

Thanksgiving Food Fight

By Michael Welch, Big "I" Advantage Marketing Assistant



Thanksgiving is a time to gather together and give thanks for all the bounty in our lives. A day steeped in tradition, it is a time of love, peace, family and football. What could compare to a house full of family and friends around a meal that can last half a day? Despite your best efforts to keep the peace, some disagreements may break out. Especially when it comes to food! Check out our lineup of famous Thanksgiving food fault lines.

Turkey: Roasted vs. Smoked vs. Fried

Some people will argue a certain cooking method is best. Traditional methods compete with the new-fangled deep-fryer. While I've had all three and find them all delicious, my only contribution is that I found fried turkey to be moister the following day. Additionally the E&O folks would probably insist I add that if you do fry a turkey take extra precautions. Who better than Captain Kirk (with a little help from State Farm) to show you [how not to fry a turkey](#)? Alton Brown can show you [how to fry](#) without mishap. Lastly here is [a trick](#) from Butterball to get a roasted turkey out easily.

Turkey vs. Ham vs. Seafood

Turkey is the traditional main course. Ham is usually reserved for Christmas but sometimes they get flipped or the same is served for both. The original Thanksgiving may or may not have included a turkey or two, but it definitely had fish and shellfish, including mussels, oysters and clams. Depending on the number of guests a combination of all three could be served.

Dressing vs. Stuffing: Which is Which?

The confusion probably stems from the fact that the recipes for either can be the same. Some people say dressing is stuffing only if cooked in the bird. Others say the terms are interchangeable. Since there are [health risks](#) if the stuffing is not brought up to a proper temperature some cooks pull the stuffing out when the bird is done or nearly so and then finish the off in the oven. All that and you still have the prepared vs. homemade toasted/cubed bread disagreement with which to contend.

Cranberry Sauce

A great debate rages over the fresh taste of homemade versus the nostalgia of canned. On one hand there are probably a million different ways to prepare cranberries, hot and cold. My own recipe can be found at the bottom of this article. Canned devotees love the back-to-childhood memories they get and also swear the ridges left by the can give a textural feel that homemade can't match.

Pies: Pecan vs. Pumpkin vs. Sweet Potato vs. Fruit vs. Mincemeat

Apple pie is the perennial favorite with pumpkin, chocolate, cherry, and pecan jockeying for position. The fight over which is "best" is probably why lots of families will have at least two or three varieties. Some like it served hot, other prefer room temperature or even refrigerated. You've also got to have whipped cream and ice cream for people to top their slices.

The product and eligibility may have been revised or discontinued since the original article was written. Review the Information page for each product on Big "I" Markets for current content and instructions.



www.bigimarkets.com

[Forget Password?](#)

[BIM Help Desk](#)

[TFT Archives](#)

While perhaps not quite as contentious, the following can still cause some grumbling:

[Green Beans vs. Green Bean Casserole](#)

[Mac-n-Cheese \(Baked or not\) vs. Potatoes au Gratin](#)

[Corn Pudding vs. Roasted Corn](#)

[Homemade Rolls vs. Packaged Rolls](#)

Lastly - please [click here](#) to enjoy a few favorite recipes collected from your Big "I" association staff.

May your Thanksgiving be happy, healthy and safe. Best wishes from all of us at Big "I" Markets.