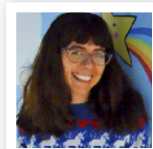




Did you know?

The NFL played its first Thanksgiving Day games in 1920. Head to your Turkey Day tailgate with finger-food pies and score big.

Pumpkin Tartlets



Refrigerated pie pastry and a muffin tin make it easy to create these delicious spiced pumpkin tartlets. For an extra

special touch, top with marshmallows.

—JESSIE OLESON SANTA FE, NM

PREP: 20 MIN. • **BAKE:** 40 MIN. + COOLING
MAKES: 16 TARTLETS

- 1 pkg. (15 oz.) refrigerated pie pastry
- 1 can (15 oz.) solid-pack pumpkin

- 1 can (12 oz.) evaporated milk
- $\frac{3}{4}$ cup sugar
- 2 eggs
- $\frac{1}{2}$ tsp. salt
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground ginger
- $\frac{1}{4}$ tsp. ground cloves
- Miniature marshmallows, optional

1. Preheat oven to 425°. Unroll each pastry sheet; roll to $\frac{1}{8}$ -in. thickness. Using a floured 4-in. round cutter, cut out 16 circles, rerolling scraps if necessary. Press circles into muffin pans coated with cooking spray.

2. In a bowl, whisk pumpkin, milk, sugar, eggs, salt and spices until blended. Pour into pastry cups. Bake 15 minutes. Reduce setting to 350°.
 3. Bake 25-30 minutes or until a knife inserted near centers comes out clean. If desired, top with marshmallows and bake 2-3 minutes longer or until marshmallows are lightly browned. Cool 5 minutes. Carefully run a knife around sides to loosen tarts. Cool in pans on wire racks before removing.
 4. Serve or refrigerate within 2 hours.
- PER SERVING** 200 cal., 9 g fat (4 g sat. fat), 38 mg chol., 203 mg sodium, 27 g carb., 1 g fiber, 3 g pro.

FLOAT YOUR BOAT

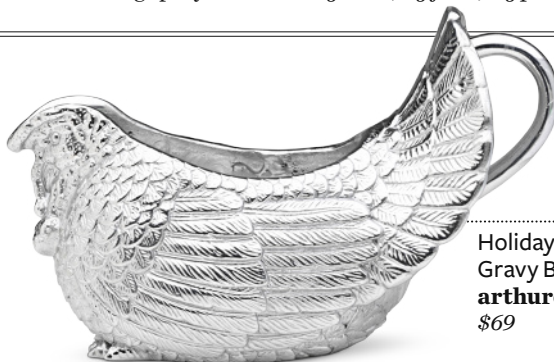
Feelin' Gravy

Trot out one of these turkey-rific gravy boats to show your table some gratitude.

Spode
Harvest Turkey
Gravy Boat with
Ladle and Tray
portmeirion.com
\$40



Wedgwood
Nantucket
Gravy Boat
(tray sold separately)
amazon.com
\$73



Holidays Turkey
Gravy Boat
arthurcourt.com
\$69



Pilgrim Turkey
2 Cup Gravy Boat
hadleypottery.com
\$37



Le Creuset Flame Gravy Boat
zappos.com \$25

