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your style, your story
Holiday Fun!
Delicious food for all your celebrations

Favorite Thanksgiving Recipes
Turkey, Stuffing, Pies and More

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REVITALIFT TRIPLE POWER WORKS.

HERE’S WHAT WOMEN ARE SAYING.*

L’Oréal invited women to try Revitalift Triple Power. See why they love it.

*Women were cast and compensated in an interview panel using Revitalift Triple Power Moisturizer for 2X a day for 14 days.

“...I saw it in my own skin and I was a huge skeptic.”

Jennifer C.

“My skin actually looked younger and I couldn’t believe it.”

Andrea W.

“It was like an investment in me... makes my skin feel revitalized.”

Veronica A.

“You’ll see a difference in your skin... I saw it in my own skin and I was a huge skeptic.”

Jennifer C.
SKEPTICAL?
HERE’S THE ANTI-AGING CREAM WOMEN CAN TRUST.

REVITALIFT
TRIPLE POWER

IMMEDIATELY, SKIN IS HYDRATED. IN ONE WEEK, SKIN IS VISIBLY FIRMER & WRINKLES ARE VISIBLY REDUCED.

PATENTED PRO-XYLANE + HYALURONIC ACID

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SEE RESULTS OR YOUR MONEY BACK, GUARANTEED®

SEE WHY OVER 200,000 WOMEN HAVE TRIED AND CONTINUE TO LOVE REVITALIFT. /
LASHES LOOK FULLER & THICKER IN 4 WEEKS.*

NEW LASH SENSATIONAL BOOSTING SERUM
Lash conditioning complex with Arginine and Pro Vitamin B5.

*Based on a 4-week consumer study.

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NEXT-LEVEL LASHES

Mascara has a new BFF—introducing NEW Lash Sensational Boosting Serum from Maybelline. This super-conditioning formula coats your lashes for big-time lushness, delivering fuller, thicker-looking lashes in just four weeks. Top with Lash Sensational Washable Mascara to lash out like never before.

“THIS SERUM WAS FANTASTIC... MY LASHES, WHICH WERE VERY UNIMPRESSIVE PRIOR TO USING THIS, NOW LOOK FULL... AND BEAUTIFUL.”
MICHELLE, NY

“COMBINED WITH THE MASCARA I HAD PEOPLE ASK ME IF I WAS WEARING FALSE LASHES...”
SARAH, NJ

“LOVE IT, IT WORKS... ALREADY RECOMMENDED IT BECAUSE IT WORKS. MAKES MY LASHES LOOK FULLER AND HEALTHY.”
CHRYSAL, AL

4 IN 5 WOMEN who tried Maybelline Lash Sensational Boosting Serum would recommend it to a friend.

FIRST STEP TO PERFECTION
Use 2x daily. The perfect step 1 to your morning mascara routine, this smart serum nourishes and fortifies, which means less fall-out during makeup removal.

PUMP UP THE VOLUME
With an ingenious fanning brush, this mascara creates layers of layers, from root to tip, for a full fan effect.

The quotes and statistics derived from a survey of 227 subscribers of Good Housekeeping, Harper’s BAZAAR, Marie Claire, Redbook, The Pioneer Woman Magazine, or Woman’s Day between the ages of 18 to 54 who use mascara at least 5 days per week and who did not use any lash serum in the past 12 months.
Introducing The Pioneer Woman’s Kitchen Appliance Collection by Hamilton Beach

Brighten your table and countertop with beautiful mix & match designs to fit your individual style!

—Ree

Available Exclusively at Walmart.com in December
Ahh...wintertime! It truly is the most wonderful time of the year. Winter means holidays, which means prepping and cooking the Thanksgiving meal, figuring out which Christmas cookies to make, searching for the perfect gifts, picking out the best tree on the lot, making (and delivering) cinnamon rolls to friends and neighbors—the works. All the way up to New Year’s Day, the winter months put me in this dreamy suspended state in which it seems like all my worries and cares get put on hold for a while. It’s the best feeling in the world.

Winter is also the perfect time to load up the family and head out on a ski trip! Ladd and I love Colorado, and we’ve been going to Vail, his childhood vacation spot, for many years now. It has become such a special place for us and I can never wait to get there. Sure, there are great shops and good food (and the occasional spa treatment!), but what I love most about Vail is that I get to unwind and reconnect with Ladd and the kids. There are no cattle to work, no homework to do, zero chores—I just love every minute of it. (See my essay about my mother-in-law, Nan, later in this issue for a throwback Vail photo of her and my father-in-law! Nan loved Vail just as much as I do.)

The magazine crew joined us for a day in the middle of a Vail family trip so they could learn a little more about the town and snap a photo of me on the mountain for the cover! Ladd and the boys were skiing that day, so I met them for a barbecue lunch near one of the ski lifts. I have to say, it was nice to ride the gondola down after lunch rather than having to ski to the bottom! I avoid skiing with my husband at all costs, but that’s another story for another time. I am also proud to say that of all the jackets the magazine crew brought for me to wear for my photo, I happened to choose one that cost just $49 on Amazon! (It’s a hooded faux-fur coat by Aofur.) Hey, it was comfy!

Friends, I hope this issue of the magazine gets you excited about winter and puts you in the holiday spirit. The food is yum, the stories are fun and I had the best time putting it all together. Thank you for celebrating with me!
Talk to Me!
Ree answers your questions about her recipes, style, home life and more.

Try Ree’s citrus-brined turkey on page 80!

Which holiday is your favorite for cooking and entertaining?
—Claire Chapel, Westwood, NJ

Thanksgiving! I love that it’s one meal. Christmas is wonderful, too, but you have all these different possibilities for Christmas Eve dinner and Christmas-morning brunch. The Thanksgiving meal is something I can wrap my head around every year. And I like the ritual of starting on Monday and prepping all week.

What’s the best way to store leftover baked goods and sweets?
—Becky Prodzinski, West Fargo, ND

I’m not very good at holding on to treats—they get eaten pretty quickly in our house! I don’t ever store homemade candies, because they’re just too delicious, but things like cookies, cinnamon rolls and other soft baked goods freeze well. I generally freeze them in their finished state, wrapped in plastic wrap and then in foil.

Have a question for Ree?
Send it to askree@hearst.com
How did Ladd get the nickname Marlboro Man?
—Kathy Anderson, Elyria, OH

Years ago when my best friend Hyacinth had her third child, I threw a baby shower for her and invited a bunch of people who had never been to my house. Ladd was on the porch, and as guests were arriving, I heard one of them, Carla Brown, say, “My gosh, who is that Marlboro Man sitting on the porch?” When I started my blog back in 2006, I thought you should never reveal your real name on the Internet, so I just referred to Ladd as Marlboro Man!

Holiday Giveaway!
Enter for a chance to win one of these kitchen appliances from Ree’s new collection. Twenty lucky readers will win! Visit thepioneerwomanmagazine.com/hb for more information.

How do you organize and store your recipes? Or do you know them all by heart?
—Sharon McKinney, Morgantown, WV

There’s no organization whatsoever! I have some recipes in my head, like chocolate sheet cake and cinnamon rolls, but I actually have to go back to my cookbooks to find things sometimes. I always laugh when I do that.
Imagine that you have only one day to put up all your Christmas decorations—and you're expecting several thousand visitors the next day. That's basically what it's like for Ree at The Mercantile before the holidays. Her general store, restaurant and bakery cover about 25,000 square feet, and Ree and her crew spend months planning how they're going to make every inch feel festive. (They start brainstorming in July!) All the prep is essential because most of the decorating has to happen on a single day. The Merc is closed only on Sundays, so the weekend before Thanksgiving, a team swoops in to set up six trees, a cookie-decorating station, a candy display and yards of twinkly lights and pine boughs. When it's all done, the place is a holiday wonderland. And just like on Christmas morning, the look on everyone's faces when they arrive makes all the planning worthwhile.

In 2016 (The Merc's first year), the holiday decorations went up on December 1, but Ree was so excited last year that she pushed up the date to just before Thanksgiving.
Ree’s favorite part of decorating The Merc for the holidays? The trees. “I love them because none of them are fancy—no gold lamé here. They’re so pretty with homey blown-glass ornaments.”
The rivalry between the University of Oklahoma Sooners and Oklahoma State Cowboys is legendary, and fans add money to their team’s jar to show their loyalty. The money is donated to charity, so in the end, everybody wins.

The kids’ section gets its own tree, covered with felt garland and ornaments. You’ll also find pint-size play kitchen gear (including a tiny stand mixer).

Christmas sweaters are a common sight around the store in December. Adelaide Young, left, who works as a barista, and her friends Payton and Jenise wore theirs one day when they met up at The Merc. Payton actually decorated his!
If taffy tastes like fried chicken, can you have it for dinner? It’s one of about 25 kinds of saltwater taffy the store stocks around the holidays, including other fun flavors like cinnamon roll, passion fruit, maple bacon and apple pie.

The Merc’s executive pastry chef, Virginia Fistrovich, used actual floor plans (plus six pounds of dough and a gallon and a half of icing) to create a scaled-down version of The Merc out of gingerbread. This year she’s going to make The Boarding House, too!
On weekends during the holidays, the bakery sells about 1,000 cookies a day, which explains why the chefs go through two tons of butter a week! The cookie options include sugar, molasses, gingerbread and snickerdoodle.

The bakery team set up a cookie-decorating station that’s open to all. They originally designed it for kids, but it’s just as popular with adults. A mere $2 buys you a cookie, a piping bag of frosting and all the sprinkles you can handle.
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Introducing Avery™, the hands-free faucet from American Standard. Engineered with touchless Selectronic® functionality, the Avery™ faucet allows you to turn the water on or off with a wave of a hand. Its soft, transitional design works beautifully in a wide variety of styles and design settings. It’s high-tech performance with stunning design for everyday life. Learn more at americanstandard.com
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TANGO ACROSS YOUR TONGUE

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Ree’s Holiday Gift Guide

Find something special for every person (and pet!) on your list.

Butterfly Mask, $30; soluckyfish.com
For Cowgirls

Red Seed Bead Bracelet, $20; themercantile.com

Polka Dot Peasant Top, $99; luckybrand.com

Daisey Earrings, $72; shiverandduke.com

Lime & Coconut Salty Sweet Body Scrub, $32; captainblankenship.com

Molly Slouchy Hobo Handbag in Dark Turquoise, $48; themercantile.com

Rifle Paper Co. Champion Shoes in Meadow, $60; keds.com

Cool Nights Pajamas, $94 for set; soma.com

Seven Sisters Tote in Floral, $36; rosannainc.com

TokyoMilk Anthemoessa Handcreme, $22; margotelena.com

Ree’s fave!
For Cowboys

Leather Power Bank, $29; gentsupplyco.com

Wooden Watch in Ebony 35, $134; treehut.co

Deerskin Work Gloves, from $22; themercantile.com

Builder Tool Pens, $6 each; alwaysfits.com

Hand Rescue, $10; olivinamen.com

Jackson Duffle in Woodland Camo, $118; sandlotgoods.com

Fielder Knife, $29; sogknives.com

Men's Flagship Flannel Shirt in Mazarine Blue Multi Plaid, $50; landsend.com

Cast-Iron Mustache Dish, $20; mothology.com

Classic Lip Balm Jar, $2; mycarmex.com

Buffalo Skull Cocktail Glass, $14; counter-couture.com

Leather Manicure Set, $59; markandgraham.com

Ladd’s fave!
For Little Cowpokes

- **Le Toy Van Toy Coffee Machine**, $40; jojomamanbebe.com
- **Liberty London Edgar’s Garden Piggy Bank**, $44; potterybarnkids.com
- **Sweet Corn Booties**, $25; uncommongoods.com
- **Plan Toys Assorted Fruit and Vegetable Play Set**, $27; bellalunatoys.com
- **BabyLit V Is for Vittles Book**, $10; themercantile.com
- **Wooden Rooster Puzzle**, $25; bellalunatoys.com
- **Bacon Bandages**, $6; themercantile.com
- **Buffalo Leggings**, $24; doodlepants.com
- **Grand Kitchen**, $199; tenderleaftoys.us
- **Horse Bookend**, $56; biscuit-home.com
- **For Little Cowpokes**

**For Little Cowpokes**

- **Wooden Rooster Puzzle**, $25; bellalunatoys.com
- **Bacon Bandages**, $6; themercantile.com
- **Buffalo Leggings**, $24; doodlepants.com
- **Grand Kitchen**, $199; tenderleaftoys.us
- **Horse Bookend**, $56; biscuit-home.com

**For Little Cowpokes**

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- **Buffalo Leggings**, $24; doodlepants.com
- **Grand Kitchen**, $199; tenderleaftoys.us
- **Horse Bookend**, $56; biscuit-home.com
Have Yourself a Very Merry Christmas!

Bear-y

New from the #1 New York Times Best-Selling Author-Illustrator of Mother Goose BRUCE

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For Pioneer Pets

Benebone Maplestick Dog Chew Toy, $11; amazon.com

Bright Sunflower Dog Collar, $23; upcountryinc.com

Ice Cream Cone Catnip Toys, $7.50 each or $18 for three; dolewhipdreams.etsy.com

The Foggy Dog Rosa Floral Natural Dog Bandana, $28; shopdogandco.com

Too Hot Two Handle Dog Bowl, $20; waggo.com

Gingham Button Down for Gentle Giants, $48; sirdogwood.com

Fleur Midnight Pillow Dog Bed, from $89; muttropolis.com

Cat Treat Jar in Poppy, $55; fiestafactorydirect.com

Frisco Steel-Framed Elevated Pet Bed, $23; chewy.com

The Foggys Dog Toy Floor All Natural Dog, $28; shopdogandco.com

Cat Treat Jar in Poppy, $55; fiestafactorydirect.com
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For the Homestead

Sausage Dog Decorative Bowl, $14; yonneeellen.etsy.com

Coral and Gold Minimalist Bud Vases, $40 for three; honeycomb-studio.com

Flower Market Butter Warmer, $60; mackenziechilds.com

Homesick Candle in Oklahoma, $30; uncommon goods.com

Oklahoma Icons Kitchen Towel, $15; vestigesinc.com

Cowgirl Notebooks, $7 for three; archiemcphee.com

Indaba Floral Wood Bowl, $16; acottageinthecity.com

Vera Bradley Acrylic Pitcher in Coral Floral, $30; lifeguardpress.com

Jute Trivet Hot Pad Set in Flower, $18 for two; connectedgoods.com

Cowgirl Notebooks, $7 for three; archiemcphee.com

Jadeite Butter Tub, $23; mosserglass.com

Cotton Gingham Coasters, $14 for six; caitlinwilson.com

Oklahoma Icons Kitchen Towel, $15; vestigesinc.com

Indaba Floral Wood Bowl, $16; acottageinthecity.com

Vera Bradley Acrylic Pitcher in Coral Floral, $30; lifeguardpress.com

Jute Trivet Hot Pad Set in Flower, $18 for two; connectedgoods.com

Cotton Gingham Coasters, $14 for six; caitlinwilson.com
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That’s a Wrap!

Take it from the gift wrappers at The Mercantile: Floral patterns, pretty ribbons and fun embellishments make a perfect package!

Gift wrapping is so important at Ree’s store, The Mercantile, that an entire section of the shop is dedicated to it! Wrappers use custom paper and raffia and top every box with faux blooms. Around the holidays, they add an ornament, too.
**Pink Buds**
Illustrated Botanicals Gift Wrap, $5, hallmark.com; Celebrate It 360 ¼" Sheer Anniversary Ribbon, $5, michaels.com; Factory Direct Craft Wood Roses, $4 each, amazon.com for similar

**Crowned Cow**
Floral Cow Gift Wrap by Shopcabin, $15, spoonflower.com; Two-Ply Natural Jute Cord, $3.50, joann.com; Mulberry Paper Rose with Wire Stem, $3 for two, squishnchips.etsy.com for similar

**Silver Bells**
Poinsettia Stripe Gift Wrap by Crystal Walen, $15, spoonflower.com; Paper Mart Silver ½" Tinsel Wire, $6.50, amazon.com; Fab Lab Silver Jingle Bells, $4.50 for 30, joann.com

**Mercantile Style**
The Pioneer Woman Blue Wrapping Paper, $6, themercantile.com; Sky Blue Matte Raffia Ribbon, $6, containerstore.com; LL Home DeLeon Collections Cast-Iron Metal Horseshoes, $20 for six, amazon.com
**Butterfly Effect**
Traditional Pink Floral Roll Wrap, $6, papyrusonline.com; Celebrate It 360 1½" Sheer Glitter Ribbon, $5, michaels.com; Monarch Butterfly with Wire, $7 for 12, embellishmentworld.com for similar

**Winter Berries**
Snow Berries Gift Wrap, $5.50, jillsonroberts.com for buying information; New Trend ½" Red Gingham Woven Edge Ribbon, $7, amazon.com; Artificial Snowed Pine Cone Hanging Branch, $8, afloral.com

**Rose Garden**
Roses and Polka Dots Gift Wrap, $5, hallmark.com; Solid Cherry Red Twine, $10, nashvillewraps.com; Ashland Open Rose Stem, $2, michaels.com

**Leafy Greens**
Camellia Garden Silver Foil Gift Wrap, $10, casparionline.com; Celebrate It Aria 2½ Linen Wired Vintage Blush Ribbon, $5, michaels.com; Ashland Eucalyptus Bunch, $4, michaels.com; ABC Monogram Pin, $14, thegreatlakesgoods.com
Inspire your trailblazer

Read the stories about pioneering young girls who grew up to be heroes

Give the 4-book gift set!

By New York Times bestselling author
BRAD MELTZER
and illustrated by Christopher Eliopoulos

OrdinaryPeopleChangeTheWorld.com
Find matching Christmas pajamas for the whole family on page 32.
Ree’s good friend Tiffany!

Mighty Israel Poe!
If you’ve followed Ree’s blog for a while, you’ve probably caught a glimpse of the Drummonds in matching holiday pajamas through the years. (Here they are in 2016 in a festive red plaid set.) It’s a fun tradition for everyone in the family—and the photos can’t be beat! This year, Ree’s longtime friends Tiffany and Steven Poe, who run Pawhuska’s historic Grandview Inn B&B, and their five adorable children (plus two Siberian huskies) agreed to get into the Christmas spirit early and model some matching pj’s. Ready to get your family in on the fun? Check out the Poes’ buffalo check set, plus a few other cute holiday styles.
Baby Night Sleeper, $40

Adult Long John Pajama Top and Pants, $44 each

Kids’ Short John Pajamas, $40

Classic Stripes Pajamas in Deep Blue Sea; hannaandersson.com

Kids’ Long John Pajamas, $44

Baby Night Night Sleeper, $40
Infant Sleep Sack, $25

Kids' Lounge Gown, $27

Nutcracker Ballet Pajamas; christmaspajamas.com

Adult Pajamas, $43

Lilly Children's Pajamas, $27
"A pretty velvet camisole is a versatile staple for me. It’s also cute under a slouchy sweater." — Ree

**Ree’s look**

- **Helena Long Gemstone Necklace**, $86; sarahcornwelljewelry.com
- **Mollie Jersey Blazer**, $105; joulesusa.com
- **Kymmy Clutch**, $102; AdriannaApell.com
- **Velvet Tank Top**, $26; attentionframes.com
- **Little Dogwood Earrings**, $72; wedreamincolour.com
- **720 High-Rise Super Skinny Jeans in Like Totally**, $60; levi.com
- **Rojas Mules**, $138; livefashionable.com

**Clothing and Accessory Photos:** Alison Gootee/Studio D; Styling: Anne Wlasewski. Halle Drummond: Kevin J. Miyazaki.
Take During the holidays, Ree occasionally trades in her beloved tunics for a pretty velvet top. How does her teenage niece Halle style the same piece?

"I love the fun paper-clip earrings and how the yellow cardigan makes the outfit pop!"—Halle
Strings Attached

This colorful tassel jewelry will make any outfit festive.

Boho Tassel Necklace in Teal, $36; greenorchyd.com
Flaunt Your Fringe Earrings, $15; modcloth.com

Halona Tassel Bracelet, $25; arhaus.com

Teal Tassel 4½" Seed Bead Earrings, $24; themercantile.com

Navy Tassel Wrap Bracelet, $62; effybee.com

Lilu Tassel Earrings in Multi, $62; shopshashi.com

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Lilu Tassel Earrings in Multi, $62; shopshashi.com

Teal Tassel 4½" Seed Bead Earrings, $24; themercantile.com
On the Lips

Try one of these pretty food- and drink-inspired lipsticks before you head out to your next holiday party.
On-trend style. Innovative fits. Designed to flatter women's bodies.

Lee.com | Walmart
“WHY DIDN’T WE DO THIS BEFORE” HAS A STARTING POINT.

You need to paint that room but you might not know how to begin. At Lowe’s, we can show you everything from taping to rolling, help you choose the color, and get you on your way with all the supplies. You’ll wonder why you didn’t do it sooner.
Welcome Home

See inside this charming Oklahoma cabin on page 54.

PHOTO: KEVIN J. MIYAZAKI. BORDER: GETTY IMAGES.
Western Wear
Rustic burlap ribbon and raffia stand in for tinsel on this ranch-inspired tree. The trunk is draped in a cowhide rug, and topping it all off: a cowboy hat!

O Christmas Trees
Don’t you just love a theme tree? Check out these fun ornaments—and add some to your collection.
Flower Power
You don't have to wait until spring to fill your house with flowers: Cover a tree in bright, cheerful faux blooms.

Tatum Light Pink Fabric Texture Wallpaper, $36 per roll; brewster wallcovering.com
The Sweetest Things

Holiday bakers will appreciate all the miniature treats on this tree—and the candy-like felt garland.
**Western Wear**
1. Ivory Printed Faux Cowhide Rug, $150; worldmarket.com
2. Tan Banded Western Hat Ornament, $10; christmastraditions.com
3. Shiny Teal Glass Ball Ornaments, $21 for eight; christmascentral.com
4. Wild West Silver Steer Cow Skull Ornament, $6; christmascentral.com
5. Cowgirl Boot Ornament, $20; oldworldchristmas.com
6. Basset Hound Ornament, $15; oldworldchristmas.com
7. Shiny and Matte Teal Glass Ball Ornaments, $10 for 24; christmascentral.com
8. Raffia Ribbon, $6; michaels.com
9. State of Oklahoma Ornament, $19; oldworldchristmas.com
10. 4" Burlap Wired Ribbon, $10; michaels.com

**Flower Power**
1. Gingham Tree Skirt, $97; wayfair.com
2. Pink and Green Confetti Rose Bush, $17; joann.com
3. Matte and Pearl Mint Green Glass Ball Ornaments, $8 for nine; christmascentral.com
4. Cream Peony Bush, $17; joann.com
5. Blue Real Touch Hydrangea Spray, $17; joann.com
6. Indented Flowers Glass Ornament, $7; bronners.com
7. Magnolia Ornament, $14; oldworldchristmas.com
8. Shiny and Matte Pink Glass Ball Ornaments, $15 for nine; christmascentral.com
9. Gilded White Poinsettia, $13; christmascentral.com
10. Red Mixed Rose Bush, $17; joann.com

**The Sweetest Things**
1. Fringed Burlap Tree Skirt, $59; ballarddesigns.com
2. Felt Ball Garland, $29; crateandbarrel.com
3. Frosted Donut Ornament, $13; papersource.com
4. Stand Mixer Ornament, $13; oldworldchristmas.com
5. Cinnamon Roll Ornament, $12; christmastraditions.com
6. Rolling Pin Ornament, $59; amazon.com
7. Copper Colander Ornament, $10; worldmarket.com
8. Hand Mixer Ornament, $17; amazon.com
9. Red Velvet Cake Ornament, $13; oldworldchristmas.com
10. Old Gold Glass Ornament Balls, $16 for four; jamaliarden.com
CHEERS to the HOLIDAY!

“Lift Your Glass to Your Favorite Tradition”

Please enjoy our wines responsibly. ferrari-carano.com
Nuts about Nutcrackers

For decades, these colorful wooden soldiers have played a starring role at Christmastime. See where the tradition began—and start your own collection.

There’s nothing like a nutcracker to give you a little twinge of nostalgia. The sight of one certainly takes you back to her childhood. As a kid, she danced in the Bartlesville Nutcracker ballet, and every year, Ga-Ga (her grandmother) would gift her a new nutcracker. These collectibles have been popular in the United States for decades, ever since American soldiers stationed in Germany started buying them at holiday markets. Then, in 1954, famed choreographer George Balanchine’s version of the Nutcracker ballet debuted in New York City, securing the nutcracker’s position as a holiday classic. “I just love them,” Ree says. “To me, seeing a nutcracker means the holidays have arrived.”

Home on the Range Nutcracker, $35; wayfair.com

Ree’s favorite!

Hollywood Bold Color Chubby Nutcracker, $60; shady-maple.com

Champagne Nutcracker, $60; pier1.com

Go Custom
You can order a nutcracker designed to look like anyone you want (here’s The Pioneer Woman herself!), From $150; reallycoolnutcrackers.com
Meet the Original

This guy may look a little grumpy (after all, he’s about 150 years old!), but he has plenty to share about nutcracker history. He’s an original 1870s nutcracker from Germany, currently on display in the Nutcracker Museum in Leavenworth, WA.

Miner Details
In the 1870s, carpenter Wilhelm Füchtner started making and selling tall, angular nutcracker figures like the ones we know today. He lived in a mining region in Germany called the Erzgebirge; after the mines were exhausted in the late 1800s, many miners turned their woodworking hobby into a full-time job, hand-carving and selling nutcrackers similar to this one.

Stern Expression
Many nutcrackers sport a tough, almost angry look. According to German lore, this scares away evil-doers.

Wear and Tear
In the 1800s, nutcrackers were so common that replacing them wasn’t a huge deal. A family just tossed their worn, broken ones into the fireplace and got a new one. For this reason, old nutcrackers in good condition, like this one, can sell for $1,000 or more.

Signs of Authority
Nutcrackers often look like kings and soldiers; crafting and buying these likenesses were a safe way for everyday citizens to poke fun at authority figures.

Choice Materials
Many original nutcracker carvers preferred linden wood. It’s hard enough to crack a nut but soft enough to carve. Traditionally, the bodies were turned on a lathe then finished and painted by hand.

Country of Origin
Many nutcrackers are stamped on the bottom with the country of origin and the manufacturer. If you encounter one that’s stamped “Expertic” or “GDR,” it was likely made in Soviet-controlled East Germany. Between the end of WWII and the fall of the Berlin Wall in 1989, the East German government subsidized nutcracker factories, then sold the figures around the world.
Nothing but Nutcrackers

An exhibit of more than 6,000 figures at the Nutcracker Museum in Leavenworth, WA (nutcrackermuseum.com) was decades in the making. Arlene Wagner, a former ballet teacher, and her husband started collecting them in the 1960s, and in 1995, they opened the museum, which includes traditional nutcrackers from the 1800s as well as some wacky ones, like an Elvis and a Snow White with the Seven Dwarfs. Check out some of these favorites.

With its perky ears and blue coat, this bunny resembles Peter Rabbit.

This smiling skateboarder, crafted in 2016, proves that not all nutcrackers look angry.

Most companies make figures inspired by the Nutcracker ballet, like this Mouse King by Steinbach.

With its perky ears and blue coat, this bunny resembles Peter Rabbit.

This farmer is one of the newest nutcrackers at the museum. He’d be at home on Ree’s ranch!

Made in 1997, this Tin Man is outfitted with an axe, an oil can—and a big heart.

This nutcracker from West Germany is one of dozens of Santas in the museum’s collection.

This decked-out toothy town crier comes with a brass bell.

This valuable 1820 Napoleon is more fragile than he looks: He’s made of papier-mâché.

“Luke, I am your... nutcracker.” Star Wars fans will love Steinbach’s version of the iconic villain.

Aside from the wooden lever sticking out of the back, this King Tut hardly looks like a nutcracker.

Artist Susan Milford painted detailed faces on her nutcrackers, as she did with this jester.

The nutcracker on this rare custom piece is hidden in the kangaroo’s pouch.
Happier Paw-lidays with Your Furry Friend

The holidays are a time to enjoy friends and family. Make sure to include your pet in the celebrations. Here are a few of our favorite ways to get Fido involved in the festivities:

WINTER WALK
Even though the days are shorter, that doesn’t mean you can’t enjoy the outdoors with your dog. Take him on a walk around the neighborhood to check out the twinkling holiday lights and decorations.

FAMILY PHOTO OP
What’s cuter than holiday cards featuring the family dog? To get the best pose from your pet, give him plenty of exercise first. Releasing energy will keep your pup relaxed and focused so you can get a good shot. Shoot in the outdoors, as flash photography can be frightening for dogs.

CANINE CUDDLES
Take a break from all the hustle and bustle to curl up with your favorite fur ball. With so much going on, he’ll benefit from some extra attention and you’ll enjoy the much-needed opportunity to recharge.

SEASON’S EATINGS
Everyone gets excited for delicious holiday dishes, and dogs are no different. While you indulge in your favorite holiday fare, drive your Beggin®-obsessed buddy bonkers with a lineup of tantalizing and tasty treats made with real meat as the #1 ingredient.

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Kyle Hatfield turned this cabin in Park Hill, OK, into a dreamy spot for family gatherings.
Kyle Hatfield is Oklahoma’s ultimate outdoorsman. Every moment he’s not manning his vintage housewares shop, American Hatfield, in Broken Arrow, he’s hiking, camping or boating. For years he slept in a tent, but in 2016 he decided to create a more comfortable, permanent place to stay near Lake Tenkiller, his family’s go-to vacation spot in the foothills of the Ozark Mountains. He came across a 1969 trailer that had been converted into a cabin, and the place just felt like home. “As soon as I saw it, I thought of my grandparents,” Kyle says. He didn’t want to change much about the outside. “It was already warm and inviting, and I didn’t want to disrupt that.” But he spent a lot of time outfitting the inside with a stylish mix of antique wood tables, custom upholstered chairs and lots of plaid textiles. Now it’s a spot his entire family enjoys. “When she was alive, my mom loved the lake; she would stay there by herself in a little trailer,” he says. “I wanted to keep that love going by creating a place where my siblings and nephews could make memories.”
Kyle isn’t a hunter, but he collects antlers and taxidermy, along with vintage tobacco pipes and nature-themed paintings. The lamps were passed down from his late aunt, who shared his love of Native American–inspired art.
The wood-fired stove was a huge selling point for Kyle. He surrounded it with custom club chairs, a plush leather sofa from Restoration Hardware and accent tables made from tree trunks.

Kyle installed two bunk beds in the guest room and found comfy flannel bedding at Walmart. “Every cabin needs some buffalo check,” he says.
Kyle wanted his shop to feel like an old general store (much as Ree did with The Merc). He inherited the counters and vintage scales from his aunt and uncle and filled the rest of the space with his own antiques.

Buying and collecting antiques is in Kyle’s DNA: His aunt and uncle owned an antiques store and his family would often tag along as they traveled around Oklahoma on shopping trips. A year after his uncle passed away in 2013, Kyle decided to carry on the tradition and open a shop of his own: American Hatfield. Kyle stocks his store with a mix of clothes, novelty items and home goods, like Woolrich flannel shirts and old-school camping gear. He also has a line of candles. “At first we just kept them at the register so people could grab them as gifts,” Kyle says. He ended up selling out of his first batch in a weekend, and now they’re his best sellers.
Incense is always burning at the front of the shop; the colorful boxes line one of the walls.

Kyle pours each of his candles by hand. They have outdoorsy scents like Campfire, Sequoia and Smoky Mountains.

He loves Pendleton blankets so much he used one as color inspiration for his home.

Kyle is likely a descendant of the Hatfield family of the famous Hatfield-McCoy feud. A photo of them hangs by the entrance.
DEAR FRIENDS,

Whether you’re making Christmas cookies or Thanksgiving dinner rolls, the best part of baking is sharing the bounty with your dear ones. That’s why we make the very best flour—because baking is a way to share your talents and show your love. May these precious gifts shine through in everything you bake.

To Your Good Health,

Bob Moore

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Home Cooking

Find Ree’s favorite pie crust—and four great fillings—on page 87.
Healthy cooking made quick & easy, and now, with a touch of The Pioneer Woman Style!

Available exclusively at Walmart
Includes the tempered glass lid and Ree's exclusive recipes.

Join the Instant Pot Facebook Community, www.facebook.com/groups/instantpotcommunity
Ree’s Family Meals

There’s something for everyone in this new batch of dinners!

- Slow-Cooker White Chicken Chili
- Sweet-and-Sour Pork Meatballs with Pineapple
- Coconut Curry Shrimp with Potatoes and Kale
- Penne with Cauliflower and Caramelized Onions
- Peanut Chicken with Green Beans
- Beef Taco Skillet
- Steak Sandwiches with Wasabi Cream Sauce
- Turkey Tetrazzini
- Pepperoni Pizza Stuffed Potatoes
Slow-Cooker White Chicken Chili

Prep time: 20 minutes ★ Total time: 7 hours 50 minutes ★ Makes: 4 to 6 servings

3 skinless, boneless chicken breasts (about 1½ pounds)
1 tablespoon ground cumin
1 tablespoon ground coriander
2 teaspoons dried oregano
½ teaspoon paprika
½ teaspoon crushed red pepper flakes
1 teaspoon kosher salt
Black pepper, to taste
2 15-ounce cans cannellini beans, drained and rinsed
2 4-ounce cans chopped green chiles
2 garlic cloves, minced
2 cups low-sodium chicken broth
½ cup heavy cream
2 tablespoons masa harina
1 10-ounce bag frozen corn
Grated monterey jack cheese and chopped avocado, for topping
Lime wedges, for serving

1 Put the chicken breasts in a 6- to 8-quart slow cooker. Mix the cumin, coriander, oregano, paprika, red pepper flakes, salt and a few grinds of pepper in a small bowl. Sprinkle the spices over the chicken.

2 Add the beans, green chiles, garlic and chicken broth to the slow cooker and stir it all around. Cover and cook on low until the chicken is cooked through and easy to shred, 7 to 8 hours.

3 Remove the chicken to a medium bowl and shred with two forks.

4 Combine the heavy cream and masa harina in a small bowl. Mix until smooth.

5 Return the chicken to the slow cooker along with the masa mixture and corn. Cover and cook until the chili is thickened and the corn is warmed through, about 30 minutes. Ladle the chili into bowls and top with cheese and avocado. Serve with lime wedges.
Sweet-and-Sour Pork Meatballs with Pineapple

Prep time: 45 minutes ★ Total time: 45 minutes
Makes: 4 to 6 servings

1 pound ground pork
½ small onion, finely diced
1 large egg
½ cup breadcrumbs
½ teaspoon crushed red pepper flakes, plus more to taste
1 teaspoon kosher salt
Black pepper, to taste
1½ cups beef broth
½ cup white wine vinegar
½ cup sugar
2 tablespoons soy sauce
2 tablespoons cornstarch
¼ cup vegetable oil, for frying
¼ cup all-purpose flour
2 red bell peppers, chopped
1½ cups fresh pineapple chunks
2 scallions, sliced
Cooked white rice, for serving

Mix the pork, onion, egg, breadcrumbs, red pepper flakes, salt and a few grinds of pepper in a medium bowl with your hands. Roll into 36 to 38 small balls and place on a baking sheet. Freeze until firm, about 15 minutes.

Whisk the beef broth, vinegar, sugar, soy sauce and cornstarch in a medium bowl. Set aside.

Heat 3 tablespoons vegetable oil in a large skillet over medium-high heat. Put the flour on a large plate. Roll the meatballs in the flour.

Fry the meatballs in two batches until browned, turning occasionally, about 4 minutes per batch. Remove the meatballs to a paper towel–lined plate.

Pour off the oil from the skillet and wipe out the pan. Add the remaining 1 tablespoon vegetable oil and heat over medium-high heat. Throw in the bell peppers and cook, stirring, until the peppers brown in spots, 3 minutes. Add the pineapple and cook, stirring gently, 1 minute. Stir in the scallions.

Pour the broth mixture into the skillet, then add the meatballs. Reduce the heat to medium and cook, stirring, until bubbly, about 5 minutes. Season with salt and red pepper flakes. (Hint: This dish is especially yummy if it’s a little spicy!) Serve over rice.

“These meatballs also make a great holiday appetizer.”
Coconut Curry Shrimp with Potatoes and Kale

Prep time: 35 minutes ★ Total time: 1 hour ★ Makes: 4 to 6 servings

- ½ cup coconut milk
- 2 tablespoons honey
- Juice of 1 lime
- 1¼ pounds large shrimp, peeled and deveined
- 2 pounds small red bliss potatoes, halved
- ¼ cup vegetable oil
- 2 tablespoons plus 1 teaspoon curry powder
- ½ teaspoon kosher salt, plus more to taste
- Black pepper, to taste
- ½ bunch kale, leaves stripped from the stem and torn into small pieces
- 1 cup panko breadcrumbs
- ½ cup sweetened shredded coconut
- 6 tablespoons salted butter, melted

1. Whisk the coconut milk, honey and lime juice in a large bowl. Add the shrimp and toss to coat. Cover and let marinate in the refrigerator, 15 to 20 minutes.

2. Meanwhile, position racks in the upper and lower thirds of the oven; preheat to 425°. Toss the potatoes with 2 tablespoons vegetable oil, 1 teaspoon curry powder, the salt and a few grinds of pepper in a bowl. Spread out on a rimmed baking sheet. Roast on the lower oven rack, turning, until browned, 20 minutes.

3. Toss the kale with the remaining 2 tablespoons vegetable oil in a medium bowl. Remove the baking sheet from the oven and toss the kale with the potatoes. Return to the oven and bake until the kale is crisp, 12 to 15 minutes; season with salt and pepper.

4. Meanwhile, combine the breadcrumbs, coconut and the remaining 2 tablespoons curry powder in a medium bowl. Stir in the melted butter until evenly combined.

5. Set a rack on another rimmed baking sheet. Pat the shrimp dry, then dredge in the breadcrumb mixture and place on the rack. Bake on the upper oven rack until the shrimp begin to curl and the breading is browned and crisp, 12 to 15 minutes. Serve the shrimp with the potatoes and kale.
Penne with Cauliflower and Caramelized Onions

Prep time: 1 hour ★ Total time: 1 hour 10 minutes ★ Makes: 4 to 6 servings

- ½ cup golden raisins
- 1 stick unsalted butter
- 1 large onion, thinly sliced
- 2½ teaspoons kosher salt, plus more for the pasta water
- Black pepper, to taste
- 1 large head cauliflower, cut into florets
- 12 ounces penne

1. Cover the raisins with 1 cup hot water in a bowl and let sit until plump, about 15 minutes. Drain and set aside.

2. Meanwhile, melt 4 tablespoons butter in a large skillet over medium heat. Add the onion, 1 teaspoon salt and a few grinds of pepper and cook, stirring occasionally, until the onion is softened and a deep golden brown, 20 to 25 minutes. Remove from the pan and set aside.

3. Melt the remaining 4 tablespoons butter in the same skillet over medium heat. Add the cauliflower, ¾ cup water, 1 teaspoon salt and a few grinds of pepper and cook, tossing occasionally, until the water is evaporated and the cauliflower is tender and turning golden brown in some spots, 20 to 25 minutes.

4. While the cauliflower cooks, bring a large pot of salted water to a boil. Cook the pasta according to the package directions for al dente. Reserve 1½ cups cooking water, then drain.

5. Add the pasta, caramelized onion, parsley, parmesan, pine nuts, lemon zest, lemon juice, garlic, red pepper flakes, 1 cup reserved cooking water, the remaining ½ teaspoon salt and a few grinds of pepper to the skillet with the cauliflower. Cook, stirring constantly and adding more cooking water if needed, until the cheese is melted and the ingredients are well combined, 1 to 2 minutes. Gently fold in the raisins. Top the pasta with more parmesan, if desired.
Peanut Chicken with Green Beans

Prep time: 50 minutes ★ Total time: 50 minutes ★ Makes: 4 to 6 servings

½ cup canned coconut milk
½ cup creamy peanut butter
¼ cup soy sauce
2 tablespoons light brown sugar
½ teaspoon hot chili oil
Juice of 1 lime
¼ cup vegetable oil
12 ounces green beans, trimmed
6 skinless, boneless chicken thighs, cut into small pieces
1 teaspoon kosher salt
Black pepper, to taste
2 garlic cloves, minced
2 tablespoons chopped peeled fresh ginger
1 tablespoon curry powder
Cooked spaghetti, for serving
1 cup salted roasted peanuts, roughly chopped
½ cup chopped fresh cilantro

1. Combine the coconut milk, peanut butter, soy sauce, brown sugar, chili oil, lime juice and 1 cup water in a medium bowl. Set aside.

2. Heat 1 tablespoon vegetable oil in a large skillet over medium-high heat. Add the green beans and cook, tossing, until slightly browned, about 5 minutes. Transfer to a large bowl.

3. Season the chicken with the salt and a few grinds of pepper. Add 1 tablespoon vegetable oil to the skillet, then add half of the chicken and cook, stirring occasionally, until browned and mostly cooked through, about 10 minutes. Add to the bowl of beans. Repeat with the second batch of chicken.

4. Add the remaining 1 tablespoon vegetable oil to the skillet. Stir in the garlic and ginger and cook over medium heat until fragrant and starting to brown, 30 seconds to 1 minute. Add the curry powder and stir until toasted, about 20 seconds.

5. Pour the coconut milk mixture into the skillet and scrape up any browned bits. Add the chicken and green beans and cook until the mixture boils and thickens slightly, about 4 minutes. Stir in ¼ cup water to thin the sauce if necessary; cook for another minute. Serve over spaghetti and top with the peanuts and cilantro.

“I always use chicken thighs for stir-fries. I love the flavor and texture.”

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Beef Taco Skillet
Prep time: 35 minutes ★ Total time: 35 minutes
Makes: 4 to 6 servings

6 6-inch corn tortillas
1½ pounds ground beef
2 teaspoons chili powder
2 teaspoons ground cumin
1 teaspoon kosher salt
Black pepper, to taste
1 tablespoon vegetable oil
2 small sweet potatoes (about 1 pound), peeled and cut into ½-inch pieces
1 14.5-ounce can black beans, drained and rinsed
1 chipotle chile in adobo, chopped, plus 1 teaspoon sauce from the can
2 cups jarred salsa
Chopped avocado, thinly sliced radishes, crumbled queso fresco, and sliced scallions, for topping

1 Lightly char the tortillas over the flame of a gas burner. Let cool, then tear into large pieces.
2 Heat a large cast-iron skillet over medium-high heat. Add the ground beef and season with the chili powder, cumin, salt and pepper.
3 Cook, breaking up the meat, until browned, about 5 minutes. Remove the beef to a bowl and set aside.
4 Add the vegetable oil and sweet potatoes to the skillet. Cook, stirring occasionally, until browned around the edges and beginning to soften, 5 to 7 minutes.
5 Add the black beans, chipotle, adobo sauce and ¼ cup salsa to the sweet potatoes. Stir in the beef and 1 cup water and cook, stirring often, until slightly thickened and the sweet potatoes are tender, 5 to 7 minutes.
6 Stir in the remaining 1¾ cups salsa and add a little more water if you like a saucier dish. Stir in the tortilla pieces. Serve immediately with your favorite toppings.

“Try a new take on taco night with this one-pan dinner!”

**STEP BY STEP**

1. Lightly char the tortillas over the flame of a gas burner. Let cool, then tear into large pieces.
2. Heat a large cast-iron skillet over medium-high heat. Add the ground beef and season with the chili powder, cumin, salt and pepper.
3. Cook, breaking up the meat, until browned, about 5 minutes. Remove the beef to a bowl and set aside.
4. Add the vegetable oil and sweet potatoes to the skillet. Cook, stirring occasionally, until browned around the edges and beginning to soften, 5 to 7 minutes.
5. Add the black beans, chipotle, adobo sauce and ¼ cup salsa to the sweet potatoes. Stir in the beef and 1 cup water and cook, stirring often, until slightly thickened and the sweet potatoes are tender, 5 to 7 minutes.
6. Stir in the remaining 1¾ cups salsa and add a little more water if you like a saucier dish. Stir in the tortilla pieces. Serve immediately with your favorite toppings.
Steak Sandwiches with Wasabi Cream Sauce

Prep time: 30 minutes ★ Total time: 2 hours 30 minutes ★ Makes: 6 servings

**SAUCE**

- ½ cup sour cream
- ¼ cup mayonnaise
- 1 tablespoon chopped fresh cilantro
- 1 to 2 teaspoons prepared wasabi paste
- 1 garlic clove, grated
- ¼ teaspoon kosher salt, plus more to taste
- Black pepper, to taste

**STEAK**

- 2 pounds sirloin steak (about 1 inch thick)
- Olive oil, for drizzling
- 1 teaspoon kosher salt
- Black pepper, to taste
- 6 ciabatta rolls, split open
- 6 ounces sliced havarti or Swiss cheese
- 3 cups baby arugula
- Potato chips, for serving

1. For the sauce: Combine the sour cream, mayonnaise, cilantro, wasabi, garlic, salt and a few grinds of pepper in a small bowl. Cover and refrigerate 2 hours.

2. For the steak: Preheat the oven to 425°. Heat a large cast-iron skillet over medium-high heat until hot. Drizzle the steak with olive oil and sprinkle with the salt and a few grinds of pepper. Add to the skillet and cook until browned, about 2 minutes per side.

3. Transfer the skillet to the oven and cook 5 to 7 minutes for medium rare. Remove steak to a cutting board and let rest.

4. Meanwhile, place the bottom halves of the rolls on a baking sheet and top with the cheese. Bake until the cheese starts to melt, about 3 minutes.

5. Slice the steak and place on the roll bottoms. Top with the arugula. Spread most of the wasabi sauce on the top halves of the rolls and close the sandwiches. Serve with potato chips and the remaining wasabi sauce for dipping—it goes great with the potato chips!
Turkey Tetrazzini

Prep time: 40 minutes ★ Total time: 1 hour
Makes: 4 to 6 servings

1 teaspoon kosher salt, plus more for the pasta water
12 ounces bow-tie pasta
6 tablespoons salted butter
4 garlic cloves, minced
1 pound white mushrooms, quartered
1 cup dry white wine
Black pepper, to taste
¼ cup all-purpose flour
4 cups turkey or chicken broth, plus more if needed
1 8-ounce package cream cheese, cubed and softened
3 cups shredded or diced leftover roast turkey
1 10-ounce box frozen chopped spinach, thawed and squeezed dry
1 cup shredded Italian cheese blend
½ cup grated parmesan cheese
½ cup breadcrumbs

1 Preheat the oven to 350°. Bring a large pot of salted water to a boil. Add the pasta and cook according to the package directions for al dente. Drain.
2 Meanwhile, melt 4 tablespoons butter in a large pot over medium heat. Stir in the garlic and cook until fragrant, about 1 minute. Throw in the mushrooms, then add the wine and ½ teaspoon salt; season with pepper. Cook, stirring occasionally, until the liquid reduces by half, 10 to 12 minutes.
3 Sprinkle the flour over the mixture, then stir to combine. Pour in the broth and bring to a boil. Cook, stirring, until the sauce is thick, 10 to 12 minutes.
4 Stir in the cream cheese until incorporated. (Don’t worry if it seems a little lumpy at first. That will go away!)
5 Add the turkey, spinach, cheese blend and parmesan. Stir until combined; add the remaining ½ teaspoon salt and pepper to taste. Stir in the pasta. If the mixture is too thick, splash in ½ cup more broth.
6 Pour the whole shebang into a large casserole dish and smooth the surface. Melt the remaining 2 tablespoons butter in the microwave. Mix with the breadcrumbs, then sprinkle on the casserole. Bake until bubbly, 20 to 25 minutes.
Pepperoni Pizza Stuffed Potatoes

Prep time: 30 minutes ★ Total time: 1 hour 40 minutes ★ Makes: 4 to 6 servings

6 russet potatoes (about 3½ pounds)
1 tablespoon olive oil
1 teaspoon garlic salt
2½ teaspoons kosher salt
Black pepper, to taste
1 cup whole milk
1 cup ricotta cheese
½ cup grated parmesan cheese

4 tablespoons salted butter, softened
1 garlic clove, grated
1 tablespoon chopped fresh basil
½ teaspoon dried oregano
1 6-ounce package sliced pepperoni, cut into quarters
2 13-ounce jars pizza sauce, warmed
1½ cups shredded mozzarella cheese

1 Preheat the oven to 350°. Poke a few holes in the potatoes with a fork. Rub the potatoes all over with the olive oil, then sprinkle with the garlic salt, ½ teaspoon kosher salt and a few grinds of pepper. Place on a baking sheet. Bake until the potatoes are tender and can easily be pierced with a fork, 55 to 60 minutes.

2 Cut the potatoes in half lengthwise. One at a time, hold each half with a towel and scoop out the flesh into a bowl, leaving the skins intact so that they can be stuffed. Place the skins back on the baking sheet.

3 Mash the potatoes with the milk, ricotta, parmesan, butter, garlic, basil, oregano, the remaining 2 teaspoons kosher salt and a few grinds of pepper. Mix in all but ¼ cup pepperoni.

4 Spoon the potato mixture into the potato skins on the baking sheet. Top each with 1 tablespoon pizza sauce and sprinkle evenly with the mozzarella and remaining pepperoni. Bake until the cheese is melted, 10 to 15 minutes. Serve the potatoes with the remaining sauce.

“Load up these potatoes with your favorite pizza toppings!”
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When the Instant Pot first came out, I didn’t pay it much mind. I figured, I have Dutch ovens, I have a slow cooker—I’m all set. But then my best friend, Hyacinth, who had been evangelizing about the multi-cooker for months and months, gave me one for my birthday. I used it to make pot roast and it was magic: My usual three-hour-plus roast was ready in an hour—and I swear it was juicier than ever (plus, the stream of steam that comes out at the end is so satisfying!). I was so excited about the Instant Pot that I partnered with the company to create my own collection, and it’s finally here! To celebrate, I’m sharing an Instant Pot version of my Dr Pepper pulled pork. The original recipe appeared in the first issue of my magazine, but that one took about six hours of low-and-slow cooking in the oven—this one takes just an hour. Friends, I’m giving you back five hours of your life!

**Instant Pot Spicy Dr Pepper Pulled Pork**

- Prep time: 20 minutes ★ Total time: 1 hour ★ Makes: 8 to 10 servings

1. Break apart the onion quarters and place in a 6-quart Instant Pot. Season the pork with the salt and pepper and place on top of the onions. Top with the chipotles, Dr Pepper, garlic and brown sugar and stir to combine.
2. Lock the lid and set the vent to the sealing position. Set the cooker to manual high pressure and set the timer for 35 minutes. When the time is up, allow to naturally vent for 10 minutes, then carefully release the remaining pressure and remove the lid. Remove the pork to a cutting board using a slotted spoon and shred. Skim off as much fat as possible from the cooking liquid with a ladle or spoon. Return the pork to the pot and stir.

**Ingredients**

- 1 large yellow onion, quartered
- 1 boneless pork shoulder (3 to 3½ pounds), cut into chunks
- 2 tablespoons kosher salt
- Black pepper, to taste
- 1 11-ounce can chipotle chiles in adobo sauce
- 1 12-ounce can Dr Pepper (or use cola)
- 4 garlic cloves, smashed
- 2 tablespoons packed dark brown sugar
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**Cowboys vs.**

It’s time for a holiday happy hour. Pick a cocktail—and a snack!

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**Sweet Spicy Smoky Nut Mix**

Prep time: 15 minutes  
Total time: 35 minutes  
Makes: 6 to 8 servings

- 4 strips bacon, chopped  
- 4 tablespoons salted butter  
- 1/2 cup packed dark brown sugar  
- 2 teaspoons five-spice powder  
- 1/2 teaspoon cayenne pepper  
- 1/2 teaspoon kosher salt  
- 2 cups roasted mixed nuts  
- 2 cups oyster crackers

1. Preheat the oven to 300°. Line a baking sheet with foil.
2. In a large nonstick skillet, cook the bacon over medium heat until crispy, about 5 minutes. Remove and drain on paper towels.
3. Pour off most of the bacon fat from the hot skillet and add the butter. Add the sugar, five-spice powder, cayenne, salt and 1 to 2 tablespoons water; stir until the sugar dissolves and everything is combined. Add the nuts and crackers and stir to coat.
4. Spread the mixture on the baking sheet and bake, tossing a few times, until golden brown, about 20 minutes. Pour into a bowl and stir in the bacon. Serve warm or at room temperature.

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**Mulled Cider with Bourbon**

Prep time: 10 minutes  
Total time: 1 hour  
Makes: 6 to 8 servings

- 1/2 gallon apple cider  
- 3 cinnamon sticks  
- 1 Granny Smith apple, diced  
- 1/4 cup sugar  
- Peel of 1 orange, torn into pieces  
- 1/2 cup bourbon

1. Pour the cider into a large pot and set over medium-high heat. Add the apple, orange peel and cinnamon sticks. Add the sugar and stir it around to dissolve. Bring to a low boil, then reduce the heat to low and simmer for 45 minutes to 1 hour.
2. Add the bourbon and simmer for another 10 to 15 minutes. Ladle into mugs and serve warm.
Festive Goat Cheese Balls
Prep time: 10 minutes
Total time: 25 minutes
Makes: 30

2 4-ounce packages goat cheese, at room temperature
2 ounces cream cheese, at room temperature
½ cup finely chopped dried cranberries
½ cup finely chopped pistachios

1. Mix the goat cheese and cream cheese in a bowl with a mixer until uniform in texture. Refrigerate until firm, about 15 minutes.
2. Combine the cranberries and pistachios on a plate. Scoop the cheese mixture into small balls, then roll in the cranberry-pistachio mixture to coat completely. If you aren’t serving right away, place the balls on a plate, cover with plastic wrap and refrigerate.

Pomegranate Sparklers
Prep time: 5 minutes
Total time: 5 minutes
Makes: 6 to 8 servings

2 tablespoons pomegranate seeds
1 8-ounce bottle pomegranate juice, chilled
1 bottle sparkling white wine, chilled

1. Place a small spoonful of pomegranate seeds in the bottom of 6 to 8 cocktail glasses.
2. Fill the glasses halfway with the pomegranate juice and top with the sparkling wine.
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A Pioneer Thanksgiving

Turkey Day requires lots of advance planning, but all that prep sure pays off!

Thanksgiving is a four-day holiday in my book. It starts on Monday with a big shopping trip, then I make all my pie dough and stick it in the freezer. Tuesday is veggie day: I peel and chop anything that’ll keep. Wednesday is for brining the bird, making mashed potatoes and a zillion other things. At this point, I usually have *The Godfather* on TV and I’m in the zone.

When Thursday rolls around, there’s still a ton to do, but I’m ready to reflect and be thankful. This is the first Thanksgiving since my mother-in-law, Nan, passed away, so I’m going to need my family, and familiar food, more than ever. Of course, that’s what we all need this time of year: Food and family are what Thanksgiving is all about.
Citrus-Brined Roast Turkey

Prep time: 45 minutes ★ Total time: 5 hours (plus 24-hour brining)
Makes: 8 to 10 servings

**BRINE**
5 bay leaves
5 garlic cloves, minced
Peel of 3 oranges, plus 1 orange, cut into wedges
1 lemon, cut into wedges
1 lime, cut into wedges
3 cups apple juice or apple cider
2 cups packed dark brown sugar
1½ cups kosher salt
3 tablespoons peppercorns

**TURKEY**
1 12- to 14-pound turkey (save the giblets and neck for the gravy)
1 orange
1 stick salted butter, softened
1 tablespoon fresh thyme leaves, plus 4 to 5 sprigs
1 teaspoon kosher salt
1 teaspoon black pepper
3 cups low-sodium chicken broth
1 cup dry white wine

1 Combine all the brine ingredients in a large pot with 2 gallons cold water. Stir until the sugar and salt dissolve. Bring to a boil, then turn off the heat and cover. Let cool completely.

2 Pour the cooled brine into a large brining bag or pot. Add the turkey and refrigerate for 16 to 24 hours.

3 When ready to roast, remove the turkey from the brine. Submerge the turkey in a pot of fresh cold water. Allow to sit in the clean water for 15 minutes to remove the excess salt.

4 Preheat the oven to 275°. Remove the turkey from the water, pat dry and place breast-side up on a roasting rack set in a large roasting pan. Using a vegetable peeler, shave off thick pieces of orange peel and slice them very thin (reserve the orange). Combine with the butter, thyme leaves, salt and pepper in a bowl. Smear the butter mixture all over the skin and in the crevices so that the turkey is totally covered. Slice the reserved orange into wedges and place in the cavity of the turkey along with the thyme sprigs. Cross the legs and tie them together with kitchen twine. Pour the chicken broth and wine into the bottom of the pan. Cover the whole pan with heavy-duty foil, tucking it underneath the pan. Roast for 10 minutes per pound (so, for a 12-pound turkey, about 2 hours).

5 After the first stage of cooking, remove the turkey from the oven and discard the foil (the turkey will still be pale). Insert a meat thermometer into the thigh, increase the oven temperature to 350° and return the turkey to the oven. Continue roasting, basting the turkey every 30 minutes, until the thermometer reads 165° to 168°, 2 to 2½ more hours. Remove from the oven and cover loosely with clean foil. Let rest for 30 minutes before carving. Save the drippings for gravy.
Giblet Gravy

Prep time: 30 minutes
Total time: 1 hour 30 minutes
Makes: 4 cups

Turkey giblets and neck
Turkey pan drippings
5 to 6 tablespoons all-purpose flour
4 cups low-sodium chicken or turkey broth, plus more if needed
Kosher salt and black pepper, to taste

1. Put the giblets and neck in a saucepan and cover with water by 2 inches. Bring to a gentle boil over medium heat, then reduce the heat to low and simmer for 1 hour. Remove the giblets and neck and set them aside. Reserve the cooking water.

2. Pour the turkey drippings into a bowl. Let them separate, then use a ladle to scoop the clear fat into a separate bowl. Strain the remaining darker drippings.

3. Heat 5 tablespoons of the fat in a medium saucepan over medium heat. Sprinkle in 5 tablespoons flour and immediately begin whisking it around to make a paste. If the mixture looks a little greasy, whisk in 1 more tablespoon flour. Once the paste is the right consistency, cook until a deep golden brown, whisking frequently, 15 to 20 minutes. A nice brown roux is the secret to good gravy!

4. Pour in the broth along with 1 cup of the strained drippings. Cook, whisking constantly, until thickened, 5 to 8 minutes.

5. Meanwhile, remove the neck meat and finely chop the giblets. Add as much as you like to the gravy and thin with some of the giblet cooking water if necessary. Season with salt and pepper.
Cornbread-Bacon Dressing with Mushrooms

Prep time: 50 minutes  
Total time: 1 hour 40 minutes  
Makes: 8 to 10 servings

4 cups cubed cornbread  
1 small loaf ciabatta bread, cut into 1-inch cubes (about 4 cups)  
1 loaf French bread, cut into 1-inch cubes (about 8 cups)  
1 pound bacon, chopped  
1 stick salted butter  
1 pound white button mushrooms, thinly sliced  
1 large onion, diced  
4 stalks celery, diced  
4 cups low-sodium chicken broth, plus more if needed  
½ bunch parsley, chopped  
1 tablespoon fresh rosemary, finely minced  
½ teaspoon dried basil  
½ teaspoon ground dried thyme  
2 teaspoons kosher salt  
Black pepper, to taste

1 Preheat the oven to 350°. Divide the bread between 2 baking sheets. Toast in the oven, tossing once, until crispy and just turning golden brown, 15 to 20 minutes. Transfer to a large bowl. Increase the oven temperature to 375°.

2 Cook the bacon in a large cast-iron skillet over medium-high heat until golden and crisp, 7 to 8 minutes. Remove to a paper towel–lined plate and discard all but 3 tablespoons fat from the skillet. Add the butter to the skillet and melt. Add the mushrooms and cook, stirring occasionally, until softened, 7 to 8 minutes. Add the onion and celery and cook until beginning to soften, 3 to 4 minutes. Add the chicken broth, parsley, rosemary, basil, thyme, salt and a few grinds of pepper and stir.

3 Slowly ladle the mushroom-broth mixture into the bowl with the bread cubes, tossing as you go, until the dressing has the moisture level you want. Toss in the bacon. Taste and add more seasonings as needed.

4 Pour the dressing into a large casserole dish. Bake until golden and crisp on top, 25 to 30 minutes. Serve piping hot.
Cranberry Pomegranate Sauce

Prep time: 15 minutes
Total time: 35 minutes (plus chilling)
Makes: 8 to 10 servings

1 12- to 16-ounce bag cranberries (thawed if frozen)
2 cups pomegranate juice
¾ cup sugar, or more or less to taste

1 Combine the cranberries, pomegranate juice and sugar in a medium saucepan. Cook over medium-low heat for 20 minutes, stirring occasionally to prevent burning. The mixture will thicken as it cooks and it will thicken more as it cools.
2 Pour into a bowl or jar and let cool slightly, then refrigerate until completely cooled, about 3 hours.

Honey-Glazed Carrots and Parsnips

Prep time: 20 minutes
Total time: 40 minutes
Makes: 8 to 10 servings

¼ cup olive oil
2 pounds carrots, peeled and cut into sticks (about ½ inch thick)
2 pounds parsnips, peeled and cut into sticks (about ½ inch thick)
2 teaspoons kosher salt
Black pepper, to taste
2 tablespoons salted butter
1 tablespoon chopped fresh thyme, plus more for topping
3 tablespoons honey

1 Heat the olive oil in a large skillet over medium-high heat. Add the carrots, parsnips, salt and pepper and toss to coat. Cook, gently tossing occasionally, until the carrots and parsnips are tender and golden in spots, 15 to 20 minutes.
2 Reduce the heat to low and add the butter, thyme and 2 tablespoons honey. Toss until the butter is melted and the vegetables are well coated, 2 to 4 minutes. Transfer to a serving platter, drizzle with the remaining 1 tablespoon honey and top with more thyme.
Baked Mashed Potatoes with Crispy Shallots

Prep time: 35 minutes ★ Total time: 1 hour 25 minutes ★ Makes: 8 to 10 servings

5 pounds Yukon Gold or russet potatoes
1 1/4 sticks (14 tablespoons) salted butter, softened
1 8-ounce package cream cheese, softened
1/2 cup half-and-half, plus more if needed
1/2 cup heavy cream
1 cup fresh parsley, chopped
1/2 cup chopped fresh chives
2 teaspoons kosher salt, plus more to taste
Black pepper, to taste
Fried shallots, for topping (see right)

1. Preheat the oven to 350°. Peel the potatoes and rinse them under cold water. Quarter the potatoes, place in a large pot and cover with water. Bring to a boil and cook until fork-tender, 20 to 25 minutes.

2. Drain the potatoes and return them to the pot. With the burner on low heat, mash the potatoes with a potato masher for about 5 minutes; the more steam that’s released while you mash, the better! Turn off the burner.

3. Add 12 tablespoons butter, the cream cheese, half-and-half, heavy cream, parsley, chives, salt and pepper. Stir to combine and thin with more half-and-half if necessary. Check the seasonings and add more salt and pepper to taste.

4. Spread the mashed potatoes in a casserole dish. Dot the surface with the remaining 2 tablespoons butter. Cover with foil and bake for 15 minutes. Remove the foil and continue baking until light golden around the edges, about 10 more minutes. Top with fried shallots.

To fry shallots, heat 1/2 inch vegetable oil in a skillet over medium-high heat. Add 1 sliced large shallot and fry, turning occasionally, until browned, 3 to 4 minutes. Remove to paper towels to drain. Repeat to make another batch.
Brussels Sprouts with Balsamic Reduction and Walnuts

Prep time: 20 minutes ★ Total time: 50 minutes ★Makes: 8 to 10 servings

- ½ cup walnuts, chopped
- 3 pounds Brussels sprouts, trimmed and halved if large
- ½ cup olive oil
- 1 teaspoon kosher salt
- Black pepper, to taste
- 1 cup balsamic vinegar
- ½ cup sugar

1. Preheat the oven to 375°. Spread the walnuts on a baking sheet and toast in the oven, tossing once, until fragrant, 5 to 7 minutes.
2. Divide the Brussels sprouts between 2 baking sheets and toss with the olive oil. Sprinkle with the salt and pepper and roast, tossing halfway through, until golden brown and tender, 25 to 30 minutes.
3. Meanwhile, combine the balsamic vinegar and sugar in a saucepan. Bring to a boil, then reduce the heat to medium low and simmer until very thick, 15 to 20 minutes. Drizzle the balsamic reduction over the roasted Brussels sprouts. Sprinkle with the walnuts before serving.
Ree has your holiday covered!

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If you’ve ever made Ree’s favorite pie crust, you can thank one of her fans for the recipe!
For years she has been known on The Pioneer Woman blog as Sylvia L.—reader, fan and source of what Ree considers the perfect pie crust. After Ree first tried it in 2007, her official words on a blog post were: “Mmmm...that crust is lookin’ mighty, mighty fine.... It’s absolutely, positively a keeper.”

Sylvia Lamon, a retired teacher and author, started following Ree’s blog in 2007 (her daughter turned her on to it), and she sent her pie crust recipe to Ree on the off chance that Ree might need a good one. Ree wrote back and said thanks, and soon after, shared the recipe with her fans. “When I saw the post, we were on vacation and everyone was still in bed—I started running around and shouting, ‘My pie crust recipe! My pie crust recipe!’” Sylvia says. The recipe has been a mainstay on Ree’s blog ever since; it even appeared in her first cookbook. Ree loves the crust for its flakiness and because it freezes well. “It’s an odd thing to be known for,” Sylvia says, “but I’m glad so many people have benefited from it. I just wanted Ree to have the best pies on the Internet!”

### Sylvia’s Perfect Pie Crust

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<tr>
<th>Prep time: 30 minutes</th>
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<td>Makes: 3 thin crusts</td>
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<tr>
<td>3</td>
<td>cups all-purpose flour, plus more for dusting</td>
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<td>1½</td>
<td>cups vegetable shortening</td>
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<td>1</td>
<td>large egg</td>
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<td>tablespoon distilled white vinegar</td>
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<td>teaspoon kosher salt</td>
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1. Measure the flour into a large bowl. Gradually work the shortening into the flour with a pastry cutter for about 3 or 4 minutes, until it resembles coarse meal. In a small bowl, beat the egg with a fork and then pour it into the flour-shortening mixture. Add the cold water, vinegar and salt. Stir together gently until all of the ingredients are incorporated.

2. Form the dough into 3 even-size balls. (If making the Maple Pecan Pie on page 91, form the dough into 2 balls.) Place each ball of dough in a large resealable plastic bag. Using a rolling pin, slightly flatten each ball until it’s about ½ inch thick to make rolling easier later. Seal the bags and freeze them for at least 15 to 20 minutes, or until you need them. Remove from the freezer and allow to thaw slightly before using.
Apple-Pear Lattice Pie

Prep time: 45 minutes ★ Total time: 2 hours ★ Makes: 8 servings

2 pieces Sylvia’s Perfect Pie Crust, thawed slightly
1/3 cup all-purpose flour, plus more for dusting
3 Granny Smith apples, peeled and sliced 1/4 inch thick
3 Bosc pears, peeled and sliced 1/4 inch thick
Juice of 1/2 lemon
1/2 cup granulated sugar
1/4 teaspoon salt
1 large egg, beaten
Coarse sugar, for sprinkling

1 Preheat the oven to 375°. Roll out 1 piece of dough on a floured surface into a 12-inch round, starting at the center and working your way out. (Sprinkle flour over the top of the dough if it’s a bit too moist.) Carefully lift the dough with a spatula and place in a 9-inch pie pan; gently press against the sides of the pan. Tuck the excess dough underneath itself.
2 In a large bowl, mix the apples, pears, lemon juice, granulated sugar, flour and salt. Roll out the other piece of dough into a 12-inch round on a floured surface. Cut into twelve 1-inch-wide strips; discard both of the short ends.
3 Pour the fruit mixture into the pie crust. Arrange 5 strips of dough in parallel rows on top of the filling. Working with one strip at a time, arrange the remaining 5 strips perpendicular to the first ones, weaving the strips over and under to form a lattice. Trim the ends of the strips and press them against the bottom crust. Crimp the crust edges with your fingers. Brush the dough with the beaten egg and sprinkle with the coarse sugar.
4 Cover the crust edges with strips of foil and bake the pie for 25 minutes. Remove the foil and continue baking until the apples and pears are softened and the liquid is bubbly, about 50 more minutes. (Cover the edges with foil again if the crust is getting too dark.) Allow to cool for 20 minutes before serving.
Spiced Pumpkin Cream Pie

Prep time: 40 minutes
Total time: 4 hours
Makes: 8 servings

1 piece Sylvia’s Perfect Pie Crust, thawed slightly
All-purpose flour, for dusting
1 3-ounce box cook-and-serve vanilla pudding
1 cup half-and-half
1 cup heavy cream
Pinch of ground cinnamon
Pinch of ground nutmeg
Pinch of ground cloves
2 tablespoons whiskey (optional)
½ cup plus 3 tablespoons pure pumpkin puree
2 tablespoons packed light brown sugar

1 Preheat the oven to 350°. Roll out the dough on a floured surface into a 12-inch round, starting at the center and working your way out. (Sprinkle flour over the top of the dough if it’s a bit too moist.) Carefully lift the dough with a spatula and place in a 9-inch pie pan; gently press against the sides of the pan. Tuck the excess dough underneath itself, then crimp the edges with your fingers.

2 Lay a piece of parchment or foil in the pie crust and fill with enough dried beans or pie weights to cover the bottom. Bake until the crust is golden brown, 25 to 30 minutes. Let cool completely.

3 Meanwhile, in a medium saucepan, mix the dry pudding mix with the half-and-half and ½ cup heavy cream. Add the cinnamon, nutmeg and cloves. Bring to a boil over medium heat, stirring constantly, until the mixture is bubbly and thick, 5 to 6 minutes. Remove from the heat and stir in the whiskey, if using. Add the pumpkin and stir to combine. Cover the pan and set aside to cool, about 30 minutes, then refrigerate until completely cooled, about 1 hour.

4 When the pumpkin mixture is cool, beat the remaining ½ cup heavy cream and the brown sugar in a large bowl with a mixer on medium-high speed until very light and fluffy, 2 to 3 minutes. Fold in the pumpkin mixture until combined. Spread in the cooled crust. Cover and refrigerate for at least 2 hours or overnight.
Maple Pecan Pie  Prep time: 35 minutes  Total time: 1 hour 40 minutes (plus cooling)  Makes: 8 servings

1 piece Sylvia’s Perfect Pie Crust, thawed slightly
All-purpose flour, for dusting
1 cup granulated sugar
½ cup corn syrup
½ cup plus ¼ cup pure maple syrup
¼ cup salted butter, melted
3 large eggs, beaten
3 tablespoons packed dark brown sugar
¼ teaspoon vanilla extract
½ teaspoon salt
1 heaping cup chopped pecans
2½ cup powdered sugar

1 Preheat the oven to 350°. Roll out the dough on a floured surface into a 12-inch round, starting at the center and working your way out. (Sprinkle flour over the top of the dough if it’s a bit too moist.) Carefully lift the dough with a spatula and place in a 9-inch pie pan. Gently press the dough against the sides of the pan, then build up the edges of the dough above the rim of the dish to hold in the bubbly filling; crimp with your fingers.

2 Mix the granulated sugar, corn syrup, ½ cup maple syrup, the melted butter, eggs, brown sugar, vanilla and salt in a large bowl.

3 Pour the pecans into the bottom of the pie crust. Pour the syrup mixture over the top. Cover the pie loosely with foil and bake for 30 minutes. Remove the foil and continue baking until only slightly jiggly and the crust is golden brown, about 40 minutes. (Cover again with foil if the crust or pecans begin to darken too much.) Allow to cool for several hours or overnight.

4 Make the glaze. Mix the remaining ¼ cup maple syrup with the powdered sugar in a small bowl until smooth. Drizzle on the pie.
French Silk Pie

Prep time: 45 minutes
Total time: 3 hours 15 minutes
Makes: 8 servings

1 piece Sylvia’s Perfect Pie Crust, thawed slightly
All-purpose flour, for dusting
4 ounces unsweetened chocolate, chopped
2 sticks salted butter, softened
2 cups sugar
1 teaspoon vanilla extract
4 large pasteurized eggs
1 cup heavy cream
Chocolate curls, for topping (see right)

1) Preheat the oven to 350°. Roll out the dough on a floured surface into a 12-inch round, starting at the center and working your way out. (Sprinkle some flour over the top of the dough if it’s a bit too moist.) Carefully lift the dough with a spatula and place in a 9-inch pie pan; gently press the dough against the sides of the pan. Tuck the excess dough underneath itself, then press a fork around the edges.

2) Lay a piece of parchment or foil in the pie crust and fill with enough dried beans or pie weights to cover the bottom. Bake until the crust is golden brown, 25 to 30 minutes. Let cool completely.

3) Put the chopped chocolate in a small microwave-safe bowl and microwave in 30-second intervals, stirring, until melted, about 1 minute. Set aside to cool, about 10 minutes.

4) Meanwhile, in a large bowl, beat the butter and 1 1/2 cups sugar with a mixer on medium-high speed until fluffy, 1 to 2 minutes. When the melted chocolate is cooled, drizzle it over the butter-sugar mixture. Add the vanilla and beat until thoroughly combined.

5) Reduce the mixer speed to medium. Add the eggs, one at a time, beating for about 5 minutes between each addition. Once the pie filling is well mixed, pour it into the baked pie shell, scraping every last speck of it out of the bowl. Smooth out the filling and refrigerate for at least 2 hours or overnight.

6) Beat the heavy cream and remaining 1/2 cup sugar in a medium bowl with a whisk until soft fluffy peaks form, 2 to 3 minutes. Spread on top of the pie. Top with chocolate curls.
Nana's Orange Cranberry Cake

1 cup **Daisy Sour Cream**
2 cups sugar
1 cup butter, softened
1 tbsp grated orange peel
4 large eggs

3 1/2 cups all-purpose flour
2 tbsp baking powder
1/2 tbsp salt
1/4 tbsp ground nutmeg
1 1/2 cups cranberries, chopped

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For every memorable holiday dish, only a dollop of Daisy® will do.
Every December, our pastor hosts an epic open house. He invites the whole congregation to the parsonage, and we all show up! His lovely wife, Capie, does the baking, and she spends weeks and weeks preparing. She makes all sorts of appetizers, plus every Christmas cookie you can imagine. It’s a beautiful thing. My version of a holiday open house is a lot simpler: I’ll put out a big ham and all the fixings, plus easy snacks for a crowd. Everyone gathers around the kitchen, which works well for me. The kitchen is my favorite place!
Spiced-Up Potato Chips

Christmas Crudités

Honey-Glazed Ham and Checkerboard Rolls
Christmas Crudités

Prep time: 15 minutes  
Total time: 15 minutes (plus 2-hour chilling)  
Makes: 15 to 20 servings

1 cup fresh parsley  
½ cup sour cream  
¼ cup chopped fresh chives  
¼ cup fresh tarragon  
2 anchovy fillets  
Juice of 1 lemon  
1 garlic clove  
1 small shallot, roughly chopped  
½ teaspoon kosher salt  
Black pepper, to taste  
½ cup mayonnaise  
Red and green veggies, for serving

1. Make the dip: Combine the parsley, sour cream, chives, tarragon, anchovies, lemon juice, garlic, shallot, salt and pepper in a blender and puree until smooth. Scrape into a bowl and gently stir in the mayonnaise. Cover and refrigerate at least 2 hours or overnight.

2. Arrange red and green veggies on a platter. Serve with the dip.
For the rolls: Butter two 9-by-13-inch baking dishes and divide the frozen rolls between them, spacing them evenly. Cover with plastic wrap and let thaw and rise for 2 hours at room temperature, until almost doubled in size.

Mix the poppy seeds and sesame seeds in one bowl. Mix the cornmeal and parmesan in another. Brush the melted butter on every other roll; sprinkle with the poppy-sesame mixture. Brush the other rolls with the remaining butter and sprinkle with the cornmeal-parmesan mixture. Cover the pans again and let rise for another 45 minutes to 1 hour. The rolls should be almost touching by now.

0HDQZKLOHIRUWKHKDP3UHKHDWWKHRYHQWHPSHUDWXUHWRÝ6FRUHWKHVXUIDFH of the ham in a diamond pattern about 1/8 LQF³GHHS6WXGWKHWRSRIWKH ham with the cloves, then put the ham on a rack set on a rimmed baking sheet. Tent with foil and bake for 1 hour.

Bring the ginger ale, honey, mustard and vinegar to a boil in a small saucepan. Cook until thickened, about 30 minutes.

Remove the foil and brush the glaze on the ham. Return it to the oven for 30 minutes, glazing again halfway through. Let cool slightly, then slice.

Increase the oven temperature to 400°. Bake the rolls until golden brown, 20 to 25 minutes. Serve with the ham, cheese, marmalade and/or onion jam and more mustard.

Honey-Glazed Ham and Checkerboard Rolls
Prep time: 1 hour ★ Total time: 4 hours ★ Makes: 15 to 20 servings

ROLLS
1 stick salted butter, melted and cooled, plus more for the pan
40 frozen dinner rolls (unbaked)
¼ cup poppy seeds
¼ cup sesame seeds
2 tablespoons yellow cornmeal
¼ cup grated parmesan cheese

HAM
1 5- to 7-pound fully cooked boneless ham
2 tablespoons whole cloves
1 12-ounce can ginger ale
1 cup honey
¼ cup grainy brown mustard, plus more for serving
1 tablespoon apple cider vinegar
12 ounces Swiss cheese, sliced
Orange marmalade and/or onion jam, for serving
Crispy Brie-Stuffed Mushrooms

Prep time: 20 minutes ★ Total time: 45 minutes ★ Makes: 15 to 20 servings

2 pounds baby bella mushrooms, stemmed
6 tablespoons salted butter, melted
8 ounces brie cheese, cut into bite-size chunks
⅓ cup panko breadcrumbs
½ cup fresh parsley, chopped
2 garlic cloves, minced
½ teaspoon kosher salt
Black pepper, to taste

1. Preheat the oven to 375°. Arrange the mushrooms cap-side up on a rimmed baking sheet. Brush with 1 tablespoon melted butter. Flip the mushrooms cap-side down and stuff a piece of brie inside each.
2. Mix the panko, parsley, garlic, salt and pepper in a medium bowl. Mix in the remaining 5 tablespoons melted butter. Spoon a little of the mixture on each mushroom.
3. Bake until the mushrooms are softened around the edges, the cheese is melted and the tops are golden, 20 to 25 minutes. Serve straight out of the oven or at room temperature a little bit later.
Spiced-Up Potato Chips

Prep time: 10 minutes ★ Total time: 20 minutes ★ Makes: 15 to 20 servings

3 10-ounce bags kettle-cooked potato chips
1 tablespoon garlic salt
1 tablespoon paprika
1 tablespoon black pepper
¼ teaspoon cayenne pepper

1. Preheat the oven to 350°. Spread out the potato chips on 2 baking sheets. Bake until hot, oily-looking and slightly golden, about 10 minutes. Dump the chips into a large bowl.

2. Meanwhile, mix the garlic salt, paprika, black pepper and cayenne in a small bowl. Sprinkle on the hot potato chips and gently toss to coat.

Holiday Punch

Prep time: 5 minutes
Total time: 5 minutes
Makes: 15 to 20 servings

2 pints raspberry sherbet
½ gallon cranberry juice (or a mix of cranberry and pomegranate juices), well chilled
1 2-liter bottle ginger ale, well chilled

1. Scoop the sherbet into a large punch bowl.

2. Pour in the cranberry juice and ginger ale and stir gently. Serve immediately.
Thumbs Up!
These thumbprint cookies are perfect for the holidays.
Red Cherry Thumbprint Cookies

Prep time: 25 minutes
Total time: 1 hour (plus chilling)
Makes: 24 cookies

1 1/2 sticks (12 tablespoons) salted butter, softened
2/3 cup granulated sugar
1 large egg
Grated zest of 1 lemon
1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
6 tablespoons red sanding sugar
12 red candied cherries, halved

1 In the bowl of a mixer fitted with the paddle attachment, cream the butter and granulated sugar on medium speed until fluffy, about 2 minutes. Add the egg and lemon zest and mix, scraping the bowl if needed, until combined.

2 Reduce the speed to low and add the flour and baking powder. Beat until combined. Wrap the dough in plastic wrap and refrigerate until firm, at least 1 hour or overnight.

3 Line 2 baking sheets with parchment paper. Place the red sanding sugar in a small bowl. Break off tablespoon-size pieces of dough and roll into smooth round balls. Roll in the red sugar and place on the prepared pans. Gently press a cherry half cut-side down into each dough ball. Refrigerate 1 hour before baking.

4 Preheat the oven to 350°. Bake the cookies until just set around the edges but not browned, about 20 minutes. Let cool 5 minutes on the pans, then remove the cookies to a rack to cool completely.
Chocolate-Peppermint Thumbprint Cookies

Prep time: 30 minutes
Total time: 1 hour (plus chilling)
Makes: about 24 cookies

1 cup plus 2 tablespoons all-purpose flour
½ cup unsweetened cocoa powder
¾ teaspoon baking soda
½ teaspoon kosher salt
1 ½ sticks (10 tablespoons) salted butter, softened
1 cup sugar
1 large egg
1 ½ teaspoons vanilla extract
¾ cup semisweet chocolate chips
4 ounces milk chocolate, chopped
Crushed peppermint candies, for topping

1. Sift the flour, cocoa powder, baking soda and salt into a large bowl; set aside.
2. In the bowl of a mixer fitted with the paddle attachment, cream the butter and sugar on medium-high speed until fluffy, about 3 minutes. Add the egg and vanilla and mix until combined.
3. Reduce the speed to low and add the flour mixture in two batches, beating until just combined after each addition. Mix in the chocolate chips.
4. Line 2 baking sheets with parchment paper. Scoop rounded tablespoonfuls of dough and roll into smooth round balls. Place 2 inches apart on the prepared baking sheets. Refrigerate until firm, at least 1 hour or overnight.
5. Preheat the oven to 350°. Bake the cookies until just set, 9 to 11 minutes. (Don’t overbake!) Let cool slightly, then press the handle of a wooden spoon into the center of each cookie to make a small indentation. Remove the cookies to a rack to cool completely.
6. Meanwhile, melt the milk chocolate in the microwave in 30-second intervals, stirring. Spoon about ½ teaspoon melted chocolate into the center of each cookie and top with crushed peppermints. Let set.
Gingerbread Thumbprint Cookies with Dulce de Leche

Prep time: 30 minutes ★ Total time: 1 hour (plus chilling) ★ Makes: about 36 cookies

2 cups all-purpose flour
½ teaspoon kosher salt
¼ teaspoon ground allspice
¼ teaspoon ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon ground ginger
¼ teaspoon ground nutmeg
6 tablespoons salted butter, softened
½ cup packed light brown sugar
½ cup dark molasses
1 large egg
6 tablespoons dulce de leche or caramel sauce

1. In a large bowl, whisk the flour, salt, allspice, cinnamon, cloves, ginger and nutmeg.
2. In the bowl of a mixer fitted with the paddle attachment, cream the butter and brown sugar on medium speed until fluffy, about 2 minutes. Drizzle in the molasses, mixing well and scraping down the sides of the bowl if needed. Beat in the egg.
3. Reduce the speed to low and add the flour mixture in three batches, beating until just combined after each addition. Wrap the dough in plastic wrap and refrigerate until firm, at least 2 hours or overnight.
4. Preheat the oven to 350°. Line 2 baking sheets with parchment paper. Scoop rounded teaspoonsfuls of dough and roll into smooth round balls. Place 2 inches apart on the prepared baking sheets. Gently press your thumb into the center of each to make an indentation.
5. Bake until the cookies are set but still soft, about 14 minutes. Let cool slightly, then press the handle of a wooden spoon into the center of each cookie to re-indent. Remove the cookies to a rack to cool completely.
6. Fill each cookie with ½ teaspoon dulce de leche.
Almond-Raspberry Thumbprint Cookies

Prep time: 30 minutes ★ Total time: 1 hour (plus chilling) ★ Makes: about 24 cookies

1/2 cup raw almonds
1 stick salted butter, softened
1/2 cup vegetable oil
1/2 cup granulated sugar
1/2 cup powdered sugar, plus more for dusting
1 large egg
1/2 teaspoon almond extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
1/2 teaspoon cream of tartar
6 tablespoons seedless raspberry jam

1 Pulse the almonds in a food processor until coarsely ground; set aside.
2 In the bowl of a mixer fitted with the paddle attachment, cream the butter, vegetable oil, granulated sugar, powdered sugar, egg and almond extract on medium speed until fluffy, about 2 minutes.
3 Add the flour, ground almonds, baking soda, salt and cream of tartar and mix well. Cover with plastic wrap and refrigerate the dough until firm, at least 1 hour or overnight.
4 Scoop rounded tablespoonfuls of dough and roll into smooth round balls. Place 2 inches apart on 2 ungreased baking sheets. Refrigerate 1 hour before baking.
5 Preheat the oven to 350°. Bake the cookies until just barely turning brown, 14 to 16 minutes. (Don’t overbake!) Remove from the oven, then gently press the back of a measuring spoon into the center of each cookie to make an indentation. Remove the cookies to a rack to cool completely.
6 Dust the cookies with powdered sugar. Whisk the raspberry jam until smooth. Spoon about 1/4 teaspoon jam into the center of each cookie.
Cut the sugar calories in half and keep the whole cake.

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FOOTBALL SEASON CALLS FOR THE GREAT TASTE OF HEINZ

THANKSGIVING TAILGATE SANDWICHES

HEAT oven to 325°F.

COMBINE turkey, mayonnaise, bacon and onions.

SEPARATE package of rolls into 2 blocks of 6 rolls each. Cut each block horizontally in half. Place bottom halves of rolls on parchment-covered baking sheet; spread with cranberry sauce. Top with turkey mixture and cheese. Cover with tops of rolls.

BAKE 18–20 minutes or until sandwiches are heated through and cheese is melted. Break apart to serve.

2 cups chopped roasted turkey
1/2 cup HEINZ Real Mayonnaise
6 slices cooked bacon, crumbled
2 green onions, sliced
1 (12 oz.) KING’S HAWAIIAN® sweet rolls (Do not separate.)
1/2 cup whole berry cranberry sauce
1 cup shredded cheddar cheese
Pioneer Life

Snow doesn’t stop the ranch’s wild horses from horsing around!
The Drummonds don’t get too much time off, but when they do, they head to this dreamy Colorado ski town. Ree says it’s one of her favorite places on earth! Here’s everything you need to know to plan your own Vail adventure.
It’s not easy to take a vacation when you run a cattle ranch: The cows never take a day off, even during the holidays! But the Drummonds make sure to carve out time every year to go to Vail, CO, their favorite getaway. Ladd first came to this picturesque ski town with his family when he was little, and in 2012, he and Ree decided they would continue the tradition with their own kids. Ever since, the Drummonds have been piling into their SUV and driving more than nine hours from Oklahoma to Colorado a couple of times a year. They usually visit in the summer and winter (sometimes Ladd has to skip the summer trip), and while both are dreamy, the ski season can’t be beat. Ladd and the kids hit the slopes and Ree gets to lie low. “I have a clinical fear of standing at the top of steep inclines,” she says. She has become an expert on Vail’s nonskiing activities instead—and she knows where to find the best lattes, cute winter gear and perfect souvenirs. Read on for her top picks!
1. **Buy ski clothes ahead of time.**
   Make sure you pack the basics. If you wait until you get to Vail (or most ski resorts), it’ll cost you a fortune!

2. **Pack sunscreen!**
   The sun is extra strong on the mountain. Apply sunblock to your face all day. And don’t forget your lips!

3. **Drink tons of water.**
   You’ll be surprised how dehydrated you can get, especially if you’re not used to high altitudes.

4. **Plan snacks for the day.**
   Pack veggies and granola bars in your pockets to eat on the slopes.

5. **Go easy on the cocktails.**
   Keep the drinking to a minimum: It can affect you more at high altitudes, and it can make your face puffy, too.
Hit the Slopes!
Vail has more than 5,200 skiable acres and dozens of trails for every skill level. Bonus: The Eagle Bahn Gondola from Lionshead Village (one of the main lifts) offers the most stunning views around. Adult lift tickets start at $121; you can save a few bucks if you buy them online in advance. vail.com

Visit Vail Interfaith Chapel
Ree likes to start every trip to Vail with a visit to this picturesque chapel, which has been around since the ’60s. “Everyone else is eager to get their ski gear, but I can’t wait to have a little dose of high-altitude church.” vailchapel.com

Go Bowling
After a day racing down the slopes, Ree’s kids like to take the competition inside: They head to Bōl, the local bowling alley. “At home we have to drive an hour to bowl, so it’s nice to be able to walk five minutes for it,” Ree says. You can also grab dinner and cocktails. bolvail.com

Relax at the Spa
Rooms at the Four Seasons are pricey during high season, but you can still enjoy the hotel by booking an appointment at the luxurious spa. Massages start at $95 and include use of the relaxation room, sauna and hot tub. Ree loves the Sweet Mana massage and the oxygen facial. fourseasons.com/vail/spa
Western Wear
Kemo Sabe is Ree’s go-to boutique for cowboy boots. They carry her favorite brand, Old Gringo. You’ll also find custom cowboy hats, vintage jewelry and leather belts. And if that’s not reason enough to stop by, you can have a complimentary drink while you shop! kemosabe.com

Treasures
Ree admits the items at Gorsuch, a home goods and clothing store, can cost a pretty penny, but she has found great small gifts here, including unique snow globes and mugs. gorsuch.com

Jewelry
Run by a former pro snowboarder and her mom, Pano is packed with attractive bohemian clothing and jewelry. The tiny shop is tucked between two restaurants, Lancelot and Sweet Basil. panovail.com

Sweets and Treats
If Willy Wonka came to Vail, he’d open a shop just like Fuzziwig’s Candy Factory. A favorite of the Drummond kids, it stocks every sweet imaginable! fuzziwigscandyfactory.com

Tops and Bags
You’ll find trendy clothes and accessories, like peasant tops and colorful leather totes, at Frinje. “I love how casual it is. I always find a cute top!” Ree says. frinjefashion.com
Pastries
Although the teahouse Alpenrose has been open since 1974, Ree and Ladd discovered it just last year—and they ordered nearly everything in the bakery case! If you choose only one item, make it the flaky apple or cherry strudel. 970-476-8899

Full Breakfast
The Little Diner is a classic, with red vinyl booths, a gigantic menu of diner favorites and a fun pop soundtrack. It’s one of the most popular breakfast spots in town, so be prepared to wait for a table. thelittlediner.com

Wood-Fire Cooking
You won’t find a better burger than the one at Mountain Standard. Dinner rolls can be tough to nab, so you might want to try lunch instead. If you’re lucky, you’ll get a table near the open kitchen so you can watch the chefs in action. mtnstandard.com

Fine Dining
Sweet Basil, one of Vail’s first fine-dining restaurants, serves modern American food with a Colorado twist, like lamb T-bone with tahini eggplant. “I like to come here with my sister-in-law, Missy,” says Ree. “We always order too much!” sweetbasilvail.com

Global Flavors
A few years ago, Ree and her late mother-in-law, Nan, had an unforgettable meal at stylish Terra Bistro. The Loaded Terra Tots are the ideal starter: They come piled with tuna poke salad. If you aren’t too full, order one of the desserts. They’re almost too pretty to eat. terrabistrovail.com

Coffee fans always find Yeti’s Grind when they’re in town—and Ree is no exception. It’s home to her favorite latte (after the one at The Mercantile!), and you’ll find a great breakfast burrito, too. yetisgrind.com

Pub Fare
Locals flock to low-key Bart & Yeti’s to grab a drink with friends and catch a game on TV. You can’t go wrong with the pub grub, including cheesy fries (Ree’s kids love them), onion rings and chili. bartneyets.com

Drinks and More
Otherworldly Hot Chocolate

The Remedy Bar at the Four Seasons is a perfect place to grab a drink after skiing. The cocktails are great, but the hot chocolate is unforgettable: A server pours the rich mixture over a homemade marshmallow and a chocolate lace flower until the two collapse into the cup. Have your camera ready! fourseasons.com/vail/dining

This hot chocolate is poured tableside!
Where to Stay

**European Charm**
The owners of the 127-room Sonnenalp Hotel opened their first property in Bavaria, Germany, and you can see the European influence in the chalet-style rooms. Take a break from skiing with a treatment at the on-site spa or a dip in the heated indoor-outdoor pool. From $390 per night; sonnenalp.com

**Family Fun**
If you’re bringing a large group to town, consider Manor Vail Lodge: Many of the 90 rental condos have two or more bedrooms, a fully equipped kitchen and a balcony. From $169 per night; manorvail.com

**Affordable Style**
Vail’s DoubleTree by Hilton is one of the most fashionable, well-equipped budget options around. Yes, it’s two miles from the slopes, but it offers free shuttles. From $169 per night; dtvail.doubletreebyhilton.com
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Love and Loss

With a heavy heart, Ree shares memories of her late mother-in-law.

My mother-in-law, Nan, passed away at the end of May this year. Though she had been ill for a while, the time between when she began hospice to when she died was less than two weeks. So in many ways, it felt sudden. And as anyone who has lost a close loved one knows, you’re never ready for it.

Back in the early years of my marriage—this was in the '90s, mind you, when people still talked on the phone—Nan would call me almost every morning. I think she was so glad to finally have a girl in her life after all those years on the ranch with just her husband, Chuck, and her sons! I remember thinking more than once that if I wasn’t in the talking mood, I’d better not pick up the phone because I’d be in for a good hour-long conversation. And it was usually before 8 a.m.

But here’s the thing: What Nan talked about wasn’t ever trivial. Eleanor Roosevelt is known for saying, “Small minds talk about people; average minds talk about events; great minds talk about ideas.” When Nan called, she always talked about ideas, like something as simple as the color wheel and what primary and secondary color combinations she liked (she had a great design sense!), or scripture, or how ranch animals interact and how that paralleled human behavior. You never knew what topic was waiting for you on the other end of the line! It was always a surprise.

Nan spoke so fondly about her upbringing in the country. She talked about her high school, about graduating with a small group of students. About how everyone was the popular kid, no one was left out, and how that set up her fellow classmates for success. She talked about meeting Chuck and how he won her over with sheer determination and perseverance after she had decided he was too short for her. (She had three inches on him!) She spoke about raising her sons—and about losing her oldest, Todd, when he was just 18.

Nan was very interested in heaven. After Todd was killed, she collected books by people who theorized about heaven and by those who’d had near-death experiences and a glimpse of the afterlife. She explained to me that she read them because she wanted to know where Todd was—she wanted to be able to close her eyes and picture it.

Nan was funny, and she laughed at her own jokes. She was a helpful, kind mother-in-law and never overstepped her bounds. She was a strong, supportive mother and would do anything to help her sons and their families. She was a loving, hands-on grandmother who taught her grandchildren how to be industrious. She was irreplaceable.

There are days we all wake up and can’t believe Nan isn’t around anymore. But then we realize she’s still in our lives, and we give thanks for the love she left behind. We definitely feel it!
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The best friendships don’t have to make sense:
Minnow (a dog) and Blossom (a turkey) were both saved from grim fates by a very special woman—and now they’re the closest of pals.

On weekend mornings, Minnow and Blossom like to explore together in the parks near their home in Fairfax County, VA. Minnow trots and Blossom waddles after her. Minnow barks and Blossom chirps back. Strangers do a double take. Are they seeing what they think they’re seeing?

“Yes, a turkey and a dog are hiking together,” Abbie Hubbard explains to the curious. But to understand Minnow and Blossom’s bond, you need to understand their beginnings—and how they both came to live in Abbie’s home.

Abbie has loved animals for as long as she can remember, and she ended up working at an animal shelter. In January 2015, the shelter took in 23 pups rescued from a dog-meat farm in South Korea. (Consuming dog meat is not uncommon in South Korea, though the practice is declining.) Unwanted dogs are often dumped at such farms and kept in cages until they’re killed for food.

When the terrified pups arrived, Abbie helped unload them from their travel crates. As she reached for the last one, her heart melted. The scruffy five-month-old pup was covered in grime, yet Abbie knew this dog was meant for her. “I completely fell in love,” she says. She named the dog Minnow. At home with Abbie, Minnow—a Korean breed called a Sapsaree—slowly grew accustomed to a cozy new bed, plush toys and two new buddies: Abbie’s African gray parrots, Alex and Maggie. Abbie’s animal family was complete...or so she thought.

In September last year, she learned about a turkey that needed help. The bird had been bred on a commercial farm in West Virginia. When she was five weeks old, all of the farm’s other turkeys were transferred to a new location, but this turkey had hidden and missed the move. The farmers who found her called a rescue group, and the group contacted Abbie: Would she consider adopting a skittish turkey? Abbie had never met a turkey, but she didn’t hesitate. “When it comes to an animal, there’s no limit,” she says. “If I needed to help an alligator, I would.” So she soon found herself face-to-face with a frightened, fuzzy baby turkey.

Abbie named her Blossom and took her home, wondering, “What if this doesn’t work?” That night, though, something magical happened. Minnow bounded up to Blossom—and the turkey immediately relaxed. “Blossom cuddled herself between Minnow’s paws,” Abbie recalls. And before long, Blossom had settled into Minnow’s dog bed. Unfazed, Minnow would lie down beside her. It was the beginning of a beautiful friendship.

The animals are mismatched in so many ways: Blossom (nickname: Blossy Pants) has grown feisty and confident. Minnow tends to be sweet and easygoing. But there’s no doubting their connection. Blossom lovingly uses her beak to preen, or groom, her dog buddy. Minnow, who is scared of storms, crawls into bed with Blossom when she hears thunder. Last Halloween they both dressed up as Wonder Woman. And now the pair have nearly 3,000 followers on Instagram (@abbie.loves.minnow).

This holiday season, Abbie is grateful for so many things. Minnow and Blossom have changed her life. She now works for Humane Society International, helping to find homes for pups rescued from dog-meat farms. Plus, she and Minnow get to celebrate Thanksgiving with a real live turkey—one that just happens to love watching the Macy’s Thanksgiving Day Parade and eating pumpkin pie. “I’ve been so blessed,” Abbie says, “to be given these two beautiful souls.”

—Mary Kate Frank
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