



Talking Turkey

Baljit and Paul stood in Paul's kitchen early on 1_____ morning. Paul had offered to show his friend, Baljit, how to cook a traditional 2_____ dinner. Baljit's family had been invited for Thanksgiving with Paul and his family. Paul and his wife, Lisa, were empty-nesters now that all of their 3_____ were grown up and had moved away. They loved having a big Thanksgiving feast so they often shared their dinner with 4_____ and neighbours. "Okay," said Paul, "Let's talk turkey. Many people think that cooking a turkey is a 5_____ but I think it's really one of the easiest meals you can cook for a large group of people. It's 6_____ too. Right now turkey is about 7_____ a pound. It's a real bargain especially since I usually make soup and other meals with the 8_____." People often say, 'Let's talk turkey..' when they want to be honest about something even when they aren't talking about turkey. Baljit nodded and looked at the things on the counter; a cutting board, a knife, onions, celery, breadcrumbs and some herbs. "Where do we begin?" he asked. But in fact Paul had already started the 9_____ a few days before when he had taken the 10_____ turkey out of the freezer and placed it in the fridge to thaw. It's important to leave a frozen turkey in its

original package and allow about two hours for each pound to
11_____ in order to prevent food poisoning. Paul turned
on the oven. "First we preheat the oven to 325 degrees and make
the stuffing. We'll chop these onions and the celery and put them
in a bowl with the breadcrumbs. Then we'll add some salt and
pepper, a little poultry seasoning, some rosemary and sage."
After they 12_____ everything together, Paul got out the
roasting pan, the turkey and a ball of string. "Next you have to
remove the bag of giblets from inside the bird," he explained as
he reached inside and took out a small bag. "They are the organs
like the 13 _____ and kidney. I use them to make a tasty
soup stock later." They filled the turkey with the 14
_____ mixture, closed the opening with metal skewers
and tied the legs together with string. "Next I make a sling out of
string so that I can lift the roasted turkey out of the pan
easily....like so. Then we put the pan in the oven." "How long do
we have to cook it?" asked Baljit. "You have to give it about
15_____ per pound so this bird it will take
about 16_____. In the mean time we can
make the cranberry sauce and prepare the vegetables. We're
going to have parsnips, brussel sprouts, turnip, yams and
mashed potatoes. We'll use the pan drippings to make
17_____ after the turkey is cooked. Then all we have to
do is take the stuffing out, carve the turkey and serve it. It's a
real harvest 18_____."