



Make Ahead Holiday Dinner Dishes

FESTIVE BROCCOLI SALAD

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| 2 cups (500 mL) mayonnaise | 1 cup (250 mL) dried cranberries or raisins |
| 1/2 cup (125 mL) red wine vinegar | 1 cup (250 mL) slivered dried apricots |
| 1/2 cup (125 mL) sugar | 1 cup (250 mL) slivered almonds, toasted |
| 3/4 tsp (3 mL) freshly ground pepper | 1 cup (250 mL) finely chopped red onion |
| 1/2 tsp (2 mL) salt | 1 can (10 oz/284 mL) mandarin oranges, drained |
| 2 lb (1 kg) broccoli, trimmed | 4 slices bacon, cooked and crumbled |
| 2 cups (500 mL) shredded cheddar cheese | |

To prepare dressing, whisk together mayonnaise, vinegar, sugar, pepper and salt until blended; set aside. Cut florets from broccoli. Cut stalks into 1 inch (2.5 cm) pieces. Place florets in a food processor. Process, using an on/off motion, until finely chopped. Repeat procedure with stalk pieces. There should be about 8 cups (2 L) chopped florets and stalks. Combine broccoli and remaining ingredients (cheese through bacon) in a bowl. Add dressing and toss to combine. Cover and refrigerate for at least 2 hours or up to 24 hours. Serves 12.

SLOW COOKER SCALLOPED POTATOES

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| 1/4 cup (50 mL) butter | Dash nutmeg |
| 1 cup (250 mL) finely chopped onion | 2 cups (500 mL) homo milk |
| 1/4 cup (50 mL) flour | 8 cups (2 L) thinly sliced peeled red potatoes |
| 1 tsp (5 mL) salt | 1/2 cup (125 mL) shredded cheddar cheese |
| 1/4 tsp (1 mL) dry mustard | Paprika |
| 1/8 tsp (0.5 mL) cayenne pepper | |

To prepare sauce, melt butter in a saucepan over medium heat. Add onion and saute for 5 minutes. Stir in next 5 ingredients (flour through nutmeg) and cook for 1 minute, stirring constantly. Gradually stir in milk; cook, stirring constantly, until thickened. Place potatoes in a slow cooker. Pour sauce over potatoes and gently stir to coat potatoes with sauce. Cover and cook on high heat setting for 3 - 4 hours or until potatoes are tender. Sprinkle with cheese and dust with paprika. Cover and cook for 5 minutes or until cheese is melted. Serves 8 - 10.

Cook's Note: *Cooking time may vary with makes and models of slow cookers.*

SLOW COOKER STUFFING

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| 2 cups (500 mL) chopped onions | 1/2 tsp (2 mL) freshly ground pepper |
| 1 1/2 cups (375 mL) thinly sliced celery | 1/4 tsp (1 mL) savory, crumbled |
| 1/4 cup (50 mL) butter | 1/4 tsp (1 mL) thyme, crumbled |
| 1 tbs (15 mL) sage, crumbled | 12 cups (3 L) bread cubes, lightly toasted |
| 1/2 tsp (2 mL) marjoram, crumbled | 1/4 cup (50 mL) chopped fresh parsley |
| 1/2 tsp (2 mL) salt | 1 1/2 cups (375 mL) chicken stock |

In a large frypan, saute onions and celery in butter until tender, about 5 minutes. Stir in sage, marjoram, salt, pepper, savory and thyme. Combine vegetable mixture with bread cubes and parsley. Pour stock over bread mixture and toss to combine. Spoon mixture into a slow cooker. Cover and cook on high heat setting for 1 hour. Reduce to low heat setting and continue cooking for 2 - 3 hours, stirring every hour. Serves 10.

Cook's Note: *Cooking time may vary with makes and models of slow cookers.*

SAVOURY TURKEY GRAVY

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| 4 turkey wings | 1/2 tsp (2 mL) thyme, crumbled |
| 1 medium onion, cut into wedges | 1/2 tsp (2 mL) paprika |
| 1 carrot, peeled and cut into chunks | 2 cloves garlic, peeled |
| 1 stalk celery, cut into chunks | 1 bay leaf |
| 1/2 tsp (2 mL) salt | 1/2 cup (125 mL) butter |
| 1/2 tsp (2 mL) freshly ground pepper | 1/2 cup (125 mL) flour |
| 8 cups (2 L) water, divided | 1/2 tsp (2 mL) salt |
| 4 tsp (20 mL) chicken bouillon mix | 1/2 tsp (2 mL) freshly ground pepper |
| 2 tbsp (25 mL) chopped fresh parsley | |

Combine turkey wings, onion, carrot and celery in a single layer in a large roasting pan. Sprinkle with 1/2 tsp (2 mL) **each** salt and pepper. Bake at 425°F (220°C) for 1 1/4 hours or until wings are a deep golden brown. Transfer turkey and vegetables to a Dutch oven. Add 2 cups (500 mL) water to roasting pan. Bring to a boil over medium heat, stirring to loosen browned bits. Add to turkey mixture with remaining 6 cups (1.5 L) water and next 6 ingredients (bouillon mix through bay leaf). Bring to a boil; reduce heat and simmer, partially covered, for 1 1/4 hours. Remove turkey wings and reserve for another use. Strain stock through a sieve. Discard solids. Skim fat from stock; discard fat. Stock may be prepared and refrigerated for up to 24 hours or frozen for up to 1 month. Thaw in refrigerator before proceeding. Melt butter in a medium saucepan over low heat. Stir in flour; cook and stir 1 minute. Gradually whisk in stock. Bring to a boil; reduce heat and simmer, stirring frequently, until thickened. Season with 1/2 tsp (2 mL) **each** salt and pepper. Gravy may be refrigerated for up to 24 hours. Reheat over low heat. Any remaining gravy should be refrigerated and used within 24 hours. Makes 4 cups (1 L).

***Cook's Note:** Skimming fat from stock is easier to do if stock is refrigerated overnight. When the stock is chilled, the fat will rise to the surface and solidify, making it easy to remove.*

OVERNIGHT LEMON HERB POTATOES

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| 4 large baking potatoes, peeled and cooked | 1 tsp (5 mL) grated lemon peel |
| 3 tbsp (40 mL) butter, divided | 1 tsp (5 mL) salt |
| 1/3 cup (75 mL) sliced green onion | 1 tsp (5 mL) thyme, crumbled |
| 3/4 cup (175 mL) sour cream | 1/4 tsp (1 mL) cayenne pepper |
| 1 tbsp (15 mL) lemon juice | Paprika |
| 2 tbsp (25 mL) chopped fresh parsley | |

Mash hot cooked potatoes with 2 tbsp (25 mL) butter. Saute onion in 1 tbsp (15 mL) butter. Combine potatoes, onion and next 7 ingredients (sour cream through cayenne). Spoon into a greased shallow casserole. Sprinkle with paprika. Refrigerate for up to 24 hours. Bake, covered, at 350°F (180°C) for 25 minutes. Uncover; bake 15 minutes longer or until heated through. Serves 6 - 8.

RASPBERRY AND WHITE CHOCOLATE MOUSSE TORTE

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| 2 cups (500 mL) chocolate wafer crumbs | 1/3 cup (75 mL) raspberry or orange liqueur |
| 1/2 cup (125 mL) butter, melted | 2 cups (500 mL) whipping cream |
| 1 pkg (425 g) frozen sweetened raspberries, thawed | 3/4 cup (175 mL) icing sugar |
| 1/2 cup (125 mL) sugar | 1 tsp (5 mL) vanilla |
| 1 1/2 tsp (7 mL) unflavoured gelatin | Grated chocolate |
| 12 squares white chocolate, finely chopped | |

To prepare crust, combine crumbs and melted butter. Press mixture onto bottom and partway up sides of a 9 inch (23 cm) springform pan. Freeze until ready to use. In a food processor, puree raspberries until smooth. Strain through a fine sieve to remove seeds; discard seeds. There should be about 1 2/3 cups (400 mL) raspberry puree. To prepare mousse, combine puree and sugar in a medium nonreactive saucepan. Sprinkle gelatin over mixture and let stand until gelatin softens, about 5 minutes. Cook over low heat, stirring frequently, until sugar and gelatin are dissolved. Add white chocolate, stirring constantly until white chocolate is melted. Do not boil. Remove from heat and stir in liqueur. Transfer mixture to a large bowl. Cover and refrigerate, stirring occasionally until mixture is thickened, but not set, about 2 hours. Using medium speed of an electric mixer, beat together whipping cream, icing sugar and vanilla until stiff. Fold into raspberry mixture until blended. Pour mousse into prepared crust. Cover and freeze until firm, about 6 hours. May be frozen for up to 3 weeks. Garnish with grated chocolate. Cut into wedges to serve. Serves 12.