

Roasting And Toasting The Bird

(NAPSA)—Once it was to grandmother's house for that gracious holiday feast. Now, the family's packing into your kitchen and they're coming hungry.



While you're doing the shopping, don't forget the first main ingredient: a quality roaster that won't foul the fowl!

- Avoid disposable aluminum pans that are flimsy and can cause spills.

- Use a heavyweight roaster with strong sides and handles. Research shows that dark-colored roasters cook more evenly than shiny metal roasters.

- Porcelain-coated steel roasters provide even heat distribution for evenly cooked, great-tasting turkeys. Most major retail and hardware stores carry a dependable line of roasters called Granite Ware.

- For a healthy alternative in basting, use low-fat liquids, such as lemon or orange juice, or wine.

- Use a meat thermometer to determine thorough cooking. The breast should register at least 170° F and 180° F for the thigh.

- Add water, broth or wine to the bottom of the roasting pan for easy cleanup and enhanced flavor.

- Sit down and enjoy that rewarding meal with your family and friends.