

COUNTRY LIVING

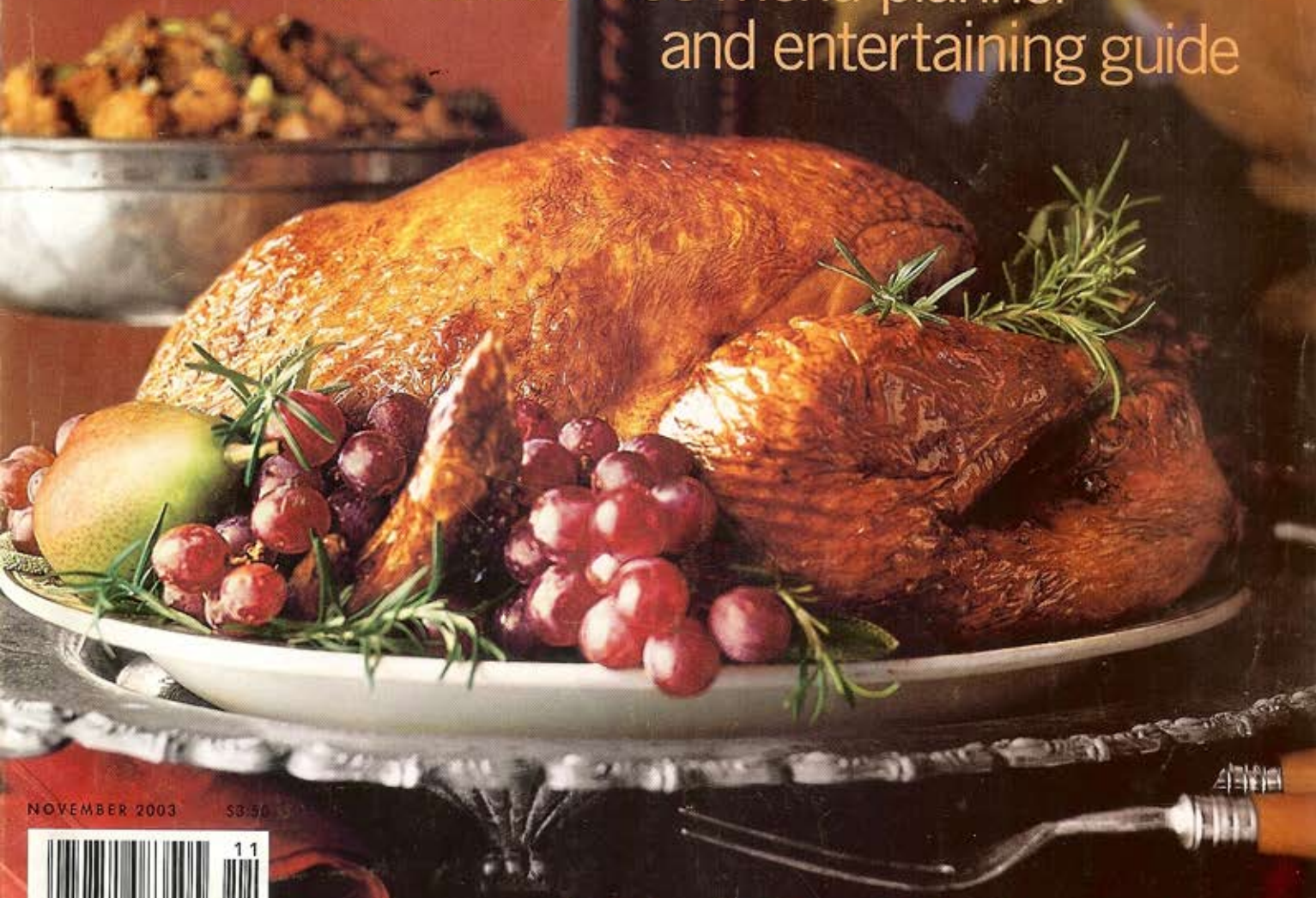
DECORATING • ANTIQUES • COOKING • TRAVEL • REMODELING • GARDENS

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BE A COMFORT
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thanksgiving

our stress-free menu planner
and entertaining guide



NOVEMBER 2003

\$3.50



What's Hot: Black & White



arrange fresh herbs, seasonal fruit, and vegetables for colorful and easy-to-assemble holiday garnishes

fast and easy

Today ham is often found on the Thanksgiving table along with turkey. And for many people, it is equally as anticipated. What's more, preparing a ham can be nearly labor free. You can order a ham in almost any style—even presliced—by telephone or on the Internet a couple of weeks before the big day; it will arrive ready to serve. For a personal touch, brush on a sweet glaze. Here is one we like: **SIMPLE GLAZE:** Mix $\frac{1}{4}$ cup mustard, $\frac{1}{3}$ cup brown sugar, and 2 tablespoons orange juice. Brush on the ham and bake at 350°F, basting occasionally until warmed through.

ABOVE: PITCHER: MATCH.

ROAST TURKEY WITH WHITE WINE AND ROSEMARY

MAKES 10 MAIN-DISH SERVINGS

- 1 14-ounce can low-sodium chicken broth
 - 1 cup unsalted butter
 - $\frac{1}{2}$ cup white wine
 - 2 sprigs fresh rosemary
 - 1 lemon, zest cut into 1-inch pieces, fruit cut into $\frac{3}{4}$ -inch-thick slices
 - 2 tablespoons honey
 - 1 12-pound fresh turkey
 - 1 teaspoon salt
 - $\frac{1}{2}$ teaspoon black pepper
 - 10 large garlic cloves, peeled
- 1** Make basting liquid: Bring broth, butter, and wine to a boil in a small saucepan over high heat. Add the rosemary and zest and simmer for 20 min-

utes. Add the honey, remove from heat, set liquid aside, and keep warm. **2** Roast the turkey: Preheat oven to 350°F. Season the turkey with salt and pepper. Truss the turkey and place, breast side up, in a roasting pan fitted with a wire rack. Add garlic cloves and lemon slices in the pan and roast for 30 minutes. Baste turkey with liquid and roast, basting again every 30 minutes, until a thermometer inserted into the thigh meat reads 175°F—about 3 hours. If you plan to make gravy, reserve the pan drippings. (Visit countryliving.com for our recipe.) Let the turkey rest for 30 minutes before carving.

Nutrition information per serving—protein: 66.4 g; fat: 16 g; carbohydrate: 0; fiber: 0; sodium: 149 mg; cholesterol: 160 mg; calories: 240.

CHEESE GRITS AND CORN PUDDING

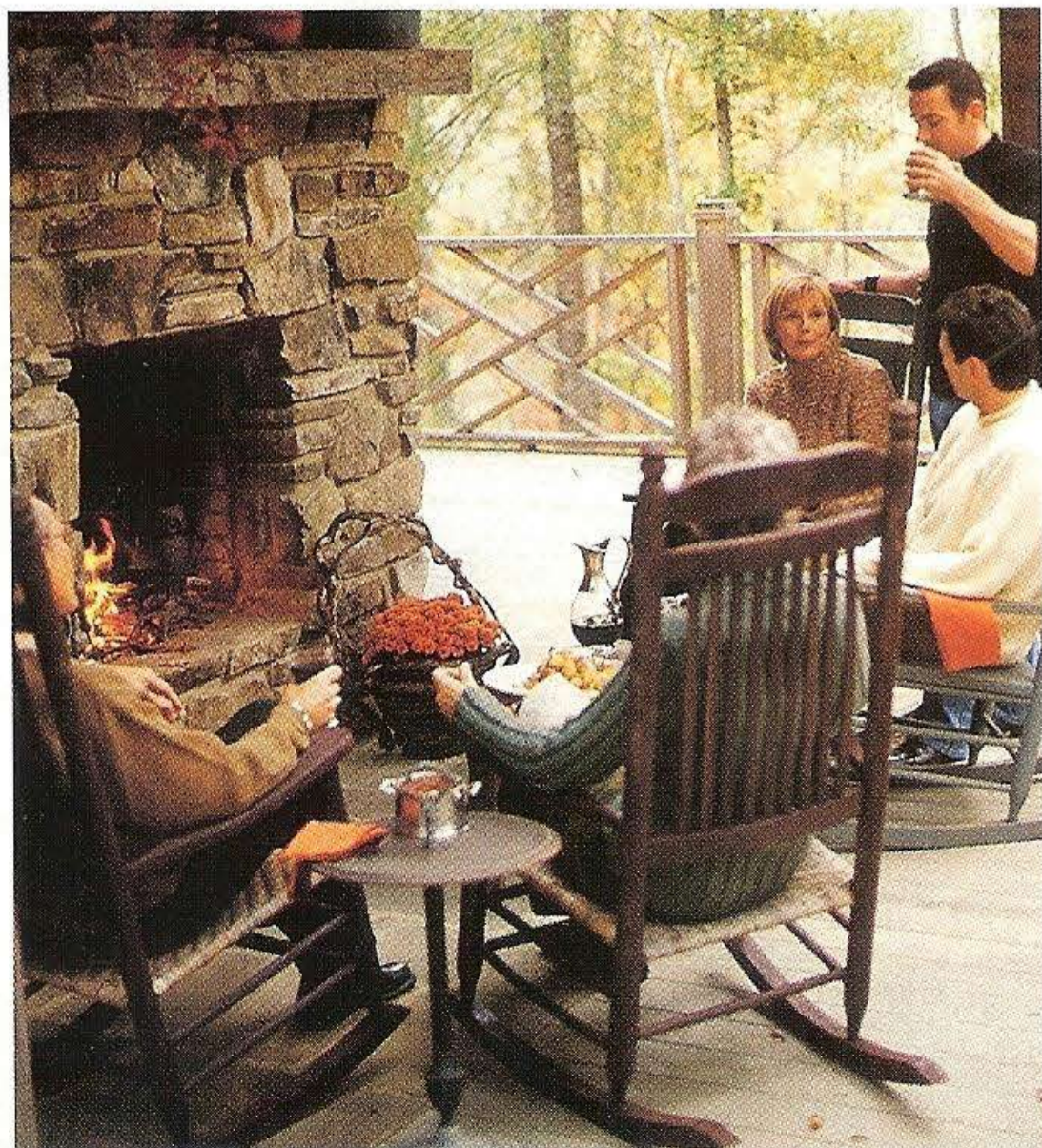
MAKES 8 SERVINGS

- 1½ cups whole milk
- 1 teaspoon kosher salt
- ¼ cup grits
- ¾ cup grated aged Cheddar cheese
- 2 large egg yolks
- ¾ cup puréed canned corn
- ¼ teaspoon fresh-ground pepper
- 3 large egg whites

1 Make the grits: Preheat oven to 375°F. Bring milk to a simmer in a small saucepan over medium heat. Add ½ teaspoon salt and, stirring constantly, add grits in a slow, steady stream. Continue stirring until thick—about 25 minutes. Transfer to a large bowl and cool slightly.

2 Make the pudding: Stir cheese, yolks, and corn into the grits. Transfer mixture to a large bowl and add remaining salt and the pepper. Beat egg whites in a large bowl until stiff peaks form. Gently fold egg whites, in thirds, into the corn mixture. Fill 8 one-cup ramekins and place on baking sheet. Bake until puffed—40 to 45 minutes. Serve immediately.

Nutrition information per serving—protein: 7.1 g; fat: 6.4 g; carbohydrate: 10 g; fiber: .9 g; sodium: 378 mg; cholesterol: 70.6 mg; calories: 123.



serve a movable feast

Entertaining at home is most successful when guests are made to feel at ease. Whether the setting is an outdoor porch, fireside in the den—even a card table set up in a corner—the goal is to make the space inviting and comfortable and to encourage mingling.

- ◆ **cocktails** Set up self-service cocktails like soft drinks, wine, and beer in a spot that will not interfere with last-minute traffic between the kitchen and dining room.
- ◆ **appetizers** Light snacks like spiced nuts or farmstead cheeses also allow guests to help themselves while you add the finishing touches to dinner.
- ◆ **guests** Offer a selection of shawls or throws for cool weather or large, cozy floor pillows for comfortable fireside entertaining. Provide sufficient chairs: Guests, such as grandparents, who prefer to be seated will appreciate your thoughtfulness. ABOVE: NAPKIN: LIBECO-LAGAE.