozen mixed  
vegetables, thawed**
- 4 ounces linguine or  
fettuccini**

### Directions:

**In a large saucepan over medium-high heat, combine chicken broth, water, parsley, poultry seasoning and black pepper. Bring mixture to a boil. Add turkey, vegetables and pasta. Return to a boil. Reduce heat to low, and cook 8 to 10 minutes or until pasta is tender, stirring occasionally.**

For additional turkey tips and recipes, visit [www.jennieoturkeystore.com](http://www.jennieoturkeystore.com).