



KIM'S TIP: Avoiding Common Thanksgiving Dinner Cooking Mistakes

- **Frozen Turkey** – Depending on the size of your turkey, it can take 4 hours or more to thaw out. Make sure you allot enough time to defrost before you begin prepping it to cook. Remember not to overcook your turkey, it's a timely process but the end results are worth the wait!
- **Watery Gravy** – If you're noticing your gravy is not as thick as you would like, add cornstarch or flour to thicken it up. Making a roux also helps to thicken the gravy.
- **Dry Stuffing** – If you take the stuffing out of the oven and notice that it is dry, add either chicken or vegetable broth to it. Cover it tight with foil and bake about 20 minutes longer.
- **Dessert** – Want a homemade pie but do not have the time to make all the ingredients from scratch? Try buying pre-made pie shells. You can still customize the pie fillings and not have to worry about making the pie crust.
- **Not Enough Food** – The holidays can be filled with surprise guests that you may not have made enough food for. There may be plenty of turkey left but the other



sides are pretty much gone. In situations like this, it's good to have some veggies in the freezer or instant rice in the pantry. That way,

you can whip up a quick side dish to accommodate your extra guest.

- **Don't Be Afraid to Ask for Help!** – The holidays are usually gatherings for family and friends. Don't waste that precious time in the kitchen all by yourself while everyone else is enjoying each other's company. If someone asks if they can bring something or help you out, take advantage of the helping hand so that you can enjoy the holiday along with everyone else.