

BUTTERBALL® TURKEY
“Create-a-Classic”
RECIPE BOOK



BUTTERBALL

A BUTTERBALL® SIZE FOR EVERY OCCASION



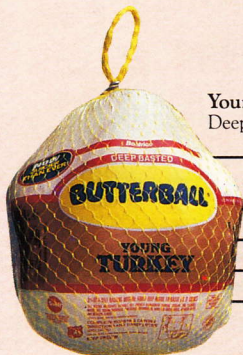
Boneless Turkey
2¾ to 3½ pounds.
Juicy white and
dark meat.

Li'l Butterball®
4 to 9 pounds.
Plump and tasty!
Perfect size for
small occasions.

Breast of Turkey
2½ to 8½ pounds.
Juicy all white
meat... ideal for
indoor or outdoor
cooking.

Stuffed Turkey
5 to 16 pounds.
From freezer to
oven without
thawing. Old-
fashioned bread
stuffing.

**Boneless
Breast
of Turkey**
2¾ to 3½ pounds.
Tender, moist all
white meat.



Young Turkey
Deep basted.

Fresh Young Turkey
Fresh never frozen.



Weight	Number of Persons it will serve
9 to 16 lbs.	6 to 10
16 to 20 lbs.	11 to 13
20 to 24 lbs.	13 to 16

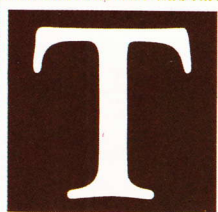


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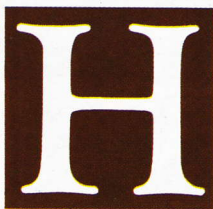
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BUTTERBALL BONELESS

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OW TO CREATE A BUTTERBALL® CLASSIC

The Butterball Turkey "Create A Classic" Cookbook offers a complete guide to preparing turkey with exciting variations your family is sure to enjoy. Not only are there easy to prepare first meal entrees but delicious second-meal recipes as well.

This book is divided into three recipe sections:
BUTTERBALL BONELESS TURKEY
BUTTERBALL BREAST OF TURKEY
BUTTERBALL BONELESS BREAST OF TURKEY

Listed under each specific Butterball product, you will find tested, easy to prepare, creative all American favorites, as well as international dishes. The book presents both "first preparation" classic recipes and a variety of "second preparation" classic recipes which call for cooked Butterball turkey. Use the Buying Guide to determine exactly the right size turkey for your menu needs.

BUYING GUIDE	
Butterball Breast of Turkey	3/4 to 1 pound per person
Butterball Boneless Breast of Turkey	1/3 pound per person
Butterball Boneless Turkey	1/3 pound per person

What makes these recipes so creative and unusual is that they feature Butterball turkey instead of the traditional beef, veal, lamb or pork. For example, under the Breast of Turkey Section, try Turkey a la Cordon Bleu as the first preparation, then with the remaining cooked turkey create Turkey Schnitzel. Or, turn to the section Butterball Boneless Turkey and try Greek Herbed Turkey. The next day surprise your family with Turkey Salad and Pita Bread using the remaining cooked turkey.

These recipes also are very versatile. Any second preparation recipe can be created from any first preparation recipe. And any Boneless Turkey recipe will be just as exciting made with Boneless Breast of Turkey or Breast of Turkey.

Cooked Butterball retains its juiciness and flavor when used in the second preparation recipes offered in this book. Whether diced, sliced, cut into strips or chunks for stir-frying, broiling, baking, or braising, Butterball gives consistently delicious results.

Let this book increase your recipe repertoire. And when you can't decide which recipe to make with your Butterball turkey, make both. Just think BUTTERBALL; then think BUTTERBALL again!

The three Butterball products in this recipe book offer just the right sizes to fit convenient meal planning for your family or for guests.

BUTTERBALL BREAST OF TURKEY is perfect when you want to enjoy the best of Butterball—the tender, juicy white meat. Butterball Breast of Turkey is a deep basted meaty breast with ribs attached. It comes in the right size, from 3½ to 9½ pounds for virtually any meal. It roasts to perfection in as little as 2 to 2¾ hours and can be cooked without thawing. As a bonus, an 8 ounce gravy packet is included with each turkey breast.

Butterball makes two boneless products—Butterball Turkey and Butterball Breast of Turkey. Both are versatile entrees that can be roasted in a conventional oven, microwave oven, on a rotisserie or outdoor grill. They are easy to carve and there is no waste—just delicious moist turkey meat.

BUTTERBALL BONELESS TURKEY contains both tender white breast meat and flavorful thigh meat. The white and dark meat are in the same natural proportion you would find in a whole turkey. BUTTERBALL BONELESS BREAST is the ultimate in convenience for white meat lovers. Both products are boned and netted. Moistness is enhanced with turkey broth to ensure juicy and tender turkey every time. They range in weight from 2¾ to 3½ pounds and can be ready to eat in 1¾ to 2½ hours. And for your convenience they also contain an 8 ounce gravy packet.

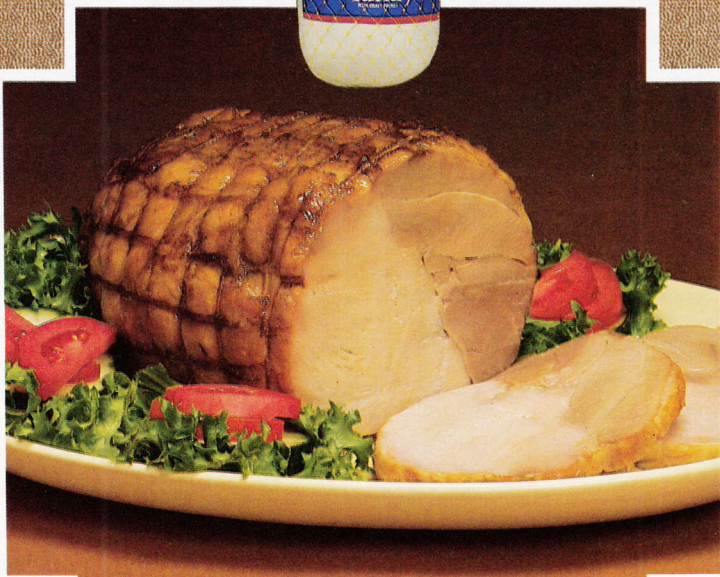
Turkey is not only a taste which virtually everyone loves, it's nutritious too. Turkey is higher in necessary proteins, vitamins and minerals than red meat. And, it is lower in calories than most other cooked meats including chicken.

These three Butterball products are designed to fit your family needs and busy schedules. Now you can serve your family and guests the specialness of Butterball all year around.



NOTES

Butterball® Boneless Turkey Becomes...



CLOVE GLAZED TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

3-pound Butterball boneless turkey,
thawed

20 whole cloves

3 tablespoons red currant jelly

1 pineapple slice, cut into halves
(reserve juice)

Spiced Currant Sauce

Press cloves into turkey. Melt jelly in small saucepan. Brush $1\frac{1}{2}$ tablespoons jelly over turkey. Roast turkey according to package directions; omit brushing with oil. About 30 minutes before turkey is done, brush with remaining jelly. Wrap turkey in foil and let stand 10 to 15 minutes. Remove netting from turkey. Garnish with pineapple brushed with currant sauce. Slice turkey and serve with Spiced Currant Sauce.

SPICED CURRANT SAUCE

Yield: 1 cup

$\frac{1}{2}$ cup red currant jelly

$\frac{1}{2}$ cup pineapple juice

1 tablespoon brown sugar

1 tablespoon cornstarch

$\frac{1}{4}$ teaspoon ground cloves

Combine all ingredients in small saucepan, stirring until cornstarch dissolves. Cook and stir over medium heat until sauce is clear and slightly thickened.

GLAZED TURKEY KABOBS

(from Clove Glazed Turkey)

Yield: 4 servings, 2 kabobs each

1 pound cooked Butterball boneless
turkey, cut into 1-inch cubes
(16 pieces)

1 can (20 ounces) pineapple chunks,
drained (reserve juice)

$\frac{1}{2}$ cup packed brown sugar

2 tablespoons soy sauce

16 slices bacon, cut into halves

2 large red peppers, cut into 24

$1\frac{1}{2}$ -inch triangles

2 large green peppers, cut into 24

$1\frac{1}{2}$ -inch triangles

Hot cooked rice

Add water to pineapple juice to make 1 cup. Combine juice, brown sugar and soy sauce in saucepan; heat to boiling. Simmer 2 to 3 minutes; set glaze aside. Cook bacon until done, but not crisp. Dip turkey and pineapple into glaze. Assemble each kabob as follows: red pepper, green pepper, pineapple, bacon piece folded in half, turkey, bacon piece folded in half, pineapple. Repeat. Complete kabob with additional red and green pepper triangles. Brush kabobs with glaze. Broil 4 to 5 inches from heat 4 to 5 minutes. Turn kabobs, brush with glaze and broil 4 to 5 minutes more or until heated through. Serve kabobs on rice.

TURKEY CREOLE

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

3-pound Butterball boneless turkey
Oil

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon pepper

$\frac{1}{4}$ teaspoon cayenne

$\frac{1}{4}$ teaspoon paprika

$\frac{1}{4}$ teaspoon chili powder

$\frac{1}{4}$ teaspoon ground allspice

Hot cooked rice

Brush turkey with oil. Combine seasonings; sprinkle over turkey. Roast turkey according to package directions. Wrap in foil and let stand 10 to 15 minutes. Remove netting from turkey. Slice turkey and serve with rice.



TOP: Clove Glazed Turkey BOTTOM: Glazed Turkey Kabobs

TURKEY SAUERBRATEN

(from Turkey Creole)

Yield: 4 servings

1 pound cooked Butterball boneless
turkey, cut into 1/4-inch thick slices
3/4 cup water
1/4 cup red wine vinegar
1 tablespoon brown sugar
1 bay leaf, crushed

1/4 teaspoon pepper
1 packet dry onion soup mix
(1 1/4 ounces)
6 gingersnap cookies, crushed (about
1/4 cup)
Hot cooked noodles

Combine water, vinegar, brown sugar, bay leaf and pepper in bowl. Stir in soup mix and gingersnap crumbs. Arrange turkey slices in baking dish. Pour vinegar mixture over slices. Cover and bake in 350°F oven 30 minutes. Serve over noodles.



LEFT: Greek Herbed Turkey RIGHT: Turkey Salad with Pita Bread

GREEK HERBED TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

- | | |
|---|-----------------------------------|
| 3-pound Butterball boneless turkey,
thawed | 1/4 teaspoon garlic powder |
| Olive oil | 1/4 teaspoon mint flakes, crushed |
| 1/2 teaspoon parsley flakes | 1/2 teaspoon lemon pepper |
| | Lemon wedges |

Brush turkey with oil. Combine parsley, garlic powder, mint and lemon pepper; sprinkle over turkey. Roast turkey according to package directions. Wrap in foil and let stand 10 to 15 minutes. Remove netting from turkey. Slice turkey and serve with lemon wedges.

TURKEY SALAD WITH PITA BREAD

(from Greek Herbed Turkey)

Yield: 6 servings

- | | |
|---|--|
| 1 pound cooked Butterball boneless
turkey, cut into 1/2-inch cubes
(3 cups) | 1 medium cucumber, sliced thin |
| 1 cup sour cream | 1 small red onion, sliced thin |
| 3 green onions, sliced | 12 small cherry tomatoes, cut into halves |
| 1 tablespoon dill weed | 12 small mushrooms, sliced thin |
| 1 teaspoon seasoned salt | Lettuce leaves |
| | 6 pita breads, 6 1/2-inch diameter, cut
into halves |

Blend sour cream, green onions, dill weed and salt. Toss with turkey and vegetables. Serve on lettuce with pita bread. Or fill pita bread halves with turkey mixture and serve as sandwich.



TURKEY PEPPER STEAK

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

- | | |
|------------------------------------|----------------------------|
| 3-pound Butterball boneless turkey | 2 cloves garlic, minced |
| Oil | Pepper Steak Sauce |
| 1/2 teaspoon salt | Hot cooked rice or noodles |
| 1/4 teaspoon pepper | |

Brush turkey with oil. Season with salt and pepper. Sprinkle garlic over top. Roast turkey according to package directions. Wrap in foil and let stand 10 to 15 minutes. Meanwhile prepare Pepper Steak Sauce. Remove netting from turkey. Slice turkey and serve over rice with sauce.

PEPPER STEAK SAUCE

- | | |
|--|--|
| 2 large green peppers, seeded, cut into 1/2-inch julienne strips | 2 tablespoons flour |
| 2 small onions, sliced | 1 beef bouillon cube dissolved in 1 1/2 cups hot water |
| 1 clove garlic, minced | 1 can (8 ounces) tomato sauce |
| 2 tablespoons butter or margarine | 1/2 teaspoon pepper |

Cook peppers, onions and garlic in butter 3 to 4 minutes or until tender. Stir in flour. Gradually add water, tomato sauce, bouillon and pepper. Stir and cook until slightly thickened.

TURKEY BURRITOS

(from Turkey Pepper Steak)

Yield: 4 servings, 2 burritos each

1/2 pound cooked Butterball boneless turkey, cut into 1/4-inch thick julienne strips (about 1 1/2 cups)

1/2 cup picante salsa, divided

1 can (16 ounces) refried beans

8 flour tortillas, 7-inch diameter

1 cup shredded lettuce

1/2 cup chopped tomatoes

3/4 cup shredded Cheddar or Monterey

Jack cheese

Guacamole

Sour cream

Pour 1/2 cup salsa over turkey strips. Cover and marinate 1 hour in refrigerator. Heat beans with remaining salsa in small saucepan, stirring constantly. Follow package directions for heating tortillas. Spoon bean mixture down center of each tortilla. Top with turkey, lettuce, tomato and cheese. Fold nearest edge over filling. Fold in sides and roll. Place on baking sheet, seam side down, and heat in 350°F oven 10 minutes or until cheese melts. Top each burrito with guacamole and sour cream.



TURKEY AND APPLE KRAUT

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

3-pound Butterball boneless turkey

Oil

1/2 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon dry mustard

1/4 teaspoon caraway seed

1 jar (32 ounces) sauerkraut, drained

3 tablespoons brown sugar

2 medium red apples, cut into wedges

Brush turkey with oil. Combine salt, pepper, mustard and caraway seed; sprinkle over turkey. Roast turkey according to package directions. Combine sauerkraut and sugar. About 30 minutes before turkey is done, spoon sauerkraut around turkey; top with apples. Remove cooked turkey from pan. Wrap in foil and let stand 10 to 15 minutes. Keep sauerkraut warm. Remove netting from turkey. Slice turkey and serve with sauerkraut and apples.

FIESTA POTATO BAKE

(from Turkey and Apple Kraut)

Yield: 4 servings

3/4 pound cooked Butterball boneless turkey, cut into 1/2-inch cubes (about 2 cups)

6 medium (1 1/2 pounds) potatoes, peeled, sliced thin

3 tablespoons flour, divided

2 teaspoons seasoned salt

1/4 teaspoon pepper

1 medium onion, sliced thin (about 1 cup)

1 cup diced green pepper

1/2 cup diced red pepper

1/2 cup milk

2 tablespoons butter or margarine

Place half of the turkey in a buttered, deep 2-quart casserole. Cover with half of the potatoes. Sprinkle with 1 tablespoon flour, 1 teaspoon salt and 1/8 teaspoon pepper. Top with half of the onion slices, half of the green and red peppers and remaining turkey. Combine remaining flour with milk; pour half over potato mixture. Repeat layers with potatoes, salt, pepper, onions and green and red peppers. Pour remaining milk over top; dot with butter. Cover and bake in 350°F oven 45 minutes. Remove cover; bake an additional 30 minutes or until potatoes are done.

TURKEY MARSALA

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

3-pound Butterball boneless turkey

Oil

1/2 teaspoon rubbed sage

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon garlic powder

1 medium zucchini, sliced thin

1 medium yellow squash, sliced thin

2 tablespoons butter or margarine

Hot cooked noodles

3/4 cup Marsala wine

1 cup water

8-ounce gravy packet included with turkey

1 cup sliced fresh mushrooms

Brush turkey with oil. Combine sage, salt, pepper and garlic powder; sprinkle over turkey. Roast turkey according to package directions. Remove turkey from pan. Wrap in foil and let stand 10 to 15 minutes. Saute zucchini and squash in butter until crisp-tender. Toss with hot noodles; keep warm. Pour wine and water into roasting pan, stirring to combine with pan juices. Blend in contents of gravy packet. Bring to boil, stirring constantly. Simmer 3 to 5 minutes, stirring occasionally. Add mushrooms. Remove netting from turkey. Slice turkey and serve with noodles and gravy.

MINTED TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

- 3-pound Butterball boneless turkey, thawed
- 1/2 cup white wine vinegar
- 1/4 cup sugar
- 1/4 cup dried mint leaves, crushed, divided

To make Mint Sauce*: Combine vinegar and sugar in small saucepan. Bring to boil; pour mixture over 2 tablespoons mint leaves. Let stand 1 hour. Roll turkey in remaining mint leaves. Spoon 2 tablespoons Mint Sauce over turkey. Roast turkey according to package directions; omit brushing with oil. About 30 minutes before turkey is done, baste with 2 tablespoons Mint Sauce. Wrap in foil and let stand 10 to 15 minutes. Remove netting from turkey. Slice turkey and spoon remaining Mint Sauce over slices.

*Note: If desired, use 1/2 cup prepared Mint Sauce.

TURKEY VEGETABLE RICE CASSEROLE

(from Minted Turkey)

Yield: 4 servings

- 1 pound cooked Butterball boneless turkey, cut into 4 slices
- 1/4 cup flour
- 1 teaspoon salt
- 1 teaspoon pepper
- 6 tablespoons butter or margarine, divided
- 1 medium onion, coarsely chopped
- 1 rib celery, sliced
- 1 carrot, sliced
- 1/2 cup rice
- 1 can (15 ounces) tomato sauce with bits
- 1/2 cup white wine
- 1/2 cup water
- 1/4 teaspoon oregano leaves
- 1/4 teaspoon basil leaves

Combine flour, salt and pepper. Coat turkey slices with mixture. Melt 2 tablespoons butter in skillet and brown turkey. Remove turkey to covered 2-quart casserole. In same skillet cook onion, celery and carrot in 2 tablespoons butter until crisp-tender. Add vegetables to turkey. Lightly brown rice in remaining butter over medium heat. Add to turkey mixture. Combine tomato sauce, wine, water, oregano and basil. Pour over turkey mixture. Cover and bake in 325°F oven 40 to 45 minutes or until liquid is absorbed.

TURKEY CASSOULET

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

- 3-pound Butterball boneless turkey
- 2 cans (15 1/2 ounces each) great northern beans, drained
- 1 can (15 ounces) tomato sauce special
- 1/4 cup chopped onion
- 2 cloves garlic, minced
- 1 teaspoon fennel seed
- 1/4 teaspoon pepper
- 1/2 pound fully cooked Polish smoked sausage, cut into 1/2-inch pieces
- 6 slices cooked bacon, cut into 1-inch pieces

Roast turkey according to package directions. Combine remaining ingredients in 2-quart casserole. Cover and bake with turkey last hour of roasting time. Wrap turkey in foil and let stand 10 to 15 minutes. Remove netting from turkey; slice turkey. Arrange turkey on bean mixture.



TOP: Turkey Cassoulet BOTTOM: Turkey and Caper Quiche

TURKEY AND CAPER QUICHE

(from Turkey Cassoulet)

Yield: 4 servings

$\frac{3}{4}$ cup diced cooked Butterball boneless turkey
9-inch frozen pie crust, thawed
 $\frac{1}{2}$ cup shredded Swiss cheese
 $\frac{1}{3}$ cup diced tomato
 $\frac{1}{4}$ cup minced onion

1 tablespoon capers
3 eggs, beaten
1 teaspoon Dijon-style mustard
1 teaspoon seasoned salt
1 cup half and half

Layer crust with turkey, cheese, tomato, onion and capers. Blend eggs, mustard, salt and half and half. Pour mixture into pie crust. Bake in 350°F oven 40 to 50 minutes or until custard sets.

TURKEY A L'ORANGE

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

3-pound Butterball boneless turkey Orange Sauce

Roast turkey according to package directions. Wrap in foil and let stand 10 to 15 minutes. Meanwhile, prepare Orange Sauce. Remove netting from turkey. Brush turkey with Orange Sauce. Slice and serve with remaining sauce.

ORANGE SAUCE

- | | |
|------------------------------------|--|
| 2 tablespoons shredded orange peel | 1½ teaspoons cornstarch |
| ½ cup orange juice | 1 tablespoon water |
| 1 teaspoon lemon juice | ½ orange, peeled, chopped |
| ¼ cup red currant jelly | 1½ tablespoons orange-flavored liqueur |
| ¼ teaspoon dry mustard | |

Combine orange peel and juice, lemon juice, jelly and mustard in saucepan. Bring to boil. Mix cornstarch and water; stir into sauce. Cook over medium heat, stirring constantly until mixture comes to boil and thickens. Cook and stir 1 minute more. Stir in orange and liqueur.

SWEET AND SOUR TURKEY

(from Turkey a l'Orange)

Yield: 4 servings

- | | |
|---|---|
| 1 pound cooked Butterball boneless turkey, cut into ¾-inch cubes (3 cups) | 2 carrots, sliced thin |
| ½ cup orange juice | 2 cloves garlic, minced |
| 1 can (20 ounces) pineapple chunks, drained (reserve juice) | 2 tablespoons cornstarch |
| ½ cup vinegar | 2 tablespoons water |
| 2 teaspoons soy sauce | 1 medium green pepper, cut into ¾-inch pieces |
| ½ cup packed brown sugar | 1 medium tomato, cut into ½-inch pieces |
| | Hot cooked rice |

Combine orange juice, ½ cup pineapple juice, vinegar, soy sauce, brown sugar, carrots and garlic in saucepan. Bring to boil; reduce heat. Cover and simmer until carrots are crisp-tender, about 5 minutes. Mix cornstarch and water; stir into sauce. Add turkey, pineapple and green pepper. Bring to boil over medium heat, stirring occasionally. Cook until sauce thickens and mixture is heated through. Stir in tomato. Serve over rice.

Butterball[®] Breast of Turkey Becomes...



CRANBERRY GLAZED TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

8-pound Butterball breast of turkey
1 jar (14 ounces) cranberry orange
sauce

1/4 cup orange-flavored liqueur
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon

Roast turkey according to package directions. To make cranberry sauce, combine cranberry orange sauce, liqueur, ginger and cinnamon. About 30 minutes before turkey is done, brush with Cranberry Sauce. Slice turkey and serve with warm Cranberry Sauce.

TURKEY WILD RICE CASSEROLE

(from Cranberry Glazed Turkey)

Yield: 5 to 6 servings

3/4 pound cooked Butterball breast of
turkey, cut into 1/2-inch cubes (about
2 cups)
1 package (6 ounces) long grain and
wild rice mix
1 jar (2 1/2 ounces) sliced mushrooms,
drained
1/4 cup coarsely shredded carrot

1/4 cup finely chopped broccoli
1 cup shredded Swiss cheese, divided
3/4 cup half and half
2 tablespoons sherry
1/4 teaspoon pepper
Parmesan cheese
2 tablespoons sliced green onions

Prepare rice according to package directions. Combine rice, turkey, mushrooms, carrot, broccoli and 1/2 cup Swiss cheese in 2-quart baking dish. Combine half and half, sherry and pepper. Fold into turkey mixture. Cover with remaining Swiss cheese. Sprinkle with Parmesan cheese. Bake in 350°F oven 30 to 40 minutes or until hot and bubbly. Top with green onions and serve.

PLUM GINGER GLAZED TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

8-pound Butterball breast of turkey,
thawed
1 cup plum preserves

2 tablespoons soy sauce
4 teaspoons rice or wine vinegar
1/4 teaspoon ground ginger

Roast turkey according to package directions. To make Plum Ginger Sauce, combine preserves, soy sauce, vinegar and ginger in saucepan and heat. About 30 minutes before turkey is done, brush with Plum Ginger Sauce. Serve turkey with remaining heated sauce.



TOP: Cranberry Glazed Turkey BOTTOM: Turkey wild rice Casserole

TURKEY PARMIGIANA

(from Plum Ginger Glazed Turkey)

Yield: 4 servings

- | | |
|---|---|
| 1 pound cooked Butterball boneless breast of turkey, cut into 4 to 6 slices, $\frac{3}{8}$ inch thick | $\frac{3}{4}$ cup grated Parmesan cheese, divided |
| 2 eggs, slightly beaten | Oil |
| 1 tablespoon water | $2\frac{1}{2}$ cups spaghetti or marinara sauce |
| 2 teaspoons oil | 2 teaspoons oregano leaves |
| $\frac{1}{2}$ cup seasoned dry bread crumbs | $\frac{3}{4}$ cup shredded mozzarella cheese |

Combine eggs, water and 2 teaspoons oil; set aside. Combine bread crumbs and $\frac{1}{2}$ cup Parmesan cheese. Dip turkey slices into egg mixture, then coat with bread crumb mixture. Heat oil in heavy skillet. Brown turkey slices over medium heat, 2 to 4 minutes per side. Layer turkey in 11 x 7-inch baking pan. Combine spaghetti sauce and oregano; pour over turkey. Top each turkey slice with mozzarella cheese and remaining Parmesan cheese. Bake in 350°F oven 20 to 25 minutes or until cheese melts.

TURKEY A LA CORDON BLEU

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

8-pound Butterball breast of turkey
Cordon Bleu Rice

Cordon Bleu Sauce

Roast turkey according to package directions. Meanwhile prepare Cordon Bleu Rice and Cordon Bleu Sauce. Slice turkey and serve with rice and sauce.

CORDON BLEU RICE

Yield: 5 cups

3 cups cooked rice
2 cups diced fully cooked ham or
Canadian-style bacon
1½ cups (6 ounces) shredded Swiss
cheese

3 tablespoons chopped parsley
3 tablespoons butter or margarine,
melted

Combine rice, ham, cheese, parsley and butter. Spoon into 2-quart casserole. Cover and bake alongside turkey for 40 minutes.

CORDON BLEU SAUCE

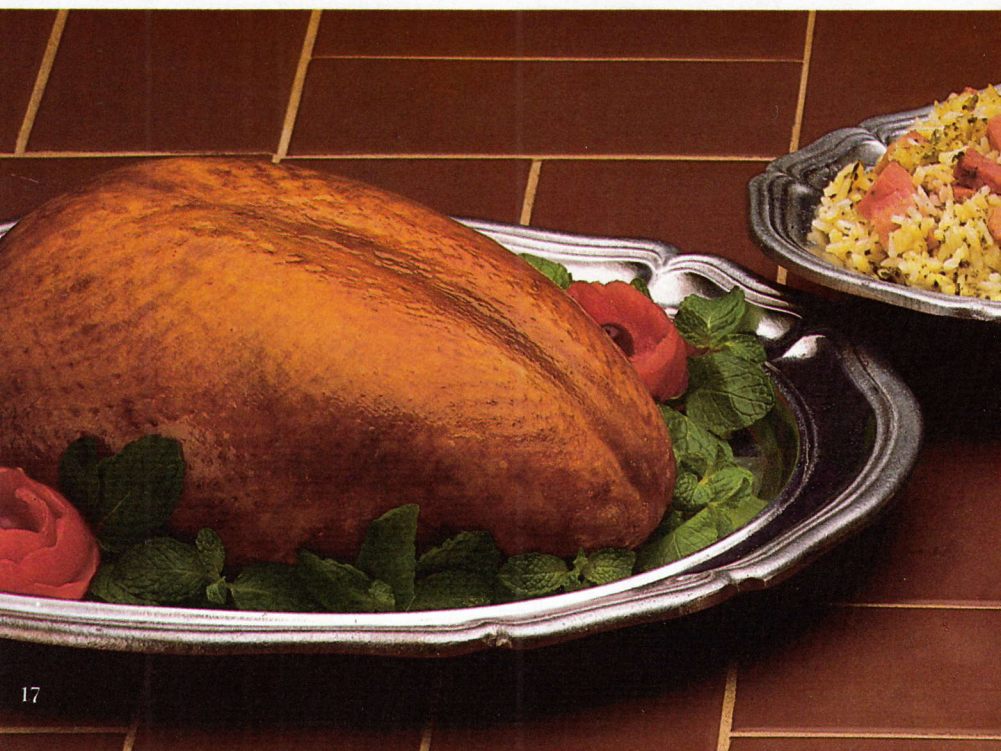
Yield: 3½ cups

½ stick (¼ cup) butter or margarine
¼ cup flour
½ teaspoon salt
2½ cups milk

1 package (3 ounces) cream cheese,
cut into small pieces
1½ cups (6 ounces) shredded aged
Swiss cheese

Melt butter in saucepan over medium heat. Blend in flour and salt. Gradually add milk. Bring to a boil stirring constantly. Boil and stir 1 minute. Reduce heat, add cream cheese and Swiss cheese; stir until melted.

LEFT: Turkey ala Cordon Bleu RIGHT: Turkey Schnitzel



TURKEY SCHNITZEL

(from Turkey a la Cordon Bleu)

Yield: 4 servings

$\frac{3}{4}$ pound cooked Butterball breast of turkey, cut into $\frac{1}{4}$ -inch thick slices
 $\frac{1}{4}$ cup lemon juice
1 egg
2 teaspoons milk

$\frac{3}{4}$ cup dry seasoned bread crumbs
Butter or margarine
Hot cooked noodles
Lemon wedges

Marinate turkey slices in lemon juice 1 hour; drain. Blend egg and milk. Dip turkey slices into egg mixture; coat with bread crumbs. Brown turkey in butter in skillet over medium heat 2 to 4 minutes per side. Serve with noodles and lemon wedges.

HERBED TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

8-pound Butterball breast of turkey, thawed
Oil

1 teaspoon parsley flakes
 $\frac{1}{4}$ teaspoon onion powder

$\frac{1}{4}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon rubbed sage
 $\frac{1}{2}$ teaspoon oregano leaves
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper

Brush turkey with oil. Combine remaining ingredients; sprinkle over turkey. Roast turkey according to package directions. Slice turkey and serve.



TURKEY SATAY

(from Herbed Turkey)

Yield: 4 servings

$\frac{3}{4}$ pound cooked Butterball breast of turkey, cut into 1-inch cubes
 $\frac{3}{4}$ cup creamy-style peanut butter
 $\frac{3}{4}$ cup whipping cream
1 tablespoon brown sugar
3 cloves garlic, minced

1 tablespoon finely chopped onion
 $1\frac{1}{4}$ teaspoon ground coriander
1 teaspoon ground cumin
 $\frac{1}{2}$ teaspoon dry mustard
 $\frac{1}{2}$ teaspoon crushed red pepper

Blend all ingredients except turkey in food processor or blender until mixture is smooth. Arrange turkey on skewers. Broil 4 to 5 inches from heat 2 to 3 minutes per side or until turkey is heated through. Serve sauce at room temperature with hot turkey.



GINGER PEACHY GLAZED TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

8-pound Butterball breast of turkey,
thawed

1 jar (12 ounces) peach preserves

1 tablespoon lemon juice

1½ teaspoons teriyaki sauce

1 teaspoon ground ginger

Roast turkey according to package directions. To make Ginger Peachy Sauce, combine preserves, lemon juice, teriyaki sauce and ginger in saucepan and heat. About 30 minutes before turkey is done, brush turkey with Ginger Peachy Sauce. Slice turkey and serve with remaining heated sauce.

TURKEY CHUTNEY SALAD

(from Ginger Peachy Glazed Turkey)

Yield: 4 servings

¾ pound cooked Butterball breast of
turkey, cut into ½-inch cubes
(about 2 cups)

½ cup mayonnaise

¼ cup plain low-fat yogurt

¼ cup chutney

1 cup dark sweet pitted cherries, well
drained and blotted

1 small red onion, sliced thin

1 rib celery, sliced

½ cup walnut pieces

Lettuce leaves

Combine mayonnaise, yogurt and chutney. Add turkey, cherries, onion, celery and walnuts. Toss gently to combine. Serve immediately on lettuce.

RACK OF TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

8-pound Butterball breast of turkey,
thawed

¼ cup Dijon-style mustard

1 egg

½ cup dry bread crumbs

1 clove garlic, minced

1½ tablespoons finely chopped parsley

¾ teaspoon salt

¼ teaspoon pepper

½ teaspoon rosemary leaves, crushed

½ teaspoon thyme leaves

Oil

Pat turkey dry. Blend mustard and egg. Brush turkey with mixture. Combine remaining ingredients except oil. Coat turkey evenly with crumb mixture. Roast turkey according to package directions. Halfway through roasting, use brush to dab oil on crumbs.

TURKEY CURRY

(from Rack of Turkey)

Yield: 4 servings

- | | |
|---|--|
| 1 pound cooked Butterball breast of turkey, cut into $\frac{3}{4}$ -inch cubes (3 cups) | $\frac{2}{3}$ cup water |
| $\frac{1}{2}$ cup finely chopped onion | $\frac{1}{2}$ cup whipping cream or half and half |
| 2 tablespoons butter or margarine | $1\frac{1}{2}$ teaspoons honey |
| 1 tablespoon curry powder | $\frac{1}{2}$ teaspoon salt |
| 8-ounce gravy packet included with turkey | $\frac{1}{4}$ teaspoon pepper |
| | Hot cooked rice |
| | Toasted almonds, shredded coconut and/or chopped dried fruit, optional |

Cook onion in butter in saucepan over low heat 5 minutes, or until tender. Add curry powder and cook 2 minutes, stirring occasionally. Stir in contents of gravy packet and water. Bring to boil, stirring constantly. Simmer 3 to 5 minutes, stirring occasionally. Blend in cream, honey, salt and pepper. Stir turkey into sauce and heat 3 to 5 minutes or until heated through. Serve over rice with almonds, coconut and/or dried fruit as a garnish or accompaniment.

TURKEY WITH AMERICAN STUFFING

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

- | | |
|--|---------------------------------------|
| 8-pound Butterball breast of turkey | $\frac{1}{2}$ cup chopped walnuts |
| 3 cups dry bread cubes | $\frac{1}{2}$ teaspoon rubbed sage |
| 1 cup (4 ounces) crumbled fully cooked sausage | 1 teaspoon rosemary leaves, crushed |
| $\frac{3}{4}$ cup diced red apple, unpared | $\frac{3}{4}$ cup water |
| $\frac{1}{2}$ cup chopped onion | $\frac{1}{3}$ cup butter or margarine |

Roast turkey according to package directions. Meanwhile prepare stuffing. Combine bread cubes, sausage, apple, onion, walnuts and seasonings. Heat water and butter until butter melts. Toss with bread mixture. Spoon into 2-quart casserole. Cover and bake alongside turkey during last 45 minutes of roasting time. Slice turkey and serve with stuffing.

TURKEY SPLIT PEA SOUP

(from Turkey with American Stuffing)

Yield: 8 servings (10 cups)

- | | |
|---|-------------------------------|
| $\frac{3}{4}$ pound cooked Butterball breast of turkey, cut into $\frac{1}{2}$ -inch cubes (about 2 cups) | 2 large carrots, sliced |
| Bones and trimmings from cooked breast of turkey | 1 cup chopped onion |
| 8 cups water | 2 chicken bouillon cubes |
| 1 package (16 ounces) green split peas, washed | $\frac{1}{2}$ teaspoon salt |
| | $\frac{1}{2}$ teaspoon pepper |
| | 1 bay leaf |

Place turkey bones and trimmings in Dutch oven or large saucepan. Add water. Cover and simmer 1 hour. Remove carcass; strip turkey from bones. Discard carcass. Strain broth. Measure broth and add water to make 8 cups. Combine broth, turkey and remaining ingredients in Dutch oven. Bring mixture to boil; reduce heat. Cover and simmer 1 hour.



TOP: Turkey with American Stuffing BOTTOM: Turkey Split Pea Soup

TURKEY WITH KIEV RICE

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

8-pound Butterball breast of turkey
1 stick (½ cup) butter
½ cup dried bread crumbs

4 cups hot cooked brown rice
2 tablespoons chopped fresh parsley
2 tablespoons dried chopped chives

Roast turkey according to package directions. Melt butter in small skillet over medium heat. Add bread crumbs; stir and saute until browned. Combine rice, parsley, chives and bread crumbs. Serve hot rice with sliced turkey.

TURKEY VEGETABLE SOUP

(from Turkey with Kiev Rice)
Yield: 8 to 10 servings (15 cups)

- | | |
|--|---|
| 1 pound cooked Butterball breast of turkey, cut into 1/2-inch cubes (3 cups) | 1 bag (16 ounces) frozen mixed vegetables |
| Bones and trimmings from cooked breast of turkey | 2 medium onions, diced |
| 6 cups water | 2 ribs celery, sliced |
| 1 can (46 ounces) cocktail vegetable juice | 1 clove garlic, minced |
| 8-ounce gravy packet included with turkey | 2 teaspoons seasoned salt |
| | 1/2 teaspoon pepper |
| | 1/2 teaspoon thyme leaves |

Place turkey bones and trimmings in Dutch oven or large saucepan. Add water. Cover and simmer 1 hour. Remove carcass; strip turkey from bones. Discard carcass. Strain broth. Combine broth, turkey and remaining ingredients in Dutch oven. Cover and simmer 30 minutes.

TURKEY FLORENTINE

Yield: 8 servings OR 4 servings plus cooked turkey for second recipe

- | | |
|---|---|
| 8-pound Butterball breast of turkey, thawed | 1 package (10 ounces) frozen chopped spinach, thawed, drained |
| 1 package (6 ounces) long grain and wild rice mix | 3/4 cup diced fully cooked ham |

Roast turkey according to package directions. Prepare rice according to package directions. Stir in spinach and ham. Place in 1 1/2-quart buttered casserole. Bake with turkey last 45 minutes of roasting time. Slice turkey and serve with florentine rice.

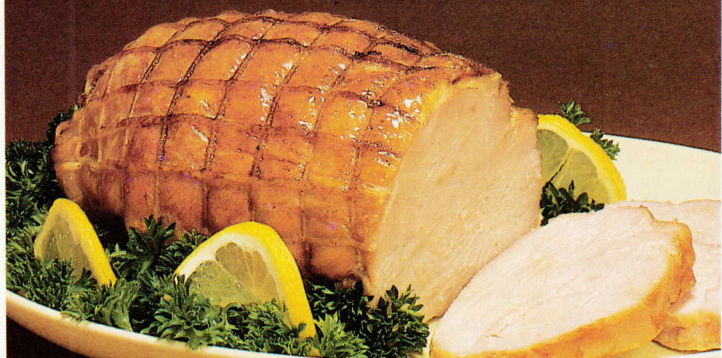
TARRAGON TURKEY PASTA SALAD

(from Turkey Florentine)
Yield: 6 to 8 servings

- | | |
|--|---|
| 3/4 pound cooked Butterball breast of turkey, cut into 1/2-inch cubes (about 2 cups) | 4 cups cooked rotini pasta (2 1/2 cups uncooked) |
| 1 cup creamy dressing | 2 cups frozen mixed California or Italian vegetables, thawed, drained |
| 1 clove garlic, minced | 1 small red onion, sliced thin |
| 1 tablespoon tarragon leaves, crushed | Salt and pepper |

Blend dressing, garlic and tarragon. Toss with turkey, pasta and vegetables. Season with salt and pepper.

Butterball[®] Boneless Breast of Turkey Becomes...



MESQUITE GRILLED CAJUN TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

- | | |
|--|------------------------------|
| 3-pound Butterball boneless breast of turkey, thawed | 1/4 teaspoon cayenne |
| Oil | 1/4 teaspoon anise seed |
| 1 tablespoon onion flakes | 1/4 teaspoon ground cloves |
| 1 tablespoon garlic powder | 1/4 teaspoon ground allspice |
| 1/2 teaspoon thyme leaves | 1 bay leaf, crushed |

Prepare grill for Indirect Method using mesquite chips or coals. Brush turkey with oil. Combine remaining ingredients and sprinkle over turkey. Place turkey on grill. Cover grill and cook according to package directions. Wrap in foil and let stand 10 to 15 minutes. Remove netting from turkey and slice turkey.

TURKEY STIR-FRY

(from Mesquite Grilled Cajun Turkey)

Yield: 4 servings

- | | |
|--|-------------------------|
| 3/4 pound cooked Butterball boneless breast of turkey, cut into 1/2 x 1/4-inch strips (about 2 cups) | 2 teaspoons cornstarch |
| 3 tablespoons oil | 2/3 cup water |
| 2 medium carrots, sliced thin diagonally | 2 tablespoons sherry |
| 1/4 cup blanched peanuts | 2 tablespoons soy sauce |
| 1 package (6 ounces) frozen pea pods, thawed | 1/4 teaspoon sesame oil |
| | 1 clove garlic, minced |
| | Hot cooked rice |

Heat 3 tablespoons oil in skillet over medium heat. Add carrots and stir-fry until crisp-tender. Add peanuts; stir 1 minute. Add turkey and pea pods. Stir constantly 2 to 3 minutes. Mix cornstarch and water. Add sherry, soy sauce, sesame oil, garlic and cornstarch mixture to skillet, stirring constantly 2 to 3 minutes or until sauce thickens and mixture is heated through. Serve over rice.

ITALIAN HERBED TURKEY

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

- | | |
|--|--|
| 3-pound Butterball boneless breast of turkey | 1/8 teaspoon garlic powder |
| Olive Oil | 2 packages (10 ounces each) frozen creamed spinach |
| 1/4 cup Italian seasoning | |

Brush turkey with oil; roll in Italian seasoning. Sprinkle with garlic powder. Roast turkey according to package directions. Wrap in foil and let stand 10 to 15 minutes. Prepare spinach according to package directions; keep warm. Remove netting from turkey. Slice turkey and top with spinach.



TOP: Mesquite Grilled Cajun Turkey BOTTOM: Turkey Stir-fry

TURKEY SCALLOPINI

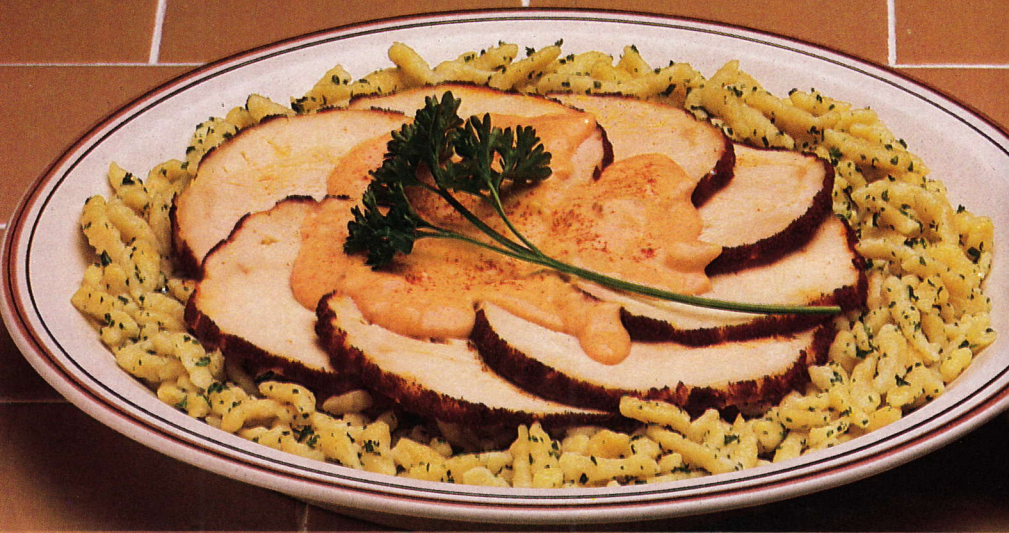
(from Italian Herbed Turkey)

Yield: 4 servings

- $\frac{3}{4}$ pound cooked Butterball boneless breast of turkey, cut into $\frac{1}{4}$ -inch thick slices
- 3 tablespoons butter or margarine
- 2 cups sliced fresh mushrooms
- 1 tablespoon lemon juice

- 1 tablespoon flour
- $\frac{1}{2}$ cup Marsala wine
- 1 chicken bouillon cube dissolved in $\frac{1}{4}$ cup hot water
- Hot cooked rice or pasta shells

Melt butter in large skillet. Add mushrooms and lemon juice. Cook over medium heat until mushrooms are tender. Stir in flour until smooth. Cook 2 minutes stirring constantly. Gradually add wine and bouillon. Cook until slightly thickened, stirring as needed. Add turkey and simmer until slices are heated through. Serve with rice.



LEFT: Turkey Paprikash RIGHT: Turkey Fajitas

TURKEY PAPRIKASH

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

- 3-pound Butterball boneless breast of turkey
- Oil
- 5 teaspoons paprika, divided
- Salt and pepper
- 2 tablespoons butter or margarine

- $\frac{3}{4}$ cup chopped onion
- 1 tablespoon flour
- 1 chicken bouillon cube dissolved in 1 cup hot water
- 1 cup sour cream
- Hot cooked spaetzle or noodles

Brush turkey with oil. Combine 1 teaspoon paprika, salt and pepper; sprinkle on turkey. Roast turkey according to package directions. Remove from pan. Wrap in foil and let stand 10 to 15 minutes. Melt butter in medium saucepan; add onion and cook until tender. Stir in flour. Gradually add remaining paprika and bouillon. Bring to a boil; reduce heat, stir and simmer 3 minutes. Blend a small amount of hot mixture into sour cream, then add to sauce. Heat gently to serving temperature. Do not boil. Remove netting from turkey. Slice turkey and serve with sauce and spaetzle.

TURKEY FAJITAS

(from Turkey Paprikash)

Yield: 4 servings

- 1 pound cooked Butterball boneless breast of turkey, cut into $\frac{1}{2}$ x $\frac{1}{4}$ -inch strips (3 cups)
- 2 tablespoons soy sauce
- 1 tablespoon tequila
- 1 tablespoon lime juice
- $\frac{1}{4}$ cup coarsely chopped onion
- $\frac{1}{4}$ cup coarsely chopped green pepper
- 2 cloves garlic, minced

- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon crushed red pepper flakes
- 2 tablespoons oil
- 1 jar (12 ounces) picante salsa, mild or hot
- 4 flour tortillas, 7-inch diameter
- Refried beans, chopped tomatoes and shredded lettuce

Combine soy sauce, tequila, lime juice, onion, green pepper, garlic and red pepper flakes. Pour over turkey. Cover and marinate in refrigerator 2 to 3 hours. Heat oil in skillet over medium-high heat. Add marinated mixture and stir-fry 3 to 5 minutes. Stir in salsa and simmer until mixture is heated through. Remove from heat. Spoon down center of each tortilla and roll to wrap. Serve with refried beans, tomatoes and lettuce.



TURKEY STROGANOFF

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

3-pound Butterball boneless breast of
turkey
Oil
¼ teaspoon onion powder
¼ teaspoon pepper
8-ounce gravy packet included with
turkey

1 cup sour cream
1 can (4 ounces) sliced mushrooms,
drained
1 tablespoon sherry
Hot cooked spinach noodles

Brush turkey with oil. Sprinkle onion powder and pepper on turkey. Roast turkey according to package directions. Wrap in foil and let stand 10 to 15 minutes. Measure pan juices and add water to make ¾ cup. Combine with contents of gravy packet in saucepan and bring to a boil. Cook over medium heat 3 to 5 minutes. Stir in sour cream, mushrooms and sherry. Heat gently to serving temperature. Do not boil. Remove netting from turkey. Slice turkey and serve over cooked spinach noodles with gravy.

TURKEY LASAGNA

(from Turkey Stroganoff)

Yield: 6 servings

½ to ¾ pound cooked Butterball
boneless breast of turkey, cut into
pieces ¼-inch thick x ½-inch
square
6 lasagna noodles
1¼ cups ricotta cheese
1 egg

¾ cup grated Parmesan cheese, divided
2 tablespoons parsley flakes
½ teaspoon pepper
2 teaspoons oregano leaves
1 jar (15½ ounces) spaghetti sauce
1½ cups shredded mozzarella cheese,
divided

Cook lasagna noodles according to package directions and drain. Combine ricotta cheese, egg, turkey, ¼ cup Parmesan cheese, parsley and pepper. Add oregano to spaghetti sauce. Arrange 3 lasagna noodles in 9 x 9-inch pan. Place half of turkey mixture as evenly as possible over noodles. Sprinkle with 2 tablespoons Parmesan cheese and ½ cup mozzarella cheese. Spoon 1 cup spaghetti sauce over cheese; sauce will not cover cheese completely. Repeat with next layer of noodles, turkey mixture, Parmesan cheese, mozzarella cheese and sauce. On last layer of sauce, sprinkle remaining Parmesan and mozzarella cheeses. Bake, uncovered, in 350°F oven 35 to 40 minutes or until hot and bubbly. Let stand 5 to 10 minutes before cutting into pieces.

TURKEY MARENGO

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

3-pound Butterball boneless breast of turkey, thawed
Oil
1/2 teaspoon parsley flakes
1/4 teaspoon pepper
1/4 cup white wine
1 jar (15 1/2 ounces) spaghetti sauce

1/4 cup water
1 jar (2 1/2 ounces) sliced mushrooms, drained
1 can (2 1/4 ounces) sliced black olives, drained
2 tablespoons brandy
Hot cooked rice

Brush turkey with oil. Combine parsley and pepper; sprinkle over turkey. Roast turkey according to package directions. Remove turkey from pan. Wrap in foil and let stand 10 to 15 minutes. Pour wine into roasting pan, stirring to combine with pan juices. Cook juices down to half amount over medium heat. Add spaghetti sauce, water, mushrooms, olives and brandy. Simmer until heated through. Remove netting from turkey. Slice turkey and serve on rice with sauce.



TURKEY PIZZA NICOISE

(from Turkey Marengo)

Yield: 4 servings

- ¾ pound cooked Butterball boneless breast of turkey, cut into ¼-inch julienne strips (about 2 cups)
- 3 tablespoons olive oil
- 3 tablespoons red wine vinegar
- 2 cloves garlic, minced
- 2 teaspoons tarragon leaves
- 1 can (8 ounces) pizza sauce
- 10-inch prepared pizza crust

- 1½ cups (6 ounces) finely shredded Swiss cheese, divided
- 1 can (2¼ ounces) sliced black olives, drained
- 1 medium tomato, cut into ½-inch wedges
- 1 tablespoon capers
- 2 tablespoons grated Parmesan cheese

Combine oil, vinegar, garlic and tarragon. Pour over turkey. Cover and marinate 1 hour in refrigerator. Spread pizza sauce over crust. Sprinkle 1 cup Swiss cheese on sauce. Arrange olives, tomatoes and capers over pizza. Top with marinated turkey. Sprinkle with Parmesan cheese and remaining Swiss cheese. Bake in 400°F oven 10 to 15 minutes or until cheese melts and is golden.

TURKEY BOURGUIGNONNE

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

- 3-pound Butterball boneless breast of turkey, thawed
- Oil
- ¼ teaspoon parsley flakes
- ¼ teaspoon thyme leaves
- ¼ teaspoon garlic powder
- 1 bay leaf, crushed
- 1 medium carrot, sliced thin
- ¼ cup red wine

- ½ cup water
- 1 can (15 ounces) tomato sauce
- 8-ounce gravy packet included with turkey
- ½ teaspoon sugar
- ½ cup canned pearl onions, drained
- 1 jar (2½ ounces) sliced mushrooms, drained
- 8 small potatoes, cooked

Brush turkey with oil. Combine parsley, thyme, garlic powder and bay leaf; sprinkle over turkey. Roast turkey according to package directions. Wrap carrot in foil. Bake in oven with turkey during last 45 minutes. Remove turkey from pan and wrap in foil. Let stand 10 to 15 minutes. Pour wine and water into roasting pan stirring to combine with pan juices. Blend in tomato sauce, contents of gravy packet and sugar. Bring to boil, stirring constantly. Add carrot, onions and mushrooms; simmer 3 to 5 minutes, stirring occasionally. Remove netting from turkey. Slice turkey and serve with potatoes and sauce.

TURKEY STUFFED PEPPERS

(from Turkey Bourguignonne)

Yield: 4 to 6 servings

- ¾ pound cooked Butterball boneless breast of turkey, diced (about 2 cups)
- 4 to 6 large green peppers
- 2 cups cooked rice
- 1 cup shredded Cheddar cheese

- ¼ cup chopped celery
- ¼ cup chopped onion
- ½ cup chopped tomato
- 1 teaspoon Worcestershire sauce
- 1 jar (15½ ounces) spaghetti sauce

Cut tops from peppers; remove membrane and seeds. Combine turkey, rice, cheese, celery, onion, tomato and Worcestershire sauce. Spoon mixture into peppers. Place peppers in baking dish. Spoon half of spaghetti sauce over peppers and remaining sauce around peppers. Cover and bake in 350°F oven 35 to 40 minutes or until peppers are tender.



TOP: Turkey Orloff BOTTOM: Turkey Oscar

TURKEY PHILLY STEAK SANDWICH

Yield: 6 sandwiches

- 1 pound cooked Butterball breast of turkey, cut into thin slices
- 1 medium green pepper, cut into julienne strips
- 1 large onion, sliced thin

- 2 tablespoons butter or margarine
- 6 hoagie-style buns, toasted
- Horseradish sauce
- 6 ounces Provolone cheese, sliced

Cook green pepper and onion in butter in large skillet until tender. Add turkey and heat until slices are heated through. Spread buns with horseradish sauce. Place sliced turkey on each bun. Spoon green pepper mixture over turkey. Top with cheese. Serve warm. Or, if desired, broil until cheese melts.

TURKEY ORLOFF

Yield: 8 servings or 4 servings plus cooked turkey for second recipe

3-pound Butterball boneless breast of turkey

Orloff Rice
Orloff Sauce

Roast turkey according to package directions. Wrap in foil. Let stand 10 to 15 minutes. Meanwhile prepare rice and sauce. Remove netting from turkey. Slice turkey and serve with Orloff Rice and Orloff Sauce.

ORLOFF RICE

Yield: 1 cup

1/3 cup long grain rice
2 quarts water
1/2 stick (1/4 cup) butter

1 medium onion, chopped fine
1 egg, beaten

Cook rice uncovered 5 minutes in boiling water. Drain. Melt butter in 2-quart baking dish. Stir in onion and rice. Cover and bake alongside turkey 1 hour, stirring after 30 minutes. Blend egg into cooked rice; keep warm.

ORLOFF SAUCE

Yield: 2 1/2 cups

1/2 stick (1/4 cup) butter or margarine
1/3 cup flour
2 cups chicken broth

1/2 cup cottage cheese, pureed
2 egg yolks, beaten
1/2 cup shredded Monterey Jack cheese

Melt butter in saucepan. Blend in flour and cook over medium-low heat 2 minutes. Gradually stir in broth. Bring to boil, stirring constantly. Cook 2 minutes more. Add cottage cheese, egg yolks and Monterey Jack cheese, stirring until smooth.

TURKEY OSCAR

(from Turkey Orloff)

Yield: 4 servings

1 pound cooked Butterball boneless breast of turkey, cut into 4 slices
2 tablespoons butter or margarine
1 can (6 ounces) crab meat, drained, warmed

8 cooked asparagus spears, warmed
Bearnaise Sauce

Heat turkey slices in butter. Place slices on individual plates. Top each slice with crab meat and asparagus spears. Serve with Bearnaise Sauce.

BEARNAISE SAUCE

Yield: 3/4 cup

2 tablespoons tarragon vinegar
1 tablespoon tarragon leaves
2 tablespoons finely chopped shallots or green onions
Dash freshly ground black pepper

2 egg yolks
2 tablespoons water
1 stick (1/2 cup) butter, melted and cooled to room temperature

Combine vinegar, tarragon, shallots and pepper in small saucepan. Over medium heat, stir and cook until vinegar evaporates and shallots soften. Blend yolks and water; add to pan, stirring constantly over *low* heat until mixture thickens. Remove from heat. Add butter gradually, stirring briskly after each addition until blended.

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