

# Holiday Entertaining

## Keep It Simple This Holiday Season

### Tips To Help Focus On What's Really Important During The Holidays

(NAPSA)—The holidays should be a time to reconnect with our loved ones, not exhaust our energy and financial resources. If the season has become more stressful than joyful, it's time to get back to holiday basics. The experts at Grocery Outlet Bargain Market can help you stay focused on what's really important this year with tips to prevent you from over-stressing and overspending.

#### How To Simplify The Holiday Season

**Get ready.** Take inventory of your supplies early on. Buy items such as wrapping paper, tape, ribbons, stamps, boxes and pantry staples (sugar, flour) well in advance of the holidays. You can look for discounted items when you're not rushed.

**Revisit your family traditions.** Think through holidays from years past. Which activities caused you anxiety, stress and precious time? Focus on what makes you happy and eliminate what stresses you out.

**Don't overcommit.** Don't say "yes" to every invitation. Save room in your schedule for things that might pop up at the last minute.

**Evaluate your gift list.** Limit gifts to children only. Pick names or host a gift exchange.

**Focus on gifts from the heart.** Give gifts that show your love—not the size of your wallet. Grandparents will likely value a photo album or a framed piece of children's art far more than expensive presents.

**Stay home.** A holiday staycation eliminates the numerous stresses and expenses that come from travel.

**Shop strategically.** Sometimes, the places that will save you the most money might not be your go-to store for certain items. For example, extreme discount retailer Grocery Outlet also sells personal care products, toys, decorations and kitchen supplies—at prices up to 50 percent less than traditional stores'.



**A spectacular turkey dinner can be easier and less expensive to achieve than many people realize.**

#### Tips For The Big Holiday Meal

**Make it potluck.** Ask your guests to contribute an appetizer, side or dessert. Ask visiting relatives to make breakfast, so you can focus on the turkey.

**Prep ahead.** Chop, measure and prepare as much as you possibly can in the days leading up to a big holiday meal.

**Fake it.** Not everything needs to be made from scratch. Grocery store bakeries can provide delicious pies, cakes and cookies—just add a fresh garnish.

**Don't overspend.** Shop at places that offer you the most value. For example, Grocery Outlet purchases overstocks and closeouts directly from brand-name manufacturers. That means prices that are up to 50 percent cheaper than regular grocery stores.

**Quality over quantity.** You don't need seven vegetables and six pies. Keep it simple. Grocery Outlet's Simple Holiday Menu can feed a family of six for less than \$20. For other cost-saving recipes, visit [www.groceryoutlet.com/holidays](http://www.groceryoutlet.com/holidays).

#### \$3 Holiday Menu Cost Per Serving

Simple Roast Turkey	\$0.93
Harvest Apple Stuffing	\$0.45
Green Bean Casserole	\$0.50
Cranberries	\$0.11
Rolls	\$0.13
Pie	\$0.50
<b>Total</b>	<b>\$2.62</b>

#### Simple Roast Turkey

Serves 8–12  
93¢ per serving

- 1 12–18-pound turkey
- 1 stick butter, room temperature
- 1 lemon, thinly sliced
- Salt and freshly ground pepper

Preheat oven to 325°F. Remove neck and giblets from inside the turkey. Refrigerate for other use or discard. Rinse and drain juices from turkey. Pat dry with paper towels.

Slice butter into 8 slices. Slide two slices butter under skin of the breast and one slice on each drumstick, also under the skin. Place turkey, breast up, on a roasting rack in a shallow roasting pan. Sprinkle turkey cavity generously with salt and pepper. Place three butter slices and lemon slices in main cavity. Tuck wing tips under. Tie legs together loosely.

Rub the last slice of butter on the outside breast skin. Sprinkle outside of turkey generously with salt and pepper. Transfer turkey to the oven. Cover breast and top of drumsticks with aluminum foil once they begin to brown to prevent them from drying out.

The turkey is done when a meat thermometer reaches 180°F when inserted into the deepest part of the thigh and 170°F in the breast. Let stand 15 minutes before carving.

For specific roasting times, additional recipes, shopping lists and money-saving tips, visit [www.groceryoutlet.com/holidays](http://www.groceryoutlet.com/holidays).