FREE TURKEY LACING KIT

packed on top of this can

GUARANTEE: Crisco is guaranteed unconditionally. If, for any reason, you are dissatisfied with the Crisco in this can, your dealer is authorized to refund the purchase price on the return of the can with a portion of its contents still unused.

Made in U.S.A.
CRISCO PASTRY
(Makes two 9-inch pie shells or one double crust pie)
2 cups sifted enriched flour
1 teaspoon salt
% cup Crisco
4 tablespoons water
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4 tablespoons water
For pie shell—Fold edge under and flute with fingers or fork. Repeat with other portion of dough to make two shells.

MINCEMEAT PIE
(Makes one double crust pie)
1 cup Crisco
% cup mixed onion
% cup mixed celery
1 cup milk
1 teaspoon salt
1 teaspoon pepper
1 tablespoon poultry seasoning
% cup garnet
% cup currants
% cup raisins
1% cup water
For thin gravy, use 1 tablespoon each fat and flour for each cup liquid. For thick gravy, use 3 tablespoons each 1 cup. For liquid, use water, milk or broth from cooked giblets.

TO PREPARE TURKEY FOR ROASTING
1. Fold neck skin of the stuffed turkey up over the back; fasten with lacer.
2. Fold wings so the tips rest flat against the neck skin.
3. Insert lacer through skin at each side of the opening. Interweave string around lacer and tie.
4. Tie legs together and fasten to the tail.

CRANBERRY-RASPBERRY SALAD
(8 servings)
1 lb. can whole cranberry sauce
1 10-12 oz. pkg. frozen red raspberries
2 pkgs. lemon-flavored gelatin
1 lb. can whole cranberry sauce
2 cups hot water
Thaw raspberries and reserve juice. Dissolve gelatin in 2 cups hot water. Add 2 cups cold water (including raspberry juice). Chill until gelatin-mixture begins to thicken. Fold in whole cranberry sauce and raspberries. Pour into % quart ring mold, glass baking dish or individual molds. Refrigerate until firm.

CREAMED ONIONS AND PEAS AU GRATIN
(6-8 servings)
% cup Crisco
1 teaspoon salt
1 teaspoon pepper
1 tablespoon poultry seasoning
1% cup water
For dry stuffing, add little or no liquid; for moist stuffing, mix in lightly just enough hot water to moisten. Cook stuffing before placing in bird.

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ROAST TURKEY

Brush the skin of the stuffed turkey on all sides with melted Crisco, then place turkey on a rack in a shallow pan. Roast uncovered in a slow oven 325°.

Brush or baste turkey with more melted Crisco as needed during roasting. As legs, wings and breast start to brown, you may want to cover them loosely with aluminum foil to keep from too much browning.

For 8 to 12 lb. turkey roast 4 to 5 hrs. at 325°.
For 12 to 16 lb. turkey roast 5 to 6 hrs. at 325°.
For 16 to 20 lb. turkey roast 6 to 7½ hrs. at 325°.

To test for doneness, move a drumstick up and down. If the joint moves easily, the turkey is ready to come out of the oven.

For easier carving, plan to have turkey done so that it can “set” about 30 minutes before carving.