

NOVEMBER 2005

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\$2.50 U.S. \$3.50 CAN./FOR.

recipes

toss to mix well. Spoon dressing into greased 13" by 9" glass baking dish. Bake, uncovered, in preheated 325°F oven 45 minutes or until heated through and lightly browned on top.

>> Each ½ cup: About 150 calories, 5 g protein, 20 g carbohydrate, 6 g total fat (1 g saturated), 2 g fiber, 39 mg cholesterol, 335 mg sodium.

cranberry conserve

pictured on page 162



Mary Kate Hogan

"My aunt Anne always hands out extra jars of this citrusy relish," says our senior features editor. "It makes for the best turkey sandwiches."

Prep 10 minutes

Cook about 25 minutes

Makes about 4½ cups

- 2 navel oranges
- 4 cups cranberries (1 pound)
- 2 cups sugar
- 1¼ cups water
- 1 cup golden raisins
- 1 cup chopped pecans, toasted

1. From oranges, grate 1 tablespoon peel. With knife, cut peel and white pith from oranges. Cut out sections from between membranes; reserve sections.

2. In 4-quart saucepan, combine cranberries, sugar, water, raisins, orange peel, and orange segments; heat to boiling over high heat, stirring often. Reduce heat to medium and cook 10 to 15 minutes longer or until most cranberries pop and sauce thickens slightly, stirring occasionally. Stir in toasted pecans.

3. Spoon conserve into serving bowl; cover and refrigerate until well chilled, at least 5 hours or up to 4 days.

New tools for turkey day



1. TIE ONE ON

For a neat-looking bird, we like trussing the legs together before roasting; instead of twine, we use Thefoodloop from HotSpot (\$14.99 for a package of six). One end of the silicone cord slides through the other so you can pull it taut without struggling to tie a perfect knot. Best of all, it can be put in the dishwasher and used again. At Bed Bath & Beyond and Sur La Table; 800-872-6564 or www.thefoodloop.com.

2. SPOON SPOT

Put an end to messy gravy dribbles on your stovetop with the Trudeau Pot Clip Utensil Holder (\$6.99). Better than a simple spoon rest, it fastens onto the side of the pot and holds a stirring spoon or spatula over the pot's top. For stores nearest you, call 800-878-3328 or go to www.trudeaucorp.com.

>> Each ¼ cup: About 170 calories, 1 g protein, 34 g carbohydrate, 4 g total fat (0 g saturated), 3 g fiber, 0 mg cholesterol, 3 mg sodium.

GH's traditional roast turkey & pan gravy

Prep 30 minutes

Roast about 3¾ hours

Makes 14 main-dish servings

- 1 fresh or frozen (thawed) turkey (about 14 pounds)
- 1 medium onion, cut into 1-inch chunks
- 2 stalks celery, cut into 1-inch chunks

3. OFF THE RACK

The Cuisipro Roast and Serve, \$28, makes it easy to transfer the turkey from the roasting pan to the carving area. This new gadget is a nonstick rack with handles on each side: Place it on a cutting board, pull out the pin in the center of the rack, and remove the rack "halves." Now the bird's ready for the knife. From Professional Cutlery Direct; 800-859-6994 or www.cutlery.com.

4. BETTER BASTER

Silicone brushes are great for basting—they're easy to clean, and the bristles don't melt when they hit hot drippings. With its long, angled handle, the new Grill Friends Super Silicone Angled BBQ Basting Brush (\$9.99) is a cinch to maneuver around the turkey in the oven without burning yourself. From Sur La Table; 800-243-0852 or www.surlatable.com.

- ½ bunch fresh parsley
 - 1 bunch fresh sage
 - 1 bunch fresh thyme
 - 1 teaspoon salt
 - 1 teaspoon coarsely ground black pepper
- Pan Gravy (page 178)

1. Preheat oven to 325°F. Remove neck from inside turkey; reserve for making Pan Gravy. Discard giblets and liver or save for another use. Rinse turkey with cold running water; pat dry with paper towels.

2. Place onion, celery, parsley, and ½ bunch each of sage and thyme ▶