

SAFeway 

# 6 Delicious Side Dishes

with our **2-hour Turkey** recipe



Exclusive side dishes developed in the **Sunset** Test Kitchens.

## Cook your entire Thanksgiving Feast in only 3 hours.

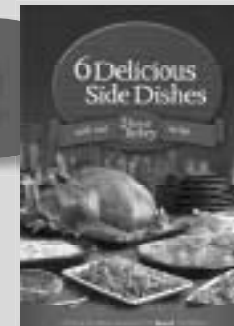
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### Easy Thanksgiving Turkey

- Safeway 2-hour Turkey™ Recipe
- Ingredients
- Tools
- Turkey Cooking Time Chart
- Step-by-Step Helpful Tips

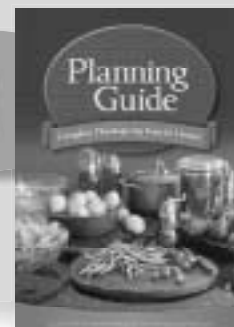
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### 6 Delicious Side Dishes

- Creamy Baked Mashed Potatoes
- Artichoke-Sausage Dressing
- Green Beans with Capered Tomatoes
- Romaine Salad with Pecans and Grapefruit
- Cranberry Ginger Sauce
- Amber Gravy

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### 3-Hour Dinner Planning Guide

- Step-by-Step Planning Guide
- 1st Course and Dessert Suggestions
- Wine Pairing Suggestions
- Helpful Shopping List

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Ingredients for life.®



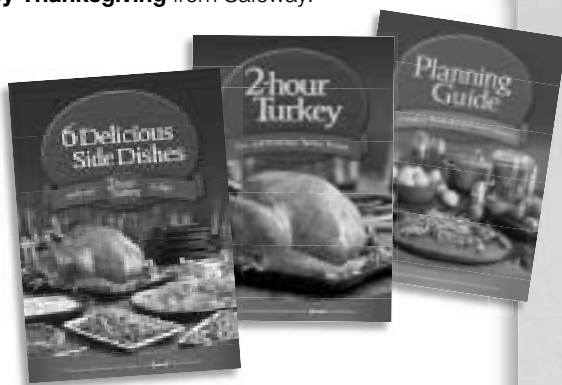
## Cook your entire Thanksgiving Feast – in only 3 hours.

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 helpful shopping list.

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



## Holiday

Tips, Recipes and more  
visit [safeway.com](http://safeway.com)

### 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



# Creamy Baked Mashed Potatoes

## INGREDIENTS

- 5 pounds large Yukon Gold potatoes
- 3 ½ cups **Safeway** chicken broth
- 2 cartons (8 oz. each) crème fraîche or 6 ounces **Lucerne**® cream cheese mixed with 1 cup **Lucerne** sour cream
- Salt and pepper
- 2 tablespoons chopped fresh chives (for garnish)



1. Rinse potatoes, peel, and cut into 1- to 2-inch chunks. In a 5- to 6-quart pan, combine potatoes and broth. Cover and bring to boil on high heat. Simmer until potatoes are tender enough to mash very easily, about 25 minutes. **See Tip A.** Drain potatoes in a colander over a bowl; save broth.
2. Add crème fraîche to potatoes. With an electric mixer, mash potatoes until smooth. **See Tip B.** Add enough reserved broth to make potatoes as creamy as you like (potatoes will stiffen as they sit, so add a bit more than you think necessary, and save extra broth for soup). Season with salt and pepper to taste.
3. Scoop potatoes into a shallow 3-quart casserole. About 15 minutes before serving, adjust oven racks and put potatoes in oven at 475° to brown lightly. **See Tip C.** Serve potatoes sprinkled with chives.

## NOTES

For a faster recipe, skip the baking step (step 3); simply dish out onto individual plates and sprinkle with chives. Also, buy big potatoes—they take less time to peel. This recipe can be made a day ahead, sealed airtight in foil, and kept in refrigerator.

*Per serving: 355 calories, 46% (165 calories) from fat; 7.1 g protein; 18.3 g fat (11.4 g saturated); 38 g carbohydrates (2.4 g fiber); 394 mg sodium; 40 mg cholesterol.*

## MAKES

About 10 cups;  
8 to 10 servings



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# Artichoke-Sausage Dressing

## INGREDIENTS

- 1 loaf (1 lb. 4 oz.) **Safeway SELECT Artisan Pugliese** or Como bread
- 2 cups **Safeway** chicken broth
- 1 pound Italian sausage
- 1 pound packaged sliced mushrooms
- 1 cup Ready Pac No Tears chopped onion
- 2 teaspoons poultry seasoning
- 1 cup chopped parsley
- 1 jar (14.75 oz.) marinated artichoke hearts, drained
- 1 cup **Lucerne**® grated parmesan cheese
- Salt and pepper

1. Cut bread into 1-inch chunks and put in a big bowl. **See Tip A.** Add 2 cups broth; mix to moisten bread and set aside.
2. Break sausage into about ½-inch lumps and put in a 10- to 12-inch frying pan. Cook over high heat, stirring often, until meat is lightly browned, 3 to 5 minutes. Add mushrooms, onions, and poultry seasoning; cover pan and cook, stirring occasionally, on medium-high until vegetables are juicy, 8 to 10 minutes. Uncover, turn heat to high, and cook, stirring often, until juices evaporate and vegetables begin to brown, 5 to 10 minutes. **See Tip B.** Remove pan from heat.
3. To bowl of bread, add parsley, drained artichoke hearts, and cheese. Mix well. **See Tip C.** Add sausage and hot vegetables; mix well and season to taste with salt and pepper.
4. Spoon dressing into a 9- by 13-inch casserole. When turkey is done, adjust oven racks, put in casserole, and bake at 475° until top is brown and edges crispy, 25 to 30 minutes.

## NOTES

Bread may be cut a day ahead and put in plastic bag; keep at room temperature. Step 2 may be done the day before too; allow vegetables to cool, place in bowl covered with plastic wrap, and keep in refrigerator.

*Per serving: 354 calories, 47% (166 calories) from fat; 16.6 g protein; 18.4 g fat (7.6 g saturated); 27.6 g carbohydrates (2.4 g fiber); 964 mg sodium; 46.5 mg cholesterol.*



## MAKES

About 10 cups;  
8 to 10 servings



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# Green Beans with Capered Tomatoes

## INGREDIENTS

- 2 packages (12 oz. each; 1 ¾ to 2 lb. total) GreenLine fresh cut green beans
  - 4 tablespoons **Lucerne®** butter
  - 3 tablespoons **Safeway** bread crumbs, plain or with Italian seasonings
  - 2-3 tablespoons drained **Safeway SELECT** nonpareil bottled capers, plus 2 tablespoons brine from bottle
  - 2 cups grape tomatoes, rinsed, stemmed, and cut in half
- Salt and pepper



1. Rinse and drain beans. Fill a 6- to 8-quart pan about half full of water. Bring to boiling on high heat. Add beans and cook until just tender, 7 to 10 minutes. Drain beans and immediately immerse in a large bowl of ice water. **See Tip A.** When beans are cool, 2 or 3 minutes, drain and arrange in a microwave-safe serving bowl; set aside.
2. Over medium heat in a 10-inch frying pan, melt 1 tablespoon butter and add bread crumbs; stir until crumbs smell toasted and are crisp, about 1 minute. **See Tip B.** Pour crumbs into a small dish and set aside. Rinse and dry frying pan.
3. Just before serving, put green beans in a microwave oven and heat on full power until hot, about 5 minutes. Add 1 tablespoon butter and salt and pepper to taste. Toss to coat.
4. Meanwhile, return frying pan to high heat and add remaining 2 tablespoons butter. When melted, add capers and stir for about 1 minute. Add tomatoes and stir until sizzling, about 1 minute. **See Tip C.** Add caper brine and remove from heat.
5. Pour tomato mixture over hot buttered beans. Sprinkle with toasted bread crumbs and serve.

## NOTES

Beans may be parboiled a day ahead, then chilled and covered with plastic wrap in a microwave-safe bowl.

*Per serving: 94 calories, 51% (48 calories) from fat; 2.5 g protein; 5.3 g fat (3.2 g saturated); 10.5 g carbohydrates (2.2 g fiber); 214 mg sodium; 13.8 mg cholesterol.*

## MAKES

8 to 10 servings

Tip A



Tip B



Tip C



# Romaine Salad with Pecans and Grapefruit

## INGREDIENTS

- 1/3 cup **Safeway** vegetable oil
  - 1/3 cup **Safeway SELECT** seasoned rice vinegar
  - 1 cup fresh ruby grapefruit segments (2 grapefruits, 1 lb. each) or jarred Del Monte SunFresh red grapefruit
  - 12 ounces (about 2 qt.) romaine lettuce leaves, rinsed, crisped, and chopped into 1/2- to 3/4-inch pieces
  - 1 cup Emerald Pecan Pie Glazed Pecans or toasted plain pecan halves
- Morton coarse kosher salt

1. In a small bowl, whisk together oil and vinegar. **See Tip A.** Then stir in grapefruit segments.
2. Put lettuce in a salad bowl. Pour vinaigrette and grapefruit mixture through a strainer over lettuce. Set grapefruit segments aside. Gently mix lettuce with dressing. **See Tip B.**
3. Spoon lettuce onto individual plates and top equally with grapefruit segments and pecans. **See Tip C.** Sprinkle with kosher salt to taste.

## NOTES

You can prepare the greens up to a day ahead. Rinse and drain them, then wrap in paper towels, put in a big plastic bag, and keep in refrigerator.



## MAKES

8 to 10 servings

Tip A



Tip B



Tip C



# Cranberry Ginger Sauce

## INGREDIENTS

- 1 package (about 12 oz. or 3 cups) fresh or thawed frozen cranberries
- 2 seedless clementines or tangerines (about 8 oz.), rinsed
- 3 tablespoons coarsely chopped peeled fresh ginger
- 6 tablespoons **Safeway** bottled lime juice
- ½ cup **Safeway** clover honey



1. Sort cranberries and discard any soft or decayed fruit. Rinse and drain berries.
2. Cut tangerines in quarters and pick out and discard seeds, if any. **See Tip A.**
3. In a food processor, whirl cranberries, tangerines (including peel), ginger, lime juice, and honey until finely chopped. **See Tip B.** Spoon into a serving bowl. **See Tip C.** Taste and add more honey if desired (sauce is meant to be tart).

## NOTES

This sauce can be made a day ahead and kept, covered with plastic wrap, in the refrigerator.



*Per serving: 90 calories, 1% (1 calories) from fat; 0.4 g protein; 0.1 g fat (0 g saturated); 24 g carbohydrates (2 g fiber); 3.3 mg sodium; 0 mg cholesterol.*

## MAKES

About 3 cups;  
8 to 10 servings



# Amber Gravy

## INGREDIENTS

- Giblets (usually gizzard and heart), neck, and liver (optional) from a 10- to 24-pound turkey
- 2 tablespoons **Lucerne**® butter
- 1 cup Ready Pac packaged shredded carrots
- 1 cup Ready Pac No Tears chopped onion
- ½ teaspoon minced fresh or ¼ tsp. dried rosemary leaves
- 1 bay leaf
- 8-10 cups **Safeway** chicken broth
- ½ cup madeira or marsala (optional)
- 1 cup fat-skimmed roast turkey drippings (see Notes)
- ½ cup **Safeway** cornstarch mixed with ½ cup water
- Salt and pepper



## MAKES

About 9 cups;  
8 to 10 servings

1. Rinse giblets and neck; discard neck skin. If liver is included, rinse and chill, covered with plastic wrap.
2. Melt butter in a 5- to 6-quart pan over high heat. Add giblets and neck and brown on all sides, about 5 minutes. Add carrots and onions and cook, stirring often, until onions are lightly browned, about 5 minutes. **See Tip A.** Stir in rosemary, bay leaf, and 8 cups broth. Cover and bring to a boil. Reduce heat and simmer until gizzard is very tender when pierced, 1 ¼ to 1 ½ hours. If desired, add liver and cook 10 minutes more.
3. Pour turkey broth through a fine strainer into a bowl. **See Tip B.** Save giblets and discard vegetables and herbs. Measure broth and return 7 cups of it to pan. If you have more than 7 cups, reduce it by boiling (boil for 5 minutes to reduce by ½ cup). If you have less than 7 cups, add more chicken broth.
4. Pull meat off turkey neck; discard bones. Finely chop neck meat, gizzard, heart, and liver (if using). Add to broth along with madeira and drippings.
5. Bring broth to boiling over high heat; whisk in cornstarch mixture and whisk until gravy is boiling rapidly. **See Tip C.** Boil gravy, whisking, until it reaches desired thickness. Season with salt and pepper to taste.

## NOTES

Tilt hot turkey to drain juices into roasting pan, then remove turkey, scrape up browned bits, and pour drippings into a bowl. You'll have at least 1 cup of liquid after skimming fat; add chicken broth if needed. If turkey is very juicy, use all the liquid. Wait a few minutes for fat to separate from juices, then skim off top and discard.



# THE COMPLETE THANKSGIVING DINNER

with our 2-hour turkey recipe

## Shopping List

We've made assembling the ingredients and tools for The Complete Thanksgiving Dinner as easy as possible. This shopping list is organized by department so you can make one trip through the store, picking up everything you need.



### BAKERY & BREAD

- 3 tbsp. fine dry Safeway bread crumbs (plain or with Italian seasonings)
- 1 loaf (1 lb. 4 oz.) Safeway SELECT Artisan Pugliese or Como bread
- Pumpkin Streusel Cheesecake Pie

### BAKING & SPICES

- 1 bay leaf
- Morton coarse kosher salt
- 2 tsp. poultry seasoning
- Safeway coarse ground black pepper
- ½ cup Safeway cornstarch

### BEVERAGES

- 6 tbsp. Safeway lime juice
- ½ cup madeira or marsala (optional)
- Wine for first course, main course and dessert (see Planning Guide for wine pairing suggestions)

### DAIRY

- 6 tbsp. Lucerne® butter
- 1 cup Lucerne grated parmesan cheese

### DELI

- 3 to 4 containers (about 75–100 oz.) Signature Autumn Harvest Butternut Squash Soup
- 2 (8 oz.) cartons crème fraîche or 6 oz. Lucerne cream cheese mixed with 1 cup Lucerne sour cream

### MEAT & POULTRY

- 1 10 to 24 pound Manor House Turkey
- 1 lb. Italian sausage

### PANTRY

- Safeway SELECT Verdi extra virgin olive oil
- ⅓ cup Safeway vegetable oil
- ½ cup Safeway clover honey
- 1 jar (14.75 oz.) marinated artichoke hearts
- 2 to 3 tbsp. Safeway SELECT nonpareil capers
- ⅓ cup Safeway SELECT seasoned rice vinegar
- 14 to 16 cups Safeway chicken broth

### PRODUCE

- 3 cups fresh cranberries or 1 (12 oz.) package frozen cranberries
- 2 ruby grapefruits (1 lb. each) or 1 cup jarred Del Monte SunFresh red grapefruit
- 2 seedless clementines or tangerines (about 8 oz.)
- 1 bunch parsley
- 1 bunch fresh chives
- 2 packages (12 oz. each; 1¾ to 2 lb. total) GreenLine fresh cut green beans
- 1 lb. packaged sliced mushrooms
- 2 cups grape tomatoes
- 5 lbs. large Yukon Gold potatoes
- 4-inch piece fresh ginger
- 1 cup Emerald Pecan Pie Glazed Pecans
- 12 oz. romaine lettuce
- 2 cups Ready Pac No Tears chopped onion
- 1 cup Ready Pac shredded carrots
- ½ tsp. fresh rosemary

### TURKEY ROASTING TOOLS\*

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

\* Buy all 4 roasting tools in one transaction with your Club Card, and get \$3 off. Items are also available for purchase individually.