

Cooking Up Family Traditions

Pecan Pie And Turkey Gravy—Holiday Classics

(NAPSA)—For many, a family holiday dinner is complete when two traditional favorites are at the table: turkey gravy and pecan pie.

Traditionalists will often tell you that gravy for the holiday dinner must be homemade and made fresh, within minutes of serving dinner. Heed their advice. An extension of the turkey, gravy starts with the drippings of the turkey and is the food on the dinner table passed back and forth the most.

Two age-old brands offer their best basic turkey gravy recipe. This recipe can be personalized by adding finely chopped giblets, onions, mushrooms or savory herbs



No holiday meal is complete without homemade gravy.

like thyme or sage.

Easy Turkey Gravy

Prep time: 5 minutes

Cook time: 5 minutes

- 2 tablespoons turkey drippings**
- 2 cups turkey or chicken broth or water**
- 2 tablespoons Argo® or**

Kingsford's® Corn Starch
¼ cup cold water or milk
Salt and pepper to taste

Skim off all but 2 tablespoons fat from drippings in roasting pan. Stir in broth or water. Cook over medium heat, stirring to loosen browned bits. Remove from heat. In small bowl, stir corn starch and ¼ cup cold water or milk until smooth; stir into roasting pan. Stirring constantly, bring to a boil over medium heat and boil 1 minute. Season to taste. Makes 2 cups.

The perfect end to the holiday meal is a slice of mouthwatering pie. While pumpkin desserts may have the spotlight, often, pecan pie steals the show.

Thoroughly sweet and rich, a slice of pecan pie is where you find the gentle crunch of wall-to-wall pecans suspended in a dark syrup. The unique consistency of a perfect pecan pie is owed to a great corn syrup, such as Karo, a trusted name in American kitchens for over 100 years. Even with no prior experience, this time-tested recipe can be made even easier when a prepared pie crust is used.

Classic Pecan Pie

Prep time: 5 minutes

Cook time: 55 minutes

3 eggs, slightly beaten



Sweet and crunchy pecan pie is a classic holiday dessert.

- 1 cup sugar**
- 1 cup Karo® Light or Dark Corn Syrup**
- 2 tablespoons margarine or butter, melted**
- 1 teaspoon vanilla**
- ¼ cups pecans**
- 1 (9-inch) unbaked, frozen or refrigerated deep-dish pie crust**

Preheat oven to 350° F. In medium bowl with fork, beat eggs slightly. Add sugar, corn syrup, margarine and vanilla;

stir until blended. Stir in pecans.

Place refrigerated or freshly prepared pie dough into pie plate or use frozen deep-dish pie crust. Pour pecan filling into pie crust.

Bake 50-55 minutes or until knife inserted halfway between center and edge comes out clean. Cool on wire rack. Makes 8 servings.

Find more recipes and tips at www.recipefortogetherness.com.