



Cook your entire Thanksgiving Feast – *in only 3 hours.*

You cherish the tradition of Thanksgiving as a special time to spend with family and friends. At Safeway, we are doing everything we can to give you more time together. Last year we introduced the juicy, flavorful, foolproof *2-hour Turkey™* recipe. This year, with the help of the *Sunset Test Kitchens*, we've gone even further, creating an unforgettably delicious Thanksgiving menu, with all the traditional flavors, that can be prepared and cooked – **in only 3 hours.**

The menu is brilliant! The *2-hour Turkey* recipe is the centerpiece that, together with the exciting new side dish recipes, is everything you need to create The Complete Thanksgiving Dinner.

And to make it easy, pick up the dinner Planning Guide. It's filled with helpful tips, a step-by-step meal timeline, first course and dessert suggestions, perfect wine pairings, and even a shopping list.

All for a meal worth celebrating.
Happy Thanksgiving from Safeway!



The Menu

FIRST COURSE
Signature Autumn Harvest
Butternut Squash Soup
from our Deli

MAIN COURSE
Safeway *2-hour Turkey™*
Creamy Baked Mashed Potatoes

Artichoke-Sausage Dressing

Green Beans with
Capered Tomatoes

Romaine Salad with
Pecans and Grapefruit

Cranberry Ginger Sauce

Amber Gravy

DESSERT
Pumpkin Streusel Cheesecake Pie
from our Bakery



All the tools you need for a delicious turkey.



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Items are also available for purchase individually.

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Ingredients for life.™



Exclusive turkey recipe developed in the *Sunset* Test Kitchens.



INGREDIENTS

- 1 frozen **Manor House** turkey, 10 to 24 pounds, thawed
- 1-2 tablespoons **Safeway SELECT Verdi** extra virgin olive oil
- Morton coarse kosher salt
- Safeway** coarse ground black pepper
- 1 cup **Safeway** fat-free chicken broth (optional, for drippings)

TOOLS

- ✓ Roasting pan (13"x16")
- ✓ V-shaped rack
- ✓ Meat thermometer
- ✓ Oven thermometer



Easy and delicious turkey in an incredibly short time

4-6 days before cooking

✓ **Thaw frozen turkey** in the refrigerator. When you eventually cook the turkey, it should still be at refrigerator temperature (at room temperature no longer than 1 hour before cooking).

1-2 days before cooking

✓ **Clean your oven** to prevent smoking of burned-on grease when cooking at high heat.

DO NOT USE A CONVECTION OVEN.

30 minutes before cooking

✓ **Preheat oven to 475°** and use oven thermometer to check temperature.

1. Remove and discard truss that holds turkey legs together. **See Tip A.** Pull or trim off and discard lumps of fat in neck and body cavity. Remove giblets from cavity and save for gravy, if desired.
2. Rinse turkey inside and out with warm water. Pat dry with paper towels. Rub turkey skin all over generously with olive oil. Set bird breast down and sprinkle back with salt and pepper.
3. Place the adjustable V-shaped rack in the roasting pan (set rack sides so the bird is a minimum of 2 inches from pan bottom). Put turkey, breast up, on rack; sprinkle breast with salt and pepper. Fold wing tips under. **See Tip B.**

4. Using aluminum foil, form caps over the tips of each drumstick. If wing tips extend beyond pan rim, fashion a foil collar underneath to make sure drippings flow back into pan. **See Tip C.** Leave legs untied. Do not add stuffing or close body cavity.

5. Insert the oven-safe meat thermometer near center of breast through thickest part of breast to bone (the coldest part of the turkey and most accurate spot to check doneness). **See Tip D.**

6. Set pan on the lowest rack in a 475° oven (**do not use convection heat; it causes excessive smoking**). Roast according to time chart at right, checking as directed during cooking, until thermometer reaches 160°. Halfway through roasting time, rotate pan in oven to assure even cooking and browning. **See Tip E.** If areas on turkey breast start to get browner than you like, lay a piece of foil over the dark spots. If there is any smoke, check pan and wings for drips into oven; adjust foil under wings, or slide roasting pan onto a larger, shallow-rimmed pan.

7. Remove pan from oven, set in a warm, draft-free spot, and loosely cover pan with foil to keep it warm. Let turkey rest 30 to 45 minutes. The resting period will allow the internal temperature to reach 165°, the USDA safe cooking temperature for poultry.

8. Drain juices from body cavity (often plentiful in unstuffed birds) into roasting pan. If making gravy, spoon off and discard fat from drippings in pan. If drippings are dry, skim any fat from pan, then add 1 cup fat-free chicken broth; scrape drippings free. Use in Amber Gravy as directed (see recipe in our 6 Delicious Side Dishes brochure).

9. Cut off turkey legs at thigh joint. **See Tip F.** If joint is red or pink, return legs to the oven for 3 to 5 minutes (at 300° to 475°) or heat in a microwave oven for 3 to 4 minutes.

10. Carve the rest of the turkey. Turkey juices may be clear to pink or rosy; both are fine. Save juices to pour into gravy for richer flavor, if desired.



TURKEY TIME CHART

TURKEY WEIGHT	COOKING TIME RANGE
10 - 13 lb	50 mins to 1 1/4 hrs
13 - 16 lb	1 1/4 hrs to 1 hr 50 mins
16 - 19 lb	1 1/4 hrs to 2 hrs
19 - 22 lb	1 1/2 hrs to 2 hrs
22 - 24 lb	1 1/2 hrs to 2 1/2 hrs

Same-weight birds aren't shaped the same; some cook much faster than others. Start checking birds under 12 pounds at least 30 minutes before the minimum cooking time; for larger birds, start checking after 45 minutes of cooking. When temperature reaches 140°, check every 10 minutes until thermometer reads 160°. Meat and oven thermometers sometimes vary; if any meat looks less done than you like after carving, return it to the oven for desired doneness.

Exclusive Recipe

Tested to Perfection by the *Sunset* Test Kitchens

Dozens of turkeys were cooked until we knew this *2-hour Turkey™* Recipe was foolproof. The *Sunset* culinary experts tested and retested this recipe to make sure the timing was perfect, the skin crisply golden and the flavor tender and juicy. Safeway customers also tried the recipe in their own kitchens and confirmed that this is the easiest turkey ever.

"The turkey was delicious. Sometimes the simplest recipes are the best."

— Cindy Gay,
Steamboat Springs, CO



Holiday Tips, Recipes and more

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