



Hello Everybody!

We live in a small town in the big city of Minneapolis right across the street from a lake. The picture is my view out our front window. I just love it because we never know what we'll wake up to. Oftentimes it is just a regular day. But then there are the days that I look outside and *beeeee-line* for my camera because it's "different". The picture above was one of those days... "different". It's almost a ~stainless steel~ look to it, isn't it? Today as I sit down to type this out, it's blustery... a perfect day to be inside... with the winds howling outside.

I know there are many of you out there that are looking at your new **Turkey Roaster** and thinking, "How do I use this thing!?" And with Thanksgiving **HERE? YOU are my motivation.** Here is the direction for your **Holiday Turkey...** this is what I call the "standard recipe" that we promote with our Turkey Roaster...

Holiday Turkey

1 (12 pound) whole turkey
3/4 cup olive oil
2 tablespoons garlic powder
2 teaspoons dried basil
1 teaspoon ground sage
1 teaspoon salt
1/2 teaspoon black pepper
2 cups water



Preheat oven to 325 degrees F (165 degrees C). Clean turkey (discard giblets and organs), and place in Platinum Oval Roaster with a lid. In a small bowl, combine olive oil, garlic powder, dried basil, ground sage, salt, and black pepper. Using a basting brush, apply the mixture to the outside of the uncooked turkey. Pour water into the bottom of the oval roaster, and cover. Bake for 3 to 3 1/2 hours, or until the internal temperature of the thickest part of the thigh measures 180 degrees F (82 degrees C). Remove bird from oven, and allow to stand for about 30 minutes before carving.

Breakfast!! **It's what's for supper!** Many of you bought the Food Cutter this past Fair Season. I hope you are having as much fun with yours as I have with mine. Here is the ~basic~ technique for making Hash browns. The day I was taking

pictures of the hash browns process for this I decided to just add eggs, English muffins and fruit and have it for supper. The boys thought it was a **hoooot!** that we were having "breakfast for supper"! Turn things around for your kiddo's! See if you have the same reaction at your house as I did at mine! 😊



Hash-browns

Using Food Cutter, blade #2

Ingredients

4 medium sized potatoes

1 medium onion, peeled

Olive Oil

as desired

Salt & Pepper,

*Optional: Green Pepper

Directions:

Attach blade #2 to your Food Cutter. Shred up potatoes and onions. I shred them into a colander and then rinse them with cold water to get the excess starch out. Drain. .

Heat electric skillet to 400°. Pour olive oil into the bottom of the skillet, covering ½ to 2/3 of the bottom. When oil is hot add potato, onion mixture, season potatoes to your liking with salt and pepper. Cover. Turn heat down to 300° and let cook for 5 or so minutes. Add about a ½ cup of water. Turn potatoes and repeat. They should be done fairly quickly, typically around 10 minutes. Turn heat off and keep cover on while finishing up your other meal items.

*Optional green peppers... chop green pepper and add to potato and onion.

*If your potatoes 'stick' to the bottom too much, your heat is too high. The water at the '5-minute mark' helps to release them.



I have many things to be Thankful for... most importantly, *God and Family*. But one of my favorite things about Thanksgiving, aside from the whole "thankful" aspect of it, is *to have left-over turkey for remaking into meals*. I like to cut or tear it up into bite sized pieces, put 1 or two cups into a zip-lock and then throw them in the freezer. Don't forget to take a Sharpie and put a date on your zip-lock! Then on those occasions when you don't have much time to cook you have this turkey ready for quick meals! *Here's one that I tried out on my family the other night:*

Rosemary Turkey Pasta

in Slo-Cooker

Ingredients

2 cup cooked turkey, diced
1 cup corn or peas
2 stalks celery, chopped
2 carrots, sliced
2 tbsp dried Rosemary
1 tsp salt
2 tsp pepper
4 cups water
cup pasta, cooked according to package direction



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Directions:

Combine all ingredients, except pasta, in
slow-cooker. Heat on high for 1-hour. Check periodically to make sure it is a soup-like
texture. Prepare pasta according to directions. Turn slow cooker to a low temperature and
add cooked pasta. Heat together for 15-20 minutes. Adjust seasonings to your taste.

Serve with crackers. Texture should be similar to a thick or hearty soup.

* I sliced up the carrots using our food cutter, blade #5, to make this hearty dish a
little bit 'fancier'.

What are you going to do for your Holiday Gatherings? We always enjoy
playing games but one year I brought some doilies, holiday paper, sharp scissors
and we made **SNOWFLAKES!** Imagine a whole table full of kids and adults all
intensely cutting out paper snowflakes! We had quite the mess of clippings at the
end but our windows were beautiful that year and the kids (all ages!) had such fun.
This year I'm adding some glitter glue to this fun activity! I've attached some
snowflake cut ideas to the end of this if you'd like to try this, too!



Do you need a Turkey Roaster for the Holiday's? We have them in stock and ready to ship! Just give us a holler! Our *Holiday Special* is \$199 plus tax and

shipping. If you don't yet have one of our roasters's I believe you will be ecstatic to add it to your repertoire of cookware! **They are Quality!** And SUPER nice!

Need a special Christmas present for someone? Do you have a teens or twenties who should start their own household inventory? Think of cookware or Cutco Products! Just let us know what you might be thinking and a price range. We'll help you with some of the most needed or go-to items. They'll appreciate the quality... AS YOU DO!!

**We hope you have a
Blessed Thanksgiving!**

The Broberg

& Hecker Families



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