

Talking Turkey

Traditional Fare For Thanksgiving: Family, Friends And Food

(NAPSA)—The traditional staples of Thanksgiving are what render each holiday unforgettable. Whether it's helping Mom make the Thanksgiving turkey, watching football with Dad or chatting with friends over the year's activities, the comfort of the tried-and-true is what can make the holidays so special. Part of that Thanksgiving tradition for the past 22 years is the Butterball Turkey Talk-Line™ (1-800-BUTTERBALL), there to aid chefs of all levels with their holiday meal questions.

With the classic turkey feast as the centerpiece of Thanksgiving, the Talk-Line experts help cooks enjoy their holidays by making meal preparation simple and easy. During its existence as one of the longest-running consumer hotlines, the Talk-Line staff has served up turkey advice to more than 2.6 million inquiring turkey chefs. With more than 430 years of combined experience, the Butterball Turkey Talk-Line raises the bar for all helplines.

Open throughout November and December, the Butterball Turkey Talk-Line is staffed by 46 professionally trained, college-educated home economists and dietitians; every staff member has a bachelor's degree and almost 30 percent possess a master's degree. Also armed with a certificate from "Butterball University," these specialists can advise on home food safety, provide guidance to a picture-perfect holiday spread or offer simple leftover recipes. These turkey experts seem to know their stuff.

The keys to a tasty turkey recipe are ease and versatility. With leftover Butterball turkey, anyone can make a tasty meal or quick bite with little effort and a lot of taste. Whether it is a casserole, stew, soup or wrap, leftover turkey dishes can be just as tasty as the main meal. This year the Butterball Kitchen created their own twist to the time-honored "leftover turkey sandwich" which can be prepared with these easy instructions:



Turkey and Roasted Pepper Panini (Makes 4 large sandwiches)

What you need:

- 8 slices cooked Butterball Turkey Breast
- 8 large slices crusty Italian bread
- 1 jar (12 ounces) roasted red peppers, drained
- 1 can (4.25 ounces) chopped black olives
- 8 ounces sliced provolone or mozzarella cheese
- 1/4 cup creamy Italian or Ranch salad dressing
- Olive oil or olive oil cooking spray

What to do:

1. Top each of 4 slices of bread with 2 slices turkey, 2 to 3 pieces red pepper, 2 tablespoons olives and 2 ounces cheese.

2. Spread remaining bread with salad dressing. Complete each sandwich by placing second slice of bread on top of cheese, dressing side down.

3. Heat large skillet over medium heat. Brush outside of sandwiches with olive oil or olive oil spray. Place sandwiches in skillet and heat until bread is golden, about 4 minutes. Turn sandwiches over and grill second side until golden. OR, place sandwich in preheated countertop grill (i.e., George Foreman Grill). Grill until bread is golden and cheese has softened, about 3 minutes.

Prep Time: 10 minutes

Cook Time: 15 minutes

Find the panini and other recipe ideas at www.butterball.com.