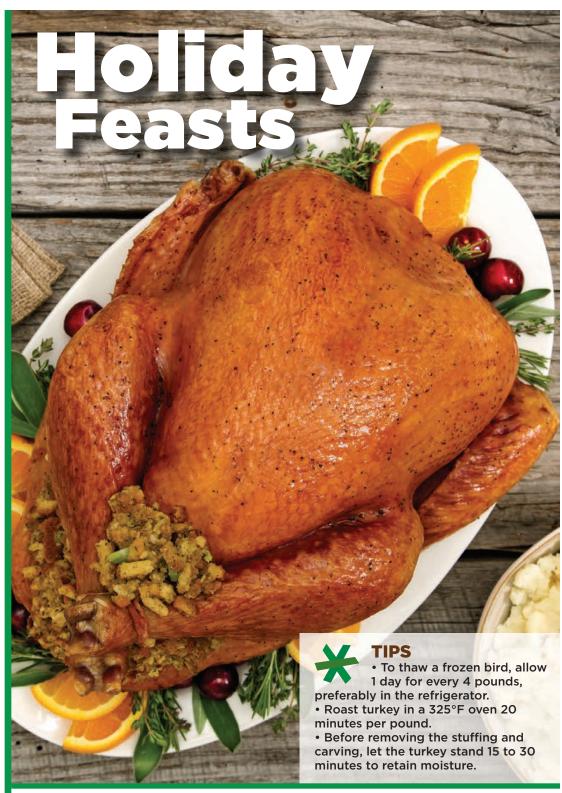
## Time to Celebrate!

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





## **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.