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Tantalizing Turkey

By Chris Sadler

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by: **Chris Sadler**

You too can make a spectacular turkey dinner!

TT has what you need to help you at every step. You even get carving directions with graphics, guidance about the best way to thaw, stuff and roast your turkey, recipes and more. See what's inside.

Get answers to your most pressing turkey questions about how leftover turkey can be stored properly and what do you need to do to a turkey just before roasting it. Pick up invaluable Turkey Tips about Thermometer Placement and even how do you will know when the turkey is done. Learn about thawing your turkey using both the refrigerator and the cold water methods.

Not sure how to "Get Stuffed" the right way? Never fear, follow the Tantalizing Turkey's simple guidelines and you are on your way! You even get complete details (with approximate cooking times) for the Open Pan Method of roasting your turkey.

Once your turkey is roasted to perfection, don't mess up the meal with poor carving, follow the easy to understand carving instructions (complete with diagrams).

The turkey however is only one part of the presentation. Don't miss out on the mouth watering Turkey Apple Stuffing recipe and complete details on how to make Turkey Gravy with drippings or without. The recipes continue with ideas for dealing with the leftovers (the best part). Lots of ideas for you to use up the remains of your bird and enjoy dessert with this recipe for Handy Turkey Cookies (which doesn't actually contain turkey but who cares it tastes great)!

Handy Turkey Cookies

(NAPSA) – A Thanksgiving feast is not complete without dessert. And such a sweet ending can be a terrific way for youngsters to join in the preparation. Decorating these simple, "handy" cookies can be a

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light, tasty way to top a scrumptious meal—with some help from the little ones.

Makes about 2 1/2 dozen cookies

For the dough: 1 cup (2 sticks) butter or margarine, softened 3/4 cup sugar 1 large egg 1 teaspoon vanilla extract 2 3/4 cups all-purpose flour 1 teaspoon baking soda 1 teaspoon cream of tartar

For the decorations: 1 cup prepared vanilla frosting (from a 16 oz. can) Assorted colored sugars Mini chocolate chips Candy corn Red fruit leather

Special aids: Hand-shaped template or cookie cutter Small resealable plastic bag Scissors

Making the cookies:

In a medium bowl, using an electric mixer set on medium speed, beat butter and sugar until fluffy, about 4 minutes. Add egg and beat for 1 minute longer. Beat in vanilla just until incorporated.

In a large bowl, whisk flour, baking soda and cream of tartar. Using a wooden spoon, stir butter mixture, one-third at a time, into flour mixture until blended. (The mixture will be crumbly.)

Gather dough into a ball; flatten into a disk and wrap in plastic wrap. Refrigerate until firm, about 2 hours.

Preheat oven to 350 F. Lightly spray 2 baking sheets with vegetable cooking spray. On a lightly floured surface, roll out dough to a 1/4-inch thickness. Using a template made by cutting out a tracing of your hand or a hand-shaped cookie cutter, cut out cookies.

Transfer cutouts, 2 inches apart, to the prepared baking sheets. Reroll scraps for additional cookies. Bake until lightly browned around the edges, 8–10 minutes; transfer to wire racks to cool completely.

Decorating the cookies:

Spoon frosting into a resealable plastic bag; snip off 1 corner. Pipe a feather design onto each finger.

Sprinkle "feathers" with colored sugar. Pipe a dot for the "eye" on each thumb. Place a mini chocolate chip on each frosting "eye." Cut a candy corn for each nose and attach to thumb with a little frosting.

Using scissors, cut the fruit leather on its backing paper into 2-inch pieces; cut out "wattles."

Remove paper from fruit leather. Using a dab of frosting, attach "wattles" to thumbs. Let stand until frosting is set, about 1 hour.

Chris Sadler is Owner and WebAdmin of The

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How to Make a Tantalizing White Lightening Chili

By Pau;a McCoach

How to Make a Tantalizing White Lightening Chili

by: **Pau;a McCoach** Chili cooks always want to discover that award-winning chili recipe that will be tantalizing for their family and friends and maybe even impress a few chili contest judges. Wouldn't it be exciting to UNLEASH your chili and rock your family and friends' worlds, save money and have a great time preparing it?

In my interviews with outstanding chili cooks, I have developed some tantalizing chili recipes that are easy, time and money saving and make your body tingle from the first taste right down to your toes.

The secret ingredient is the key to this tantalizing recipe. This secret ingredient sets this chili apart from the rest. Actually, it is so sensational that it makes this easy and timesaving chili unbelievably flavorful.

Finding a recipe that uses your local grocery store ingredients is another time and money saving benefit of this chili. There are no fancy ingredients that you have to go to a specialty shop to buy. So, you can get the ingredients during one of your weekly food shopping trips.

This recipe produces a sultry chili that your family and friends will think came from a high-class restaurant.

Try this recipe and send us your comments and suggestions.

Ingredients

3 lbs. of pork, chicken or turkey
2-4 cloves of garlic to taste
1 large chopped onion
1-2 tablespoons of cumin
1 large bell pepper – green, yellow or red
4-6 16 oz. cans of your favorite white bean
1-3 finely chopped jalapeno peppers

To discover the "Secret Ingredient" that makes this chili tantalizing plus 5 SECRET TIPS for

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"unleashing" your chili, email

If using pork, use a pork shoulder and cook about 2 ½ – 3 hours until you can pull it. With chicken or turkey, cook it for about 1½ hours in an inch of water at 350 degrees in a large covered roasting pan with a good lid to hold in the steam.

Use chicken or turkey breasts with the skin and bone for the extra flavor. Not necessary to use boneless breasts because more flavor is available with the skin and bone and it is more economical too.

If the chicken does not pull apart at 1½ hours, cook an additional 15 minutes until it does pull apart.

With chicken or turkey, before you add the following ingredients, pull out the bones and unwanted gristle, etc. Only the meat is used in the chili.

The last half hour of the cooking process, add the following ingredients.

Cook chili mixture an additional ½ hour. Add 4–6 16 oz. cans of your favorite white bean.

Stir in the beans and leave it in the oven until the beans are warm and let it cool for 20–30 minutes. Reheat to serve.

To discover the "Secret Ingredient" that makes this chili tantalizing plus 5 SECRET TIPS for "unleashing" your chili, email

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Coach and Paula McCoach are the owners of Coach's Coffee Company, Inc. They have created special blends of coffee for coffee connoisseurs who like a caffeine kick. Coach's Coffee started by serving America's Civil War reenactors in 1997. Cups of their coffee are made by using Open–Pot Brewin,'ä a coffee brewing technique created by Coach and Paula to get the best brew from their high–altitude beans. Paula McCoach is now publishing her gourmet recipes, which are another of her culinary creations. For more information on Open–Pot Brewin,' send an email to

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