

cinnamon-roasted almonds

- 1 egg white
- 1/2 cup white sugar
- 1 teaspoon cold water
- 1/4 teaspoon salt
- 4 cups almonds
- 1/2 teaspoon ground cinnamon

1 Preheat oven to 250 degrees F (120 degrees C). Lightly grease one 15x10x1 inch jellyroll pan. 2 Lightly beat the egg white; add water and beat until frothy but not stiff. Add the nuts and stir until well coated. 3 Sift together the sugar, salt and cinnamon. Sprinkle over the nuts and toss to mix. 4 Spread on pan and bake for 1 hour, stirring occasionally.

3-1/2 cups mixed nuts 1/2 cup butter 2 egg whites 1 cup white sugar salt to taste

1 Preheat oven to 325 degrees F (165 degrees C). 2 Toast nuts on jelly roll pan for 10 minutes. Remove nuts and melt butter on pan.

3 Beat egg whites until soft peaks form; add sugar and salt and beat until glossy. Fold toasted nuts into egg white mixture.

4 Spread nuts onto jelly roll pan. Bake for 30 minutes at 325 degrees turning nuts with spatula every 10 minutes.

Prepare the turkey by rinsing it thoroughly and removing the giblet packet. (I hate that part!)

Combine your spices and add them to melted butter or margarine (we use Smart Balance around here). I use lots of sage and garlic powder but you can just use poultry seasoning if you want. Using a pastry brush, brush the whole turkey, inside and out. Coat it well. You can put some celery and onions inside if you want.

Turn the legs in and either tie or clamp. The bird should have come with instructions for doing this. Put it breast-up into a large roasting pan that is lined with tinfoil. Cover the whole thing with tinfoil also and seal well.

Put into the oven the night before your celebration, around 10-11:00. Put the oven on 225F and go to bed. When you wake up you'll have a roasted turkey that is very tender and really, really delicious.

We eat around 3-4. Yep, it's done by breakfast - all you have to do is throw a bunch of towels over and around the turkey(s) and they'll stay relatively warm. Toss it back into the oven sans tinfoil cover about 20 min. before you want to eat.