

# HOLIDAY TIPS

ELWOOD THOMPSON'S Local MARKET

**1 FRIDGE SPACE** is always at a premium around the holidays. Consider moving some of your condiments you won't need into a cooler and store on ice outside or in the garage to free us some room. You can also keep drinks outside or in a cooler with ice to free up more space.

**2 FORGOT THE ROASTING RACK?** Crumple some sheets of foil into thick ropes and wrap them in coils on the bottom of your pan. Or go biodegradable and place the bird on a bed of halved onions, carrots and celery.

**3 NEED EXTRA OVEN SPACE?** Use a slow cooker to hold sides like mash potatoes or mac & cheese. If you have a grill, use it on low to keep food warm. Coolers can also keep items warm. Consider a thermos for gravy or soup.

**4 BEST WAY TO REMOVE FAT WITHOUT A SEPARATOR.** Place your drippings in a glass measuring cup. Pop in freezer as the liquid cools the fat will come to surface where you can easily skim off the top.

**5 DON'T HAVE AN ASSISTANT IN THE KITCHEN?** Buy your vegetables off the salad bar to save in your prep time. They cost a bit more per pound but save time in the kitchen.

**6 TOO MUCH DARK MEAT AND NOT ENOUGH WHITE?** Consider buying a small turkey breast in addition to the whole turkey. You can even cook it a head of time and reheat with a little turkey broth. Just carve it in the kitchen and bring it out after curving the whole bird.

**7 TOO MANY COOKS IN THE KITCHEN?** Decide on a good list of tasks before guest arrive and assign as they enter. Be prepared by having what they will need in another room, not the kitchen. Filling water glasses, taking coats, assigning seats, manning the bar, directing children to games and activities.

## SERVING SIZE SUGGESTIONS

ITEM	AMOUNT PER PERSON	HOW MANY PEOPLE?				
		4	6	8	10	20
<b>Soups</b>	8 oz	1 qt	1.5 qt	2 qt	2.5 qt	5 qt
<b>Raw turkey, no left-overs</b>	1.25 lbs	5 lb	7.5 lb	10 lb	12.5 lb	25 lb
<b>Sides</b>	4-8 oz	1.5 lb	3 lb	4 lb	5 lb	10 lb
<b>Gravy</b>	3 oz	1 pint	1 qt	1 qt	1.5 qt	2 qt
<b>Jellies / Sauces</b>	2 oz	.5 lb	1 lb	1 lb	1.5 lb	2.5 lb
<b>Pies (6-8 slices per pie)</b>	1 slice	1 pie	1 pie	2 pies	2 pies	3 pies
<b>Rolls</b>	1-2 rolls	1 pk	2 pk	2 pk	3 pk	6 pk
<b>Wine (4-5 glasses per bottle)</b>	1-3 glasses	1-2 bottles	2-3 bottles	2-3 bottles	3-4 bottles	6-8 bottles