

Time to Celebrate!

Holidays are about family get-togethers focused on giving, traditions, decorations—and especially food! But you don't have to spend long hours in the kitchen fussing over complicated recipes to festively fill your table. This collection from the editors of Parade magazine makes it easy to cook popular favorites like **stuffing** and **dinner rolls**, as well as add new twists to **turkey** and **mashed potatoes**. We'll also show you fun starters for all your parties—**Turkey Cheese Ball**, anyone? And of course we've got showstopping desserts like **Coconut and Sweet Potato Pumpkin Pie** and **Chocolate Mocha Cake** made from a mix. And because not every day is a holiday, we've included **fast weeknight dinners** to keep everyone fueled for all the merrymaking. Seasons eatings!

—The Editors

Parade

Holiday Feasts



TIPS

- To thaw a frozen bird, allow 1 day for every 4 pounds, preferably in the refrigerator.
- Roast turkey in a 325°F oven 20 minutes per pound.
- Before removing the stuffing and carving, let the turkey stand 15 to 30 minutes to retain moisture.

Herb Rub

Combine 1 cup **red wine vinegar**, ½ cup **canola or olive oil**, a handful of chopped **fresh herbs** (like sage, rosemary and thyme), ½ tsp **salt** and **pepper**. Rub on and under turkey skin. Place turkey in refrigerator overnight. Roast turkey according to your favorite recipe.

Orange-Pineapple Glaze

Boil ½ cup **pineapple juice**, ½ cup **orange marmalade**, 3 Tbsp **balsamic vinegar** and 2 Tbsp **maple syrup** in a small saucepan over medium-high. Cook 1 minute, whisking until smooth. Brush over turkey during last 30 minutes of roasting.

Maple-Mustard Glaze

Place 4 cups **apple cider** in a saucepan. Bring to a boil and cook until reduced by half, about 15 minutes. Whisk in ¼ cup **maple syrup**, 2 Tbsp **Dijon mustard** and 2 Tbsp **butter**. Let cool. Brush over turkey during last 30 minutes of roasting.