

Recipe Turkey

from the kitchen of _____

Figure $\frac{1}{2}$ lb per person (no leftovers)

Figure defrosting in refrigerator 24 hrs
per 5 lb + 2 days

Follow directions on Turkey or bag if
using a cooking bag. From Mom: cook covered,
with about $\frac{1}{2}$ " liquid in pan. Add salt, pepper
& onion on top of meat (over) serves _____

Decorative vertical text on the right side of the page:
dill
Paprika
Rasit
Sorra
Yaprak

For gravy: Pour juice into sauce pan, & add water to make a pint or quart. Add salt if needed. Bring to not quite a boil, and add 2 to 3 heaping teaspoons of corn starch mixed well with water (runny mixture) to gravy while stirring (will lump at bottom if not careful) and bring back to boil while stirring. Turn down heat and let simmer 3 to 4 minutes.

Potatoes: The smaller the pieces faster it cooks (30-45 min) with ~~pot~~ water $\frac{1}{2}$ way up $\frac{1}{4}$ of potatoes and salt.