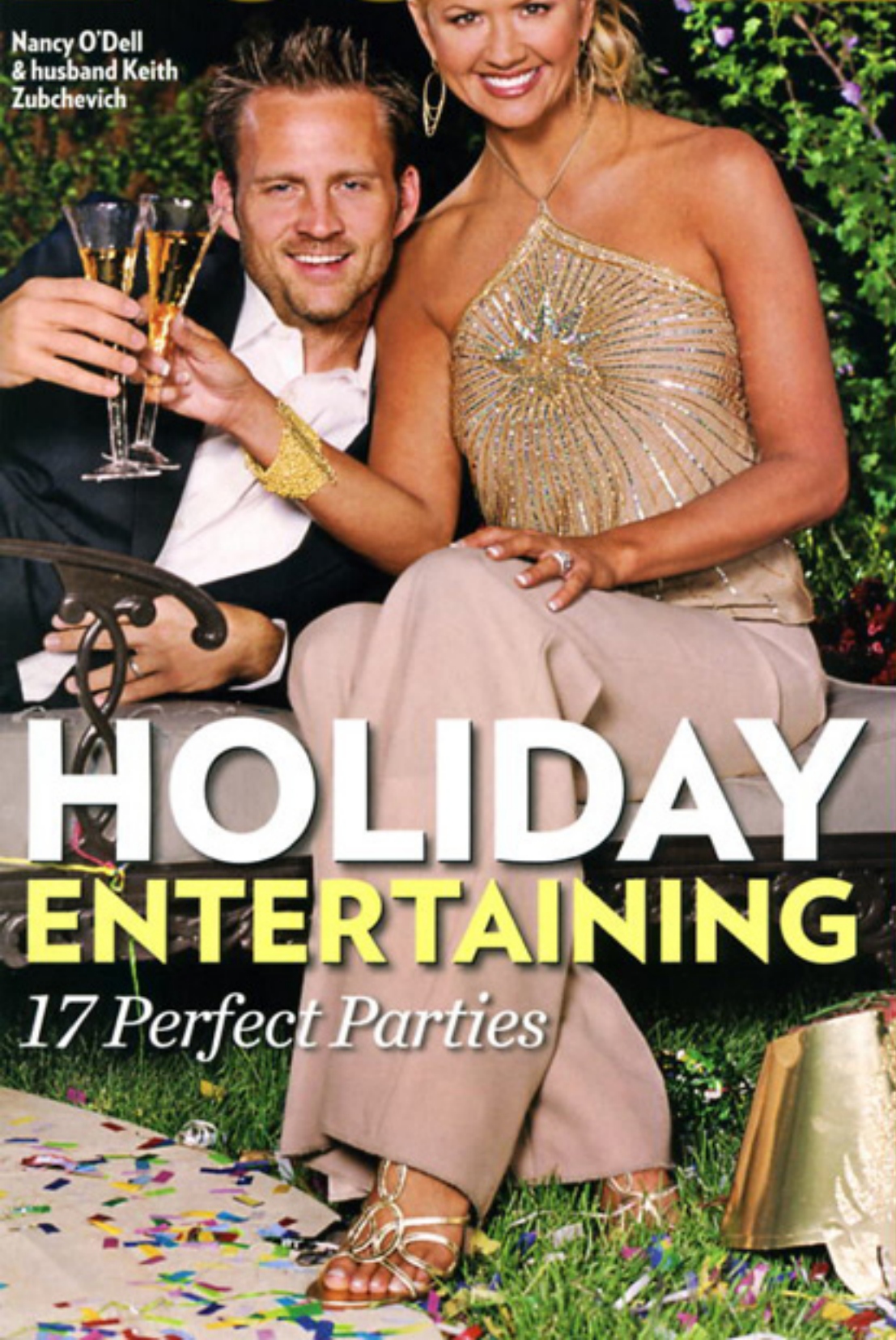


November 2005

People EXTRA

Nancy O'Dell
& husband Keith
Zubchevich



Easy
Craft
Ideas



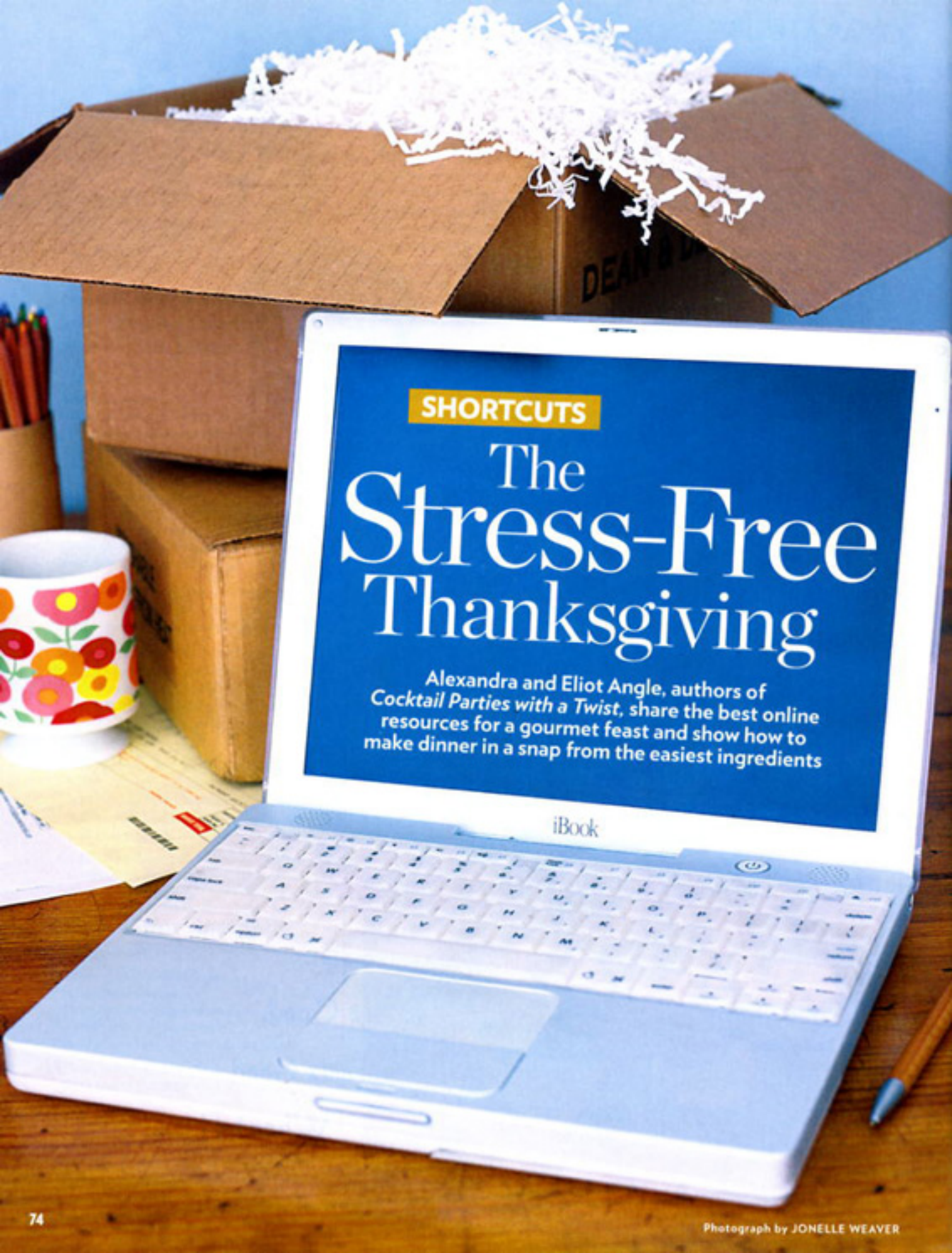
Jessica
Simpson's
Family
Album

HOLIDAY ENTERTAINING

17 Perfect Parties



Great
Menus



SHORTCUTS

The Stress-Free Thanksgiving

Alexandra and Eliot Angle, authors of *Cocktail Parties with a Twist*, share the best online resources for a gourmet feast and show how to make dinner in a snap from the easiest ingredients

iBook

FROM LAPTOP TO TABLETOP

- Turkeys from specialty shops sell out early. Order as soon as possible to get your first-choice turkey and let the purveyor know that your order is for Thanksgiving. Hams and exotic meats need less lead time than turkeys but should also be ordered well in advance since sites see extra traffic in the weeks just before the holidays.
- Desserts can be ordered anytime—but have them delivered two days before the party.
- Save on shipping costs by ordering as much as you can ahead of time—decor, wine, seasonings, spreads. Some meats and appetizers, though, should be overnighted for maximum freshness.



THANKSGIVING SHORTCUTS

The Best of the Web

Everything you need for the perfect holiday spread—just a click away

The Turkey



Heritage Turkey, \$40-\$70, 7-16 lbs.

marysturkeys.com

Other sources: For heritage breed birds, more flavorful from longer life spans and natural diets of grass and insects, try heritagefoodusa.com. For a smoked option, go to williebird.com. Cajungrocer.com offers a fried version.

The Ham



Boneless Whole Ham, \$129, 13 lbs. (serves 20)

nimanranch.com

Other sources:

For its smoky gourmet BBQ ham and for hors d'oeuvres, as well as gourmet aged prosciutto, try newsomscountryham.com.

The Specialty Meats



Free-Range Goose, \$66-\$80.75, 8-12 lbs.

dartagnan.com

Other sources:

If exotic meats like caribou roast, venison shoulder or elk Frenched rack ribs sound appetizing, exoticmeats.com offers them all.

The Condiments



Cranberry Relish, \$6, 8 oz.

stonewallkitchen.com

Other sources: Dartagnan.com sells both black and white truffle butters, perfect for potatoes. For gravy, try exoticmeats.com for Aromont concentrated classical turkey gravy.

The Stuffing

Bell's Traditional Stuffing, \$4.25, 16 oz.

yankeegrocery.com

This is the only stuffing you'll need. Made with a special seasoning created in 1867, it only needs warming.



The Sides



Whipped Sweet Potatoes, \$9.99, 14 oz.

omahasteaks.com

Other sources: Alazing.com delivers green beans with peppers and onions, and zesty twice-baked potatoes. Fresh cranberries can be found at organiccranberries.com.

The Decor

Table runner, \$120-\$150, and napkins, \$23 each

gfmacgregor.com



Other sources: For inexpensive but stylish dishes, buy the Dinnerware Collection by sengWare at target.com. To create mood lighting, check out danicacandles.com.

The Munchies

The Get-Together, \$50-\$85

deananddeluca.com



Other sources: Stonewallkitchen.com has appetizers like spicy figs with cheeses and Canadian snow crab cigars. Dartagnan.com is famous for its foie gras.

The Dessert



Apple Praline Pie, \$32.95 (serves 8-10)

harryanddavid.com

Other sources: For chocolate pecan pie or a pumpkin silk pie, visit gourmetgroceryonline.com.

THANKSGIVING SHORTCUTS

Cheat Sheet!

Shh! No one has to know the time-saving tricks you used to prepare your feast

Pumpkin Cream Pie

- 1 9" graham cracker crust
- 1 cup sugar
- 8 oz. cream cheese
- 4 tbsp. butter
- 1 tsp. pumpkin pie spice
- 1 16-oz. can pumpkin

- 1 Preheat oven to 350°.
- 2 In bowl, beat sugar, cream cheese, butter and spice until fluffy—ap-

proximately 5 minutes.

- 3 Add pumpkin and continue to beat until smooth, approximately 1 minute. Pour mixture into pie shell and bake for 40 minutes.
- 4 Remove from oven and cool. Once cool, place in refrigerator for at least 6 hours. This may be made a day in advance.

KEY ITEM:
Cream
Cheese

Black Currant Glazed Turkey

- 1 frozen, precooked or smoked turkey
- 8 oz. black currant jelly or fruit spread
- ¼ cup butter
- 2 tsp. salt

- 1 Thaw turkey according to instructions.
- 2 In small saucepan, combine

KEY ITEM:
Currant
Jelly



jelly, butter and salt. Heat over low flame, stirring frequently, until butter is melted and all ingredients combined.

- 3 Remove from flame. Brush half of glaze over entire bird, cover with foil and heat according to instructions.
- 4 20 minutes before the turkey has finished heating, remove the foil and brush turkey with remaining glaze.



Herbed Stuffing

- ½ cup plus 2 tbsp. butter
- ¼ cup pine nuts
- 6 cups croutons
- ¼ cup vegetable soup mix
- 1 tbsp. Italian herb seasoning
- ½ cup heavy cream
- ¼ cup water

- 1 Preheat oven to 350°.
- 2 In Dutch oven or small casserole, melt butter over medium flame. Add nuts and stir until just browned—about 3 minutes.

Add croutons.

- 3 In a small bowl, whisk together soup mix, seasoning, cream and water. Add to crouton mixture and toss to coat.
- 4 Cook, uncovered, for 35 minutes.

KEY ITEM:
Soup Mix

This may be made a day in advance, covered and refrigerated. Reheat before serving.

