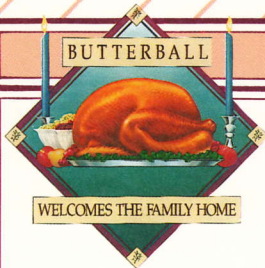


BUTTERBALL<sup>®</sup>



WELCOMES THE FAMILY HOME

***A Sampling of Award Winning Recipes***



# Welcome Turkey Lovers!

The recipes in this booklet are a sampling of winning selections from the 1989 Butterball® “Favorite Holiday Recipe Contest.” These recipes piece together different styles and flavors that characterize what’s cooking in America. No matter what the season, both cooks and diners will be pleased with award-winning recipes for easy, crowd-pleasing Butterball turkey entrees, delicious side dishes and desserts.

## Turkey Preparation Basics

### Thawing Your Butterball Turkey

#### A. Refrigerator Method

Place turkey in the unopened wrapper, breast up, on a tray in the refrigerator. The tray catches juices that may leak out of the wrapper from dripping onto other foods. Times in chart refer to 24 hour days.

#### B. Cold Water Method

Place turkey in the unopened wrapper, breast down, in cold water to cover. Change water frequently, about once every hour. **Do Not Thaw Turkey at Room Temperature. Do Not Thaw the Butterball Stuffed Turkey.**

### Thawing Times

Butterball Turkey	Refrigerator Method	Cold Water Method
Li'l Butterball	1½ to 2 days	3 to 4 hours
Whole Turkey		
9 to 12 pounds	1½ to 2 days	4 to 6 hours
12 to 16 pounds	2 to 3 days	6 to 9 hours
16 to 20 pounds	3 to 4 days	9 to 11 hours
20 to 24 pounds	3 to 4 days	11 to 12 hours
Breast of Turkey	1 to 2 days	4 to 8 hours
Boneless Breast/Turkey	1½ to 2 days	3 to 5 hours



A.



B.



The Butterball Turkey Talk-Line™ was created in 1981 to help cooks nationwide prepare their turkeys with ease.

During the months of November and December, 44 specially-trained home economists and nutritionists are available to answer any and all turkey preparation questions—the common and the

uncommon. So, if you have any questions on how to buy, thaw, cook and carve your holiday bird or have questions on nutrition and food safety . . . call the Butterball Turkey Talk-Line for the answers!

**CALL TOLL FREE**  
1-800-323-4848

## Roasting Turkey in an Open Pan (Our Preferred Method)

1. If turkey is frozen, thaw in refrigerator or cold water. When ready to cook, remove wrapper.
2. Remove neck from body cavity and giblets from neck cavity. If desired, rinse turkey and drain well. Clean all work surfaces and utensils touched by raw turkey or juices with hot soapy water.
3. Stuff neck and body cavities lightly with favorite stuffing, if desired. Turn wings back to hold neck skin in place. If untucked, return legs to tucked position. No trussing is necessary.
4. Place Turkey Lifter™, that comes with each Butterball® turkey, on flat rack in open pan, about 2 inches deep. Place turkey on lifter, breast side up. Bring loops of lifter up over turkey.
5. Insert meat thermometer deep into thickest part of thigh next to body, not touching bone.
6. Before roasting, brush skin with oil to prevent skin from drying. Further basting is unnecessary.
7. Roast at 325°F. When skin is golden brown, shield breast loosely with lightweight foil to prevent overbrowning.
8. Check for doneness. Internal thigh temperature should be 180 to 185°F; center of stuffing, 160 to 165°F. Thigh and drumstick meat should feel soft. When thigh is pierced, juices should be clear, not pink.
9. Let turkey stand 15 to 20 minutes for easier carving.

## Traditional Turkey Gravy

Pour turkey drippings from roasting pan into 4-cup measure. Remove ¼ cup fat from drippings; place in saucepan. Skim off and discard remaining fat from drippings. Add turkey or chicken broth to drippings to make 4 cups. Blend ½ cup all-purpose flour into fat until smooth, then add drippings. Cook and stir until gravy comes to a boil and thickens over medium heat. Stir in salt and pepper to taste; add finely chopped cooked giblets, if desired. Makes about 4 cups.

## Cooking Turkey on a Charcoal Covered Grill

For a 22-inch grill, use 25 to 30 briquettes on each lengthwise side of drip pan. Drip pan should be larger than turkey. Burn coals to gray ash, about 30 minutes. Place rack in grill with handles over coals. Insert meat thermometer deep into turkey thigh next to body, not touching bone. Brush skin with oil. Place turkey on top rack over drip pan. Cover. Leave vents open. Add 5 to 8 briquettes to each side every hour to maintain 325°F. Cook to 180 to 185°F in thigh. A 12-pound unstuffed turkey will take about 3 hours.

*Note: Cook bone-in breast to 170°F in thickest part of breast. Cook boneless breast/turkey to 170 to 175°F in center of roast.*

### GRILLING TIPS:

Spray grill rack with vegetable oil cooking spray to prevent turkey from sticking.

If barbecue sauce or sweetened glaze is used, brush on turkey during last half hour of cooking.

Cook two small turkeys or turkey products at same time on grill. Cooking time is the same for two items as for one when similar in size.

## Turkey Frame Broth

### Roasted Butterball turkey carcass

- 3 ribs celery, 1 carrot and 1 onion, each cut into quarters
- 2 cloves garlic, cut into halves
- 1 bay leaf
- 1 tablespoon salt
- 10 black peppercorns
- ½ teaspoon paprika
- 10 cups water

Break turkey carcass and place in Dutch oven; add remaining ingredients. Bring to a boil over high heat. Reduce heat to low; cover and simmer 2 hours. Remove carcass and cool. Remove turkey from bones and reserve. Discard carcass. Strain broth and discard vegetables and seasonings. Use broth for soups, gravies and sauces. Use reserved turkey in soups or in recipes calling for cooked turkey. Makes about 8 cups broth.

## Microwave Directions

Cooking turkey in the microwave oven takes less time but requires more attention than other cooking methods. These methods were developed to ensure an even cook, safe final temperatures and tender, juicy turkey.

### Boneless Breast of Turkey and Boneless Turkey

1. Thaw turkey in refrigerator or cold water. When ready to cook, remove outer netting and wrapper. Leave string netting on roast.
2. Place thawed turkey (40°F) on rack in microwave-safe dish. For Boneless Turkey, place dark meat up.
3. Microwave at 30% power (Defrost) for 24 to 26 minutes per pound (net weight). Divide total cooking time into four equal intervals. After each interval, rotate turkey ¼ turn, remove and discard drippings. After second interval, turn turkey over.
4. At end of cook, microwave meat thermometer inserted into center of roast should read 170°F for Boneless Breast and 175°F for Boneless Turkey.
5. Wrap cooked turkey in foil and let stand 10 to 15 minutes before removing netting and slicing turkey.

### Breast of Turkey (Bone-in)

1. Thaw turkey in refrigerator or cold water. When ready to cook, remove wrapper.
2. Make Browning Sauce: Blend together ½ stick (¼ cup) melted butter, ¼ teaspoon paprika and ½ teaspoon browning and seasoning sauce.
3. Place thawed turkey (40°F), skin side down, in microwave-safe dish. Brush sides of turkey with Browning Sauce.
4. Cook for 14 to 16 minutes per pound (net weight minus 8-ounce gravy packet, if present). Divide total time into three equal intervals.
5. Microwave at High (100% power) for first interval. Remove and discard drippings. Place turkey on side. Brush with Browning Sauce.
6. Microwave at Medium (50% power) for second interval. Remove and discard drippings. Place turkey on other side. Brush with Browning Sauce.
7. Microwave at Medium (50% power) for third interval.
8. At end of cook, microwave meat thermometer inserted deep into thickest part of breast, not touching bone, should be 170°F. Cook longer if necessary.
9. Cover cooked turkey with foil. Let stand 15 minutes for easier carving.

***Note:** The microwave methods in this booklet were developed using 625 to 700 watt microwave ovens. Since ovens vary, it may be necessary to adjust times.*



You may have seen Sarah Leah Chase, caterer and cookbook author, in your city demonstrating favorite Butterball® holiday recipes. Here she shares one of her fond childhood memories of Thanksgiving.

“When I look back on childhood memories of Thanksgiving, the first image that comes to mind is of the snapshots of Butterball turkeys that fill our family photo albums. My father loved photography and would

spend a large part of Thanksgiving morning adjusting his camera and lenses. We kids have no idea of how adorable we must have looked in the sixties and seventies, but we can relate accurate details of each and every turkey consumed during those two decades!”

*Sarah Leah Chase*

Sarah Leah Chase

## Stuffed or Unstuffed Turkey

### Approximate Cook Time in 625 to 700 watt Microwave Ovens

TIMES	WEIGHT								
	4 lb.	5 lb.	6 lb.	7 lb.	8 lb.	9 lb.	10 lb.	11 lb.	12 lb.
<b>Breast down at High (100% power)</b>									
1	8 min.	10. min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
2	8 min.	10. min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
<b>Breast up at Medium (50% power)</b>									
3	8 min.	10. min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
4	8 min.	10. min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
5	8 min.	10. min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
6	8 min.	10. min.	12 min.	14 min.	16 min.	18 min.	20 min.	22 min.	24 min.
Total Cook Time	48 min.	1 hr.	1 hr. 12 min.	1 hr. 24 min.	1 hr. 36 min.	1 hr. 48 min.	2 hrs.	2 hrs. 12 min.	2 hrs. 24 min.

### To Prepare:

1. Thaw turkey in refrigerator as directed. Follow steps 2 and 3 in the open-pan roasting instructions on p. 3. If stuffed, cover stuffing with plastic wrap to hold stuffing in place.
2. Make Browning Sauce: Blend together ½ stick (¼ cup) melted butter, ¼ teaspoon paprika and ¼ teaspoon browning and seasoning sauce.

### To Cook:

1. Place thawed turkey (40°F), breast down, in microwave-safe dish. If turkey tips, level with microwave-safe item. Brush back of turkey with 1 tablespoon Browning Sauce.
2. See microwave cook schedule for cooking time. Use cook schedule closest to weight of turkey. (Weight equals net weight minus 8-ounce gravy packet.) *Note: Do not allow turkey to stand between cooking times.*

3. Microwave at High (100% power) for Time 1. Rotate turkey ½ turn. Microwave for Time 2. Remove and discard drippings.
4. Turn turkey, breast up. If stuffed, remove plastic wrap. Brush with Browning Sauce. Level if turkey tips.
5. Microwave at Medium (50% power) for Times 3, 4 and 5. At end of each Time, rotate turkey ¼ turn, remove and discard drippings; brush turkey with Browning Sauce. If overbrowning occurs, shield with small pieces of foil.
6. After Time 5, check for doneness. A meat thermometer inserted deep into thickest part of thigh (not touching bone) should be 180° to 185°F. The temperature deep in thickest part of breast (not touching bone) should be 170°F; in center of stuffing, 160° to 165°F. If all these temperatures have not been reached, cook for Time 6. Recheck temperatures; cook longer if necessary.
7. Cover cooked turkey with foil. Let stand 15 minutes for easier carving.

## Cranberry Compote for Butterball® Turkey

Gloria Piantek

Trenton, NJ

WELCOMES THE FAMILY HOME

- 1 tablespoon margarine or butter
- 2 tablespoons chopped onion
- 1 cup fresh or frozen cranberries
- ¼ cup chopped apple
- ¼ cup firmly packed brown sugar
- ½ cup apple juice

- ¼ cup raisins
- ¼ cup chopped orange segments
- 1 teaspoon shredded orange peel
- ½ teaspoon ground cinnamon
- Hot sliced Butterball turkey

Cook and stir margarine and onion in medium saucepan over medium heat until onion has softened, about 5 minutes. Add cranberries, apple, sugar and apple juice. Bring to a boil. Reduce heat and simmer 4 to 5 minutes or until fruit has softened. Stir in raisins, orange, orange peel and cinnamon. Let stand 1 to 2 hours or refrigerate covered overnight. Serve over sliced turkey. Makes 2 cups.

**Microwave Directions:** Microwave margarine and onion in 4-cup glass measure on High (100%) 2 minutes or until onion softens, stirring once. Add cranberries, apple, sugar and apple juice. Cover with vented plastic wrap. Microwave on High 3 to 3½ minutes or until fruit softens, stirring once. Stir in raisins, orange, orange peel and cinnamon. Let stand 1 to 2 hours or refrigerate covered overnight. Serve over sliced turkey.

### Tip:

*For uniform turkey slices, prepare Butterball Boneless Breast of Turkey or Boneless Turkey. Or save time and eliminate roasting the turkey by using Butterball Slice 'N Serve Breast of Turkey.*



## Butterball® Turkey Breast with Lemon Spinach Dressing

Janet A. Hill

Sacramento, CA

- 6-pound Butterball breast of turkey, thawed
- 2 tablespoons margarine or butter, softened
- 1 teaspoon dried dill weed
- ½ teaspoon shredded lemon peel
- 1 clove garlic, minced
- Lemon Spinach Dressing (recipe follows)

Preheat oven to 325°F. Loosen skin from turkey, starting at body cavity opening end. In small bowl, combine margarine, dill weed, lemon peel and garlic. Spread seasoned margarine on breast under the skin. Hold skin in place with wooden picks, if needed. Roast in shallow open pan, about 2¼ hours or until internal temperature is 170°F in thickest part. Pour pan drippings into small bowl; remove and discard fat from drippings. Slice turkey and place on warm platter; spoon drippings over turkey. Serve with Lemon Spinach Dressing. Makes 10 to 12 servings.

### Lemon Spinach Dressing

- 2 tablespoons margarine or butter
- 1 cup each chopped onion and chopped celery
- 1 clove garlic, minced
- 1 package (7 ounces) unseasoned dried bread cubes (4 cups)
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 1 cup crumbled feta cheese
- ½ cup pine nuts, toasted
- 1¼ cups chicken broth
- 1 egg, beaten
- 2 tablespoons lemon juice
- 1 teaspoon shredded lemon peel
- ¼ teaspoon each salt and ground pepper

Cook and stir margarine, onion and celery in medium skillet over medium heat 10 to 12 minutes. Add garlic; cook 1 minute longer. In large bowl, combine onion mixture with remaining ingredients. Toss together. Place in buttered 2-quart casserole; cover. Bake in 325°F oven 45 minutes or until hot. Makes 7 cups.

## Butterball® Turkey Wild Rice Pumpkin Soup

Gloria Kirchman

Eden Prairie, MN

- 2 tablespoons margarine or butter
- ½ cup each chopped onion and sliced celery
- 1 can (16 ounces) solid-pack pumpkin
- 4 cups turkey or chicken broth
- 2 cups (10 ounces) cubed cooked Butterball turkey
- 2 cups cooked wild rice
- 1 cup half and half
- 1 teaspoon seasoned salt
- ½ teaspoon ground cinnamon

Cook and stir margarine, onion and celery in Dutch oven over medium heat until vegetables are crisp-tender, about 5 minutes. Add pumpkin and broth. Bring to a boil; reduce heat and simmer 5 minutes. Stir in remaining ingredients. Heat to serving temperature. Makes 6 to 8 servings.

## Mustard-Dressed Butterball® Turkey Sandwich

Mary Louise Burk-Lever

Rome, GA

- 2 cups (10 ounces) chopped cooked Butterball turkey
- ¼ cup each diced red bell pepper, chopped ripe olives and chopped pecans
- ½ cup mayonnaise
- 3 tablespoons Dijon mustard
- 1 tablespoon honey
- ½ teaspoon prepared horseradish
- ¼ teaspoon salt
- Dash ground black pepper
- Lettuce leaves
- 4 onion rolls, sliced lengthwise and toasted

Combine turkey, red pepper, olives and pecans in medium bowl. Stir together mayonnaise, mustard, honey, horseradish, salt and pepper in small bowl. Add to turkey mixture and toss. Place lettuce on bottom halves of rolls. Top with turkey salad and remaining halves of rolls. Makes 4 sandwiches.

## Southwestern Butterball® Turkey Salad

Janice Elder

Charlotte, NC

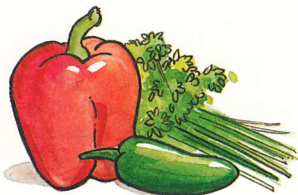
- 3 cups (about 1 pound) cubed cooked Butterball turkey
- ½ cup sliced celery
- ½ cup chopped red bell pepper
- 2 tablespoons chopped green onions
- 1 jar (8 ounces) taco sauce
- ½ cup chili sauce
- 1 tablespoon fresh lime juice
- 1 tablespoon prepared horseradish
- ¼ teaspoon hot pepper sauce
- 1 avocado, peeled and cut into pieces
- 6 cups torn salad greens
- Chopped fresh cilantro, optional

Place turkey, celery, red pepper and onions in large bowl. Combine taco sauce, chili sauce, lime juice, horseradish and hot pepper sauce in small bowl. Pour over turkey and vegetables; toss to mix. Cover and chill several hours.

Just before serving, gently stir avocado into turkey mixture. Spoon turkey mixture on salad greens; sprinkle with cilantro. Makes 4 servings.

### Tip:

*Looking for a main-dish salad with a low-fat dressing? Try Southwestern Butterball Turkey Salad. A serving of this salad contains about 4 ounces of turkey and has 362 calories. To eliminate more calories, use less avocado in the salad since one avocado contains about 380 calories.*



## Curried Couscous and Butterball® Turkey Salad

Sally Vog

Springfield, OR

- 1 cup chicken broth
- ½ teaspoon each salt and curry powder
- 1 cup couscous
- ½ cup golden raisins
- 2 tablespoons minced crystallized ginger
- 1 cup mayonnaise
- 3 tablespoons fresh lemon juice
- 3 cups (about 1 pound) cubed cooked Butterball turkey
- ⅓ cup each chopped celery, sliced green onions and toasted slivered almonds
- 1 cup seedless red grapes, cut into halves
- 1 orange, peeled and cut into pieces
- 3 tablespoons chopped fresh parsley

Bring broth, salt and curry powder to a boil in medium saucepan over high heat. Stir in couscous, raisins and ginger. Remove from heat, cover and let stand 5 minutes. Uncover; cool to room temperature.

In large bowl, blend together mayonnaise and lemon juice. Add turkey, celery, onions, almonds and couscous mixture; gently stir together. Fold in grapes, orange and parsley. Cover and refrigerate several hours. Makes 6 to 8 servings.





## Bell Pepper and Cilantro Dressing

Jean Rocznia

Rochester, MN

- ¼ cup margarine or butter
- 2 tablespoons vegetable oil
- 1½ cups chopped onion
- 1½ cups diced red bell pepper (1 large)
- 1½ cups diced green bell pepper (1 large)
- 2 jalapeño chilies, seeded and minced
- ½ teaspoon salt
- ¼ teaspoon ground cumin
- ½ teaspoon ground black pepper
- 1 package (7 ounces) unseasoned dried bread cubes (4 cups)

- 1 cup frozen corn kernels, thawed
- 1 package (6 ounces) Butterball® sliced smoked turkey breast, cut into julienne strips
- ⅓ cup chopped fresh cilantro
- ¼ cup sliced green onions
- 1 cup chicken broth

Preheat oven to 325°F. Melt margarine with oil in medium skillet over medium heat. Add onion, red and green peppers and jalapeño chilies; cook and stir 12 to 15 minutes. Stir in salt, cumin and pepper. In large bowl, combine bread cubes, corn, smoked turkey, cilantro and green onions. Add pepper mixture and broth; toss to combine all ingredients. Place in buttered 2-quart casserole; cover. Bake 45 minutes or until hot. Makes 12 servings.



## Bountiful Barley Pilaf

Kathy Lee

Valley Center, CA

- 2 tablespoons margarine or butter
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 cup medium pearly barley
- 2½ cups chicken broth
- ¼ cup dry sherry
- ¼ cup tangerine juice
- 2 teaspoons shredded tangerine peel
- ½ teaspoon dried basil leaves
- ½ teaspoon dried tarragon leaves
- ¼ teaspoon salt
- ½ teaspoon ground black pepper
- ½ cup shredded carrot
- ⅓ cup chopped fresh parsley
- ⅓ cup pine nuts, toasted, optional

Cook and stir margarine and onion in medium saucepan over medium heat until onion has softened, about 5 minutes. Stir in garlic and barley; cook another 1 to 2 minutes. Add broth, sherry, tangerine juice and peel, basil, tarragon, salt and pepper. Bring to a boil. Reduce heat, cover and simmer about 40 minutes or until barley is tender and liquid is absorbed. Stir in carrot, parsley and nuts. Makes 8 servings.

### Tip:

To eliminate the sherry, increase the chicken broth by ¼ cup.

## Apricot 'N Pecan Sweet Potatoes

Gloria Bove

Bethlehem, PA

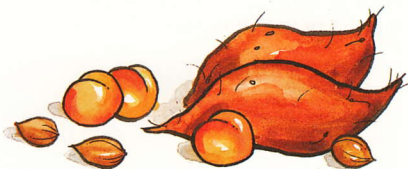
- 4 medium sweet potatoes (about 1½ pounds), cooked and peeled
- ½ cup apricot preserves
- ¼ cup apricot brandy or schnapps
- 2 tablespoons margarine or butter
- ¼ cup coarsely chopped pecans

Preheat oven to 325°F. Cut potatoes into pieces as desired. Place in buttered shallow 1½-quart baking dish. Combine preserves, brandy and margarine in small saucepan. Simmer 3 to 4 minutes over medium heat. Spoon over potatoes; sprinkle with pecans. Bake 30 minutes or until hot and bubbly. Makes 8 servings.

### Tips:

**Microwave** preserves, brandy and margarine in small microwave-safe bowl on High (100%) 2 minutes, stirring once. Proceed with recipe.

Substitute apricot nectar or orange juice for the brandy, if desired.



Originally a method for preparing rice, pilaf is always spiced and sauteed with onions and butter. Pilaf is sometimes molded in the

shape of a crown with the sauce or main course in the center. Using barley makes this traditional Eastern dish hearty fare and a perfect accompaniment for sliced turkey.



## Cran-Apple Cheese Pie

Anne Frederick

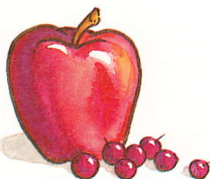
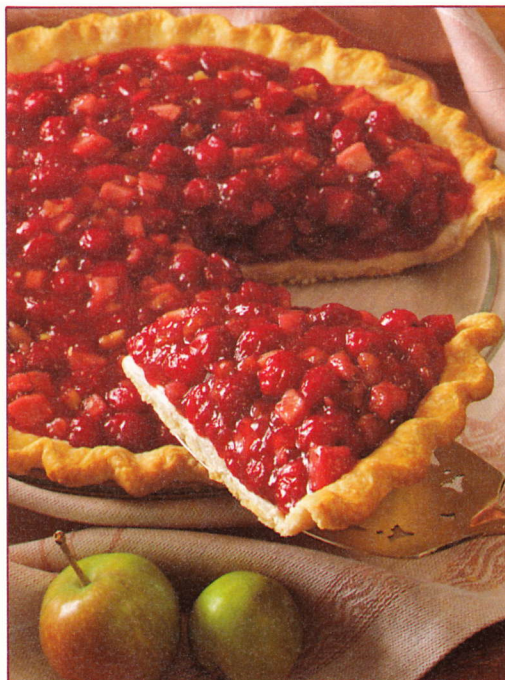
New Hartford, NY

- 1 package (12 ounces) fresh or frozen cranberries
- 2 cups chopped, pared tart apple
- 1½ cups sugar, divided
- ¾ cup water, divided
- ½ teaspoon ground cinnamon, divided

Combine cranberries, apple, 1¼ cups of the sugar, ½ cup of the water and ¼ teaspoon of the cinnamon in large saucepan. Bring to a boil, stirring often. Reduce heat and simmer 3 minutes. In small bowl combine cornstarch and remaining ¼ cup water. Stir into cranberry mixture. Return to a boil, reduce heat and cook 2 minutes more, stirring constantly. Remove from heat; stir in walnuts. Cool to room temperature.

Meanwhile, beat together cream cheese, remaining ¼ cup sugar and remaining ¼ teaspoon cinnamon in medium bowl. Spread on bottom of baked pie shell. Chill. Spoon cranberry mixture over cream cheese. Refrigerate several hours or overnight. Makes 8 servings.

- 3 tablespoons cornstarch
- ½ cup chopped walnuts
- 1 package (8 ounces) cream cheese, softened
- 9-inch baked pie shell



# Pumpkin Pecan Cobbler

Hyacinth Rizzo

Snyder, NY

## Filling

- 2 eggs, beaten
- 1 can (29 ounces) solid-pack pumpkin
- 1 can (5 ounces) evaporated milk
- ½ cup sugar
- ½ cup firmly packed dark brown sugar
- ½ cup chopped pecans
- 1 teaspoon pumpkin pie spice
- 1 teaspoon ground cinnamon
- ½ teaspoon salt

## Crust

- 1 cup all-purpose flour
- ½ cup sugar
- 4 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla
- ½ teaspoon shredded orange peel
- ½ cup margarine or butter, melted

Preheat oven to 325°F. Blend together all filling ingredients in large bowl. Set aside. To prepare crust, combine flour, sugar, baking powder and salt in medium bowl. Add milk, vanilla and orange peel; stir together until blended. Then stir in margarine. Pour half of batter into buttered 13 x 9 x 2-inch baking dish. Spoon filling over batter. Then evenly pour remaining batter over filling. Bake 45 minutes or until knife inserted near center comes out clean. Serve at room temperature. Makes 12 servings.

## Cooks Corner

Butterball® Turkey Talk-Line™ spokesperson Nancy Rodriguez, an expert in garnishing the turkey platter for a grand presentation, offers the following suggestions.

“Garnishes should be simple and emphasize natural beauty. Carry the harvest idea to the table and use whatever is readily available.”

- ◆ Arrange an abundant bed of red leaf lettuce around the Butterball turkey. Tuck fresh crab apples and fresh miniature pears here and there.
- ◆ Place sugar-frosted fresh purple plums, fresh kumquats and clusters of green seedless grapes on a bed of curly endive.
- ◆ Arrange spiced whole peaches, bundled cinnamon sticks, whole pecans, brazil nuts and almonds in the shell on abundant mustard greens.
- ◆ Bundle fresh rosemary, sage and thyme. Tuck under the golden Butterball turkey. Place a few sprigs of herbs between the breast and the tucked drumsticks. A few sprigs of sage inserted under the breast skin before roasting will produce a spectacular effect.

### Note:

*Remember to garnish the serving platter for the sliced Butterball turkey . . . a few sprigs of watercress with a cluster of purple grapes is all that is needed for a simple and elegant presentation.*

*Nancy Rodriguez*

Nancy Rodriguez



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Any Way You Slice it,  
There is a Butterball® Turkey  
to Fit Your Lifestyle and the Occasion...



...no matter how large or how small, whether it's a picnic or a formal dinner.

**A. Butterball Young Turkey**, is specially bred and fed to be broad breasted with juicy, tender white meat. The white meat is deep-basted to keep it moist and eliminate hand basting.

**B. Butterball Fresh Young Turkey** is pure Butterball, and never frozen. This all-natural turkey is the perfect choice when you prefer a fresh turkey or don't have the time to thaw.

**C. Li'l Butterball Young Turkey**, available fresh or frozen, is a smaller-sized turkey, weighing 4 to 9 pounds. It is the perfect choice for a smaller household, or for microwave cooking and barbecuing.

**D.** When your lifestyle demands time-savers, try **Butterball Stuffed Young Turkey**, available in weights of 5 to 16 pounds. It goes directly from the freezer to the oven with **NO THAWING**.

**E. Butterball Boneless Young Turkey**, available fresh or frozen, is naturally proportioned with breast and thigh meat, perfect for a weekday meal or for sandwiches. It weighs approximately 3 pounds.

**F.** Some turkey lovers can't get enough of the white meat.

**Butterball Boneless Breast of Young Turkey**, available fresh or frozen, is juicy white meat, comes ready-to-roast and easy-to-slice. It weighs approximately 3 pounds.

**G. Butterball Breast of Young Turkey**, available fresh or frozen, is a closely-trimmed entire breast of young turkey with keel bone and ribs that carves up picture-perfect everytime. Available in sizes from 3 to 9 pounds, it is perfect for a Sunday supper or holiday buffet.

All Butterball turkeys are USDA Grade A whole turkeys and have most leg tendons removed for carving ease. Whole turkeys also include Butterball's exclusive Turkey Lifter™ which makes handling easier. Legs are tucked to eliminate trussing and special plastic bags make removal of neck and giblets easier. All products, except the fresh or frozen Butterball Young Whole Turkey, come with an 8-ounce gravy packet, and each Butterball comes with a preparation and recipe folder . . . making anytime turkey time.

**H. Butterball Cold Cuts** are a complete line of poultry cold cuts in a wide array of sizes and varieties. They are up to 98% fat free and are ideal for light sandwiches.

**I. Butterball Slice 'N Serve**® is fully cooked breast of turkey and is ideal for quick, nutritious meals. Up to 96% fat free, the most popular varieties are Oven Prepared, Hickory Smoked, and new Honey Roasted.

**J. Butterball Turkey Franks** and **Butterball Turkey Smoked Sausage**. These items offer great taste and the nutritional benefit of naturally lean Butterball turkey.

**Swift-Eckrich, Inc.**  
P.O. Box 8499  
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Any Questions? Call the  
**Butterball Turkey Talk-Line™**  
**1-800-323-4848**

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