

citrus herb-roasted turkey & port gravy

PREP TIME: 10 minutes
COOK TIME: 3 hours
MAKES: 12 servings

WHAT YOU NEED

- 1 orange, halved
- 2 tubs Knorr® Homestyle Stock - Chicken, divided
- 1/4 cup chopped fresh herbs (fresh thyme leaves, sage, parsley and/or rosemary)
- 2 Tbsp. olive oil
- 1/2 tsp. ground black pepper, divided
- 2 medium sweet onion, quartered
- 10- to 12- lb. turkey, giblets and neck reserved
- 4 cups water, divided
- 1 stalk celery, coarsely chopped
- 1 carrot, coarsely chopped
- 1 small onion, halved
- 2 Tbsp. all-purpose flour
- 2 Tbsp. heavy or whipping cream
- 1/4 cup port wine

MAKE IT

1. Preheat oven to 400°. Squeeze juice from 1/2 of the orange; set aside.
2. Combine 1 tub Knorr® Homestyle Stock - Chicken, herbs, olive oil, orange juice and 1/4 teaspoon black pepper in small bowl. Rub mixture under and over turkey skin. Arrange remaining 1/2 orange and onion inside cavity of turkey. Arrange turkey in roasting pan on rack.
3. Roast turkey 45 minutes. Decrease oven to 375° and roast 1 hour. Baste turkey and turn pan in oven. Continue roasting until meat thermometer inserted in thickest part of thigh reaches 165°, about 1 hour. Remove turkey from pan and keep warm.



4. Meanwhile, bring reserved giblets, turkey neck, 4 cups water, celery, carrot and onion to a boil in 2-quart saucepan. Reduce heat and simmer covered 1 hour. Remove and discard vegetables and strain off 3 cups liquid. Use 1 cup to baste turkey and reserve 2 cups to make gravy.
5. To make gravy, combine reserved 2 cups liquid with flour in small bowl, then stir into pan over medium heat. Stir in port wine and remaining Stock, scraping up brown bits from bottom of pan. Cook, stirring frequently, until gravy is slightly thickened, about 5 minutes. Strain, if desired. Stir in cream and remaining black pepper. Serve gravy with chicken.

hellmann's turkey casserole

PREP TIME: 15 minutes
COOK TIME: 40 minutes
MAKES: 6 servings

WHAT YOU NEED

- 4 cups leftover prepared stuffing, divided
- 4 cups coarsely chopped leftover cooked turkey (about 1 lb.)
- 3/4 cup Hellmann's® or Best Foods® Real Mayonnaise, divided
- 1/4 cup whole berry cranberry sauce
- 2 cups leftover mashed potatoes
- 1-1/2 cups shredded mozzarella cheese (about 6 oz.)

MAKE IT

1. Preheat oven to 375°. Spray 8-inch baking dish with no-stick cooking spray. Spoon in 2 cups stuffing, then top with turkey.
2. Combine 1/4 cup Hellmann's® or Best Foods® Real Mayonnaise with cranberry sauce; evenly spread over turkey.
3. Combine remaining 1/2 cup Mayonnaise, potatoes and cheese in large bowl. Evenly spread on turkey, then top with remaining 2 cups stuffing.
4. Bake 40 minutes or until heated through. Let stand 10 minutes before serving. If desired, garnish with dried cranberries.

Also terrific with Hellmann's Light Mayonnaise.



Nutrition Information per serving:

Calories 680, Calories From Fat 350, Saturated Fat 9g, Trans Fat 0g, Total Fat 39g, Cholesterol 100mg, Sodium 1310mg, Total Carbohydrate 47g, Sugars 7g, Dietary Fiber 5g, Protein 35g, Vitamin A 15%, Vitamin C 8%, Calcium 20%, Iron 15%

super-moist chocolate mayo cake

PREP TIME: 5 minutes
COOK TIME: 30 minutes
MAKES: 12 servings

WHAT YOU NEED

- 1 box (18 oz.) chocolate cake mix
- 1 cup Hellmann's® or Best Foods® Real Mayonnaise
- 1 cup water
- 3 eggs
- 1 tsp. ground cinnamon (optional)

MAKE IT

1. Preheat oven to 350°. Grease and lightly flour two 9-inch round cake pans*; set aside.

2. Beat cake mix, Hellmann's® or Best Foods® Real Mayonnaise, water, eggs and cinnamon 30 seconds in large bowl with electric mixer on low speed. Beat on medium speed, scraping sides occasionally, 2 minutes. Pour batter into prepared pans.

3. Bake 30 minutes or until toothpick inserted in centers comes out clean. Cool on wire rack 10 minutes. Remove cakes from pans and cool completely. Sprinkle, if desired, with confectioners' sugar or fill and frost.

**Or, prepare cake mix as above in 13 x 9-inch baking pan and bake 40 minutes or until toothpick inserted in center comes out clean.*

*Cost per recipe**:* \$2.88

*Cost per serving**:* \$0.24

***Based on average retail prices at national supermarkets*



Nutrition Information per serving:

<http://www.hellmanns.com/recipes/detail/8241/1/super-moist-chocolate-mayo-cake>

VARIATIONS: For A PECAN COCONUT TOPPED CAKE...combine 1 cup flaked coconut, 2/3 cup firmly packed brown sugar and 1/2 cup chopped pecans, then sprinkle over cake batter in 13 x 9-inch baking pan. Bake 1 hour or until toothpick inserted in center comes out clean.

For A BLACK FOREST CHOCOLATE CAKE...do not flour baking pan. Evenly spread 2 cans (21 oz. ea.) cherry pie filling over bottom of 13 x 9-inch baking pan, top with prepared cake batter and bake 1 hour or until toothpick inserted in center comes out clean. Cool completely, then turn upside down onto serving platter.

For A DECADENT CHOCOLATE LAVA...combine 2 packages (3.4 oz. ea.) instant pudding, 2 cups water, 2 cups milk and 1/3 cup sugar until blended, then pour over cake batter in 13 x 9-inch baking pan. Bake 1 hour or until toothpick inserted along edge comes out clean and serve warm.

For A YELLOW MAYONNAISE CAKE...substitute 1 box (18 oz.) yellow cake mix for the chocolate cake mix.

lasagna with creamy pink sauce

PREP TIME: 20 minutes
COOK TIME: 1 hour
MAKES: 8 servings

WHAT YOU NEED

- 2 containers (15 oz. ea.) ricotta cheese
- 2 cups shredded mozzarella cheese (about 8 oz.)
- 1/2 cup grated Parmesan cheese
- 2 eggs
- 1 jar Bertolli® Vineyard Premium Collections Marinara with Burgundy Wine Sauce
- 1 jar Bertolli® Alfredo Sauce
- 12 lasagna noodles, cooked and drained



MAKE IT

1. Preheat oven to 375°. Combine ricotta cheese, mozzarella cheese, 1/4 cup Parmesan cheese and eggs in large bowl; set aside.
2. Combine Sauces in medium bowl.
3. Spread 1 cup sauce mixture in 13 x 9-inch baking dish. Layer 4 lasagna noodles, then 1 cup sauce mixture and 1/2 of the ricotta mixture; repeat. Top with remaining 4 noodles, then sauce mixture and remaining 1/4 cup Parmesan cheese.
4. Cover with aluminum foil and bake 50 minutes. Remove foil and bake an additional 10 minutes or until bubbling. Let stand 10 minutes before serving.

Cost per recipe: \$20.57.*

Cost per serving: \$2.57.*

**Based on average retail prices at national supermarkets.*

oven-baked four cheese pennoni

WHAT YOU NEED

- 1 cup ricotta cheese
- 2 cups shredded mozzarella cheese (about 8 oz.)
- 1/4 cup thinly sliced fresh basil leaves
- 1 egg, slightly beaten
- 1/8 tsp. ground black pepper
- 8 ounces Penne Pasta, cooked and drained
- 1 jar Bertolli® Alfredo Sauce
- 2 Tbsp. Italian seasoned dry bread crumbs
- 2 Tbsp. grated Parmesan cheese



MAKE IT

1. Preheat oven to 350°. Combine ricotta cheese, 1-1/2 cups mozzarella cheese, basil, egg and black pepper; set aside.
2. Toss hot penne pasta with Sauce in large bowl. Stir in ricotta mixture. Turn into 11 x 7-inch baking dish, then sprinkle with remaining 1/2 cup mozzarella cheese, bread crumbs and Parmesan cheese.
3. Bake covered 25 minutes. Remove cover and bake an additional 5 minutes or until bread crumbs are golden brown and cheese is melted.

classic peanut butter cookies

Keep on-hand for after-school snacking with a glass of milk.

PREP TIME: 20 minutes
COOK TIME: 12 minutes
MAKES: 5-1/2 dozen cookies

WHAT YOU NEED

- 2-1/2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1 cup Skippy® Natural Creamy or Super Chunk® Peanut Butter Spread
- 12 Tbsp. I Can't Believe It's Not Butter!® All Purpose Sticks
- 3/4 cup granulated sugar
- 3/4 cup firmly packed brown sugar
- 2 eggs
- 1 tsp. vanilla extract

MAKE IT

1. Preheat oven to 350°. Combine flour, baking powder, baking soda and salt in small bowl; set aside.
2. Beat Skippy® Natural Creamy Peanut Butter Spread with I Can't Believe It's Not Butter!® All Purpose Sticks in large bowl with electric mixer until smooth. Beat in sugars, then eggs and vanilla until blended. Beat in flour mixture just until blended. (If necessary, refrigerate dough until easy to handle.)
3. Shape dough into 1-inch balls. Arrange cookies on ungreased baking sheet, 2 inches apart. Gently flatten each cookie and press crisscross pattern into tops with fork dipped in sugar.



Nutrition Information per serving:

Calories 160, Calories From Fat 70, Saturated Fat 2g, Trans Fat 0g, Total Fat 8g, Cholesterol 10mg, Sodium 150mg, Total Carbohydrate 18g, Sugars 10g, Dietary Fiber 1g, Protein 3g, Vitamin A 4%, Vitamin C 0%, Calcium 2%, Iron 4%

4. Bake 12 minutes or until lightly golden. Cool completely on wire rack. Store in tightly covered container.

Cost per recipe:* \$4.32.

Cost per cookie:* \$0.06.

**Based on average retail prices at national supermarkets.*

TIP: For an extra special treat, dip or drizzle cookies with melted bittersweet chocolate.

creamy loaded mashed potatoes

Steak house standard loaded baked potatoes transform easily into a decadent family-size dish!

PREP TIME: 10 minutes
COOK TIME: 45 minutes
MAKES: 8 servings

WHAT YOU NEED

- 3 lbs. all-purpose potatoes, peeled and cubed
- 1-1/2 cups shredded cheddar cheese (about 6 oz.), divided
- 1 cup Hellmann's® or Best Foods® Real Mayonnaise
- 1 cup sour cream
- 3 green onions, finely chopped
- 6 slices bacon or turkey bacon, crisp-cooked and crumbled (optional)

MAKE IT

1. Preheat oven to 375°. Spray 2-quart shallow baking dish with nonstick cooking spray; set aside.
2. Cover potatoes with water in 4-quart saucepot; bring to a boil over high heat. Reduce heat to low and cook 10 minutes or until potatoes are tender; drain and mash.
3. Stir in 1 cup cheese, Hellmann's® or Best Foods® Real Mayonnaise, sour cream, green onions and 4 strips crumbled bacon. Turn into prepared baking dish and bake 30 minutes or until bubbling.



Nutrition Information per serving:

Calories 470, Calories From Fat 310, Saturated Fat 12g, Trans Fat 0g, Total Fat 35g, Cholesterol 60mg, Sodium 470mg, Total Carbohydrate 24g, Sugars 3g, Dietary Fiber 3g, Protein 13g, Vitamin A 10%, Vitamin C 70%, Calcium 20%, Iron 8%

4. Top with remaining 1/2 cup cheese and bacon. Bake an additional 5 minutes or until cheese is melted. Garnish, if desired, with additional chopped green onions.

Cost per recipe: \$8.12.*

Cost per serving: \$1.01.*

**Based on average retail prices at national supermarkets.*

hot 'n spicy chocolate tea

PREP TIME: 5 minutes

BREW TIME: 2 minutes

MAKES: 2 servings

WHAT YOU NEED

- 1 cup 2% milk
- 1 cup water
- 2 Lipton® Cup Size Regular or Decaffeinated Tea Bags
- 1 Tbsp. chocolate syrup
- 1/8 tsp. ground cinnamon
- 1/8 tsp. ground ginger
- 1/8 tsp. ground nutmeg

MAKE IT

1. Bring milk and water just to a boil in 2-quart saucepan.
2. Remove from heat and add Lipton® Cup Size Tea Bags.
3. Cover and brew 2 to 5 minutes.
4. Remove Tea Bags and squeeze; stir in remaining ingredients.
5. Sweeten as desired.



Nutrition Information per serving:

Calories 90, Calories From Fat 25, Saturated Fat 1.5g, Trans Fat 0g, Total Fat 2.5g, Cholesterol 10mg, Sodium 70mg, Total Carbohydrate 12g, Sugars 11g, Dietary Fiber 0g, Protein 4g, Vitamin A 4%, Vitamin C 0%, Calcium 15%, Iron 2%

vanilla caramel tea cake

PREP TIME: 30 minutes

COOK TIME: 50 minutes

MAKES: 16 servings

WHAT YOU NEED

- 2/3 cup milk
- 8 Lipton® Vanilla Caramel Truffle Pyramid Tea Bags
- 2-1/2 cups all-purpose flour
- 1-1/2 tsp. baking powder
- 1-1/4 cups (2-1/2 sticks) I Can't Believe It's Not Butter!® Spread
- 1-3/4 cups granulated sugar
- 4 large eggs
- 1/2 cup boiling water
- Tea-Laced Whipped Cream*
- 1 cup confectioners sugar

MAKE IT

1. For Cake, preheat oven to 350°. Generously grease and flour 10-inch bundt pan; set aside. Microwave milk in microwave-safe cup at HIGH 1-1/2 minutes or until very hot. Add 4 Lipton® Vanilla Caramel Truffle Pyramid Tea Bags; cover and brew 5 minutes. Remove Tea Bags and squeeze; cool.
2. Combine flour with baking powder in medium bowl; set aside.
3. Beat Spread with granulated sugar in large bowl with electric mixer on medium speed until creamy, about 3 minutes. Add eggs, one at a time, beating well after each addition and scraping sides occasionally. Alternately beat in flour mixture and tea mixture on low speed just until blended, ending with flour mixture. Pour into prepared pan.



4. Bake 50 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes on wire rack; remove from pan and place on wire rack lined with waxed paper. Poke warm cake on all sides with wooden skewer.

5. Meanwhile, for Glaze, pour boiling water over remaining 4 Lipton® Vanilla Caramel Truffle Pyramid Tea Bags in small bowl; cover and brew 5 minutes. Remove Tea Bags and squeeze. Stir in confectioners sugar until smooth. While cake is still warm, brush with glaze until absorbed. Cool cake completely. Serve cake with Tea-Laced Whipped Cream.

**Tea-Laced Whipped Cream: Pour 1/4 cup boiling water over 3 Lipton® Vanilla Caramel Truffle Pyramid Tea Bags; cover and brew 5 minutes. Remove Tea Bags and squeeze. Stir in 1/4 cup sugar until dissolved. Chill 10 minutes. In large mixing bowl, with electric mixer, beat tea mixture with 2 cups heavy or whipping cream until soft peaks form. Chill until ready to serve. Makes about 4 cups.*

savory mashed potatoes

PREP TIME: 5 minutes

COOK TIME: 20 minutes

MAKES: 6 servings

WHAT YOU NEED

- 2 lbs. Yukon gold or all-purpose potatoes, peeled and cut into 2-inch chunks
- 1 clove garlic, chopped
- 3/4 cup 2% milk
- 1 tub Knorr® Homestyle Stock - Chicken
- 1 Tbsp. I Can't Believe It's Not Butter!® Spread

MAKE IT

1. Cover potatoes and garlic with water in 4-quart saucepot. Bring to a boil over high heat.
2. Reduce heat to low and simmer 10 minutes or until potatoes are tender; drain.
3. Return potatoes to saucepot; mash. Stir in remaining ingredients until melted.

Blue Cheese & Black Pepper Mashed Potatoes - Stir in 1/2 cup crumbled blue cheese and 1/8 teaspoon ground black pepper.

Parmesan & Herb Mashed Potatoes - Stir in 1/2 cup shredded parmesan cheese and 1 tablespoon finely chopped fresh parsley.



Nutrition Information per serving:

Calories 170, Calories From Fat 25, Saturated Fat 1g, Trans Fat 0g, Total Fat 2.5g, Cholesterol 5mg, Sodium 460mg, Total Carbohydrate 32g, Sugars 3g, Dietary Fiber 3g, Protein 4g, Vitamin A 4%, Vitamin C 20%, Calcium 6%, Iron 4%

roasted butternut squash soup

PREP TIME: 20 minutes
COOK TIME: 50 minutes
MAKES: 8 servings

WHAT YOU NEED

- 1 medium butternut squash, peeled, seeded and cut into chunks (about 5 cups)
- 2 Yukon gold or all-purpose potatoes, peeled and cut into chunks
- 2 large shallots or 1 medium onion, chopped (about 1 cup)
- 1 clove garlic, chopped
- 2 Tbsp. olive oil
- 6 cups water
- 2 tubs Knorr® Homestyle Stock - Chicken
- 1 tsp. finely chopped fresh thyme and/or rosemary leaves
- 1/2 tsp. ground ginger
- Fig Relish* (optional)

MAKE IT

1. Preheat oven to 450°.
2. Toss squash, potatoes, shallots, garlic and olive oil in small roasting pan. Roast, stirring once, 35 minutes or until vegetables are tender and just starting to brown.
3. Bring water, Knorr® Homestyle Stock - Chicken, roasted vegetables, thyme and ginger to a boil over high heat in 5-quart saucepan. Reduce heat to low and simmer, stirring occasionally, 10 minutes.
4. Process soup, in batches, in blender until desired smoothness.



5. Serve in individual bowls and garnish with Fig Relish*.

**Fig Relish - Melt 1 tablespoon I Can't Believe It's Not Butter!® Spread over medium-high heat in 10-inch nonstick skillet and cook 1/2 cup finely chopped shallots, stirring occasionally, until golden, about 4 minutes. Stir in 1-1/2 cups chopped dried Mission figlets and 1/4 cup Port. Reduce heat to low and simmer, stirring occasionally, until figs are softened and liquid is absorbed, about 4 minutes.*

sausage & gorgonzola-stuffed portobello mushrooms

PREP TIME: 15 minutes

COOK TIME: 20 minutes

MAKES: 4 servings

WHAT YOU NEED

- 4 large portobello mushrooms, stems and ribs removed
- 2 Tbsp. Bertolli® Classico™ Olive Oil
- 1 lb. sweet Italian sausage links, removed from casing and crumbled
- 1 cup chopped onion
- 1 Jar Bertolli® Tomato & Basil Sauce, divided
- 1-1/2 cups torn fresh bread
- 2/3 cup crumbled Gorgonzola cheese, divided
- 1/4 cup toasted pine nuts
- 1 package (12 oz.) baby spinach or arugula leaves



MAKE IT

1. Preheat oven to 425°. Evenly drizzle both sides of mushrooms with Olive Oil, then season, if desired, with salt and black pepper. Arrange mushrooms on cookie sheet; set aside.

2. Brown sausage in 12-inch nonstick skillet; drain, if desired. Stir in onion and cook, stirring occasionally, 3 minutes or until tender; cool slightly.

3. Combine sausage mixture, 1 cup Sauce, bread, 6 tablespoons cheese and pine nuts in medium bowl. Evenly spoon sausage mixture onto prepared mushrooms, then sprinkle with remaining cheese. Bake 15 minutes or until mushrooms are tender.

4. Meanwhile, bring spinach and 1/4 cup water to a boil in 5-quart saucepot over high heat. Reduce heat to low and cook covered, stirring occasionally, 2 minutes or until spinach is wilted. Season, if desired, with salt and black pepper. Evenly arrange spinach on plates, then top with mushrooms. Serve with remaining Sauce, heated.

TIP: For VEGETARIAN STUFFED MUSHROOMS, omit sausage and cook chopped mushroom stems with onion.

GREAT VARIATION: To make APPETIZER STUFFED MUSHROOMS, prepare filling as above and stuff into white mushroom caps. Bake 10 minutes or until tender.