



HOMEMAKER HIGHLIGHTS

NOVEMBER 2022



Dear Extension Homemaker,

I hope you are enjoying the beautiful fall colors and the nice days we have been having. In this newsletter you will see an opportunity to join a newly formatted Recipe Club. You will also see some upcoming dates to remember. I am looking forward to the upcoming Christmas Bazaar and I hope you are too!

Many Thanks,
Jordan



*happy
fall*



Recipe Club

Join the newly formatted recipe club today!!
Seasonal recipes will be mailed *monthly* to you. Just call 270.651.3818 and give your name and address.

Did you know that November is National Banana Pudding Lovers Month?

There are so many different ways to make Banana Pudding. What is your favorite recipe?

Quick and Easy Banana Pudding

INGREDIENTS

- 1(3 1/2 ounce) package french instant vanilla flavor pudding and pie filling
- 1 1/2 cups milk
- 1/2 teaspoon vanilla extract
- 1 1/2 cups whipped topping, divided
- 40 vanilla wafers, divided
- 2 bananas, sliced, divided
- 1/4 cup caramel topping



DIRECTIONS

1. In a medium bowl combine pudding mix, milk and vanilla. With electric mixer, beat 1-2 minutes or until thickened.
2. Add 1 cup whipped topping.
3. In a 1 1/2 quart round dish layer half of wafers, bananas and pudding.
4. Drizzle with topping.
5. Repeat layers, ending with pudding.
6. Top with remaining 1/2 cup of whipped topping.
7. Sprinkle with 3 crushed cookies, if desired.

THAWING A TURKEY

If you are using a frozen bird, allow yourself enough time to thaw safely. As the turkey begins to defrost, any bacteria present BEFORE freezing can begin to grow. A frozen turkey left on the counter for more than two hours is risky. The outer layers of the food will be in "the Danger zone," (between 40° F and 140° F), an ideal temperature for bacteria to grow. Here are three better options:

- Refrigerator thawing: Allowing 24 hours for every 5 pounds in a refrigerator set at 40°F. Keep in mind that even a turkey soaking in a brine (salt and water) solution needs to be kept refrigerated.
- Cold water thawing: First, be sure the food is in a leak-proof package. Immerse the turkey in cold tap water and allow 30 minutes per pound. Change the water every 30 minutes until the turkey is thawed. Cook immediately.
- Microwave thawing: Follow the microwave manufacturer's instruction when defrosting a turkey. Plan to cook immediately because some areas may become warm and begin to cook during microwave thawing.



Make plans to attend the Homemaker Christmas Bazaar



BARREN COUNTY HOMEMAKER CHRISTMAS BAZAAR

NOVEMBER 19, 2022
8:00 AM - 1:00 PM

BARREN COUNTY EXTENSION OFFICE
1463 WEST MAIN STREET
GLASGOW KY 42141

Shop
LOCAL

BAKED GOODS . STOCKING STUFFERS .
SPECIALTY GIFTS . HOUSEHOLD ITEMS

SHOP FOR EVERYONE ON
YOUR CHRISTMAS LIST



EVENETS

November 16 Cooking With the Calendar 10 AM

November 19 Christmas Bazaar 8:00 to 1:00

**December 6 Christmas Lunch 11:30
Potluck with Homemaker Council
furnishing meat**