



The *Perfect* Holiday Menu

The *Perfect* Turkey

Brine your turkey using Turkey Perfect®



Apple Sage



Herb



The *Perfect* Sides

Green Beans with Lemon Thyme Vinaigrette

Ingredients:

2 tablespoons lemon juice, about 1 lemon	¼ teaspoon sugar
1 teaspoon lemon zest	½ cup olive oil
1 garlic clove, minced	1 ½ pounds green beans, stem ends
1 teaspoon fresh thyme leaves	trimmed

FIRST In a small bowl whisk together lemon juice and zest, garlic, thyme, sugar, and olive oil. Season with salt and pepper, and set aside.

NEXT Fill a large stock pot half full of cold water. Bring water to boil, add green beans, and ½ tablespoon salt. Cook until beans are crisp-tender, about 5 minutes. Drain beans in strainer and run cold water over to cool.

LAST Place beans in a large bowl and toss with vinaigrette. Beans can be made a day ahead or serve immediately.

Sour Cream Rolls

Ingredients:

- 1 stick butter, melted
- 8 ounces sour cream
- 2 cups self-rising flour

FIRST Preheat oven 425°F

NEXT In a medium bowl, combine butter, sour cream and flour. Drop by heaping tablespoons into mini muffin tins coated with cooking spray.

LAST Bake for 15 minutes or until rolls begin to brown. Serve warm.

The *Perfect* Dessert

Chocolate Pecan Pie

Ingredients:

3 eggs	flour
sugar (1 1/2 cups)	pecans (1 1/2 cups)
butter	semi-sweet chocolate chips
vanilla	1 unbaked pie shell

FIRST Preheat oven 350°F. In a large bowl whisk eggs, sugar, butter, and vanilla until smooth. Slowly whisk in flour until well incorporated. Stir in pecans and chocolate chips and pour into pie shell.

LAST Bake for 40-45 minutes until firm and crust is lightly browned. Serve with vanilla ice cream or fresh whipped cream.

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