



Governor John R. Kasich  
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FOR IMMEDIATE RELEASE

**ODA ANNOUNCES HOLIDAY CAMPAIGN**

*Celebrate the Holiday Season with Ohio Proud Products*

REYNOLDSBURG, OH (Nov. 19, 2012) –As the holiday season quickly approaches, Ohio Proud announces a special holiday campaign urging Ohioans to celebrate by making holiday dishes and giving gifts featuring Ohio products. Whether you're spending the holidays at home, entertaining with friends or celebrating at work, make the best of the holidays by shopping Ohio Proud.

Consumers can look for the Ohio Proud logo when buying Ohio made and Ohio grown products. When you purchase Ohio Proud products you are supporting Ohio farmers, food processors, and your community. Every dollar spent on Ohio Proud products reinvests in the state's economy. From fresh meats, fruits and vegetables, to snack foods, wine and baked goods you will find Ohio Proud products in every aisle of your favorite grocery store.

Online shoppers can visit the Ohio Proud web site at [www.ohioproud.org](http://www.ohioproud.org) for partner web sites and recipes for holiday meals. Ohio Proud can also be found on Pinterest, sharing home-grown gift, recipe and party planning ideas.

Ohio Proud is a program of the Ohio Department of Agriculture that helps consumers identify food and agricultural products produced by local farmers and food processors. Ohio companies that grow or make at least 50 percent of their product in Ohio are eligible to join the Ohio Proud program. There are currently 456 Ohio Proud partners located across 78 of Ohio's 88 counties.

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**Editor's Note:** A copy of "Ohio Proud 2012 Holiday Recipes" is attached to this release.





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## OHIO PROUD 2012 HOLIDAY RECIPES

### **Turkey and Stuffing with Giblet Gravy** (A traditional dinner)

#### **Ingredients:**

##### *Turkey:*

5-7 pounds Ohio turkey  
2 gallons Ohio spring water  
1/4 cup flour  
1 cup Ohio white wine  
1 tablespoon poultry seasoning  
1 bay leaf  
1 tablespoon garlic  
2 carrots  
Plastic cooking bag  
3 tablespoons poultry base

##### *Stuffing:*

2 medium onions  
2 tablespoons poultry seasoning  
6 stalks celery  
2 tablespoons granular garlic  
1/2 cup chopped fresh parsley  
1 tablespoon white pepper  
4 Ohio eggs beaten  
Ohio Italian bread

##### *Giblet Gravy:*

1/4 cup Ohio butter  
2 cups water  
1 cup flour

### **The BEST Turkey Sandwich**

(Great for leftovers)

(Serves 4 – 8)

#### **Ingredients:**

2 tablespoons cranberry sauce  
2 tablespoons Ohio apple cider  
8 slices of good quality, Ohio whole grain bread  
1 tablespoon mayonnaise  
1 cup stuffing  
1/2 cup turkey gravy  
1 pound Ohio turkey, thinly sliced  
12 slices Ohio bacon  
Salt & pepper to taste  
2 tablespoons Ohio butter, softened  
Ohio lettuce leaves  
1 Ohio tomato, sliced

#### **Instructions:**

##### *Turkey:*

Thaw and rinse turkey, pat dry with paper towels. Mix garlic and poultry seasoning with flour. Place turkey and the mix into bag and shake. Put in baking pan, and bake at 325 degrees until golden brown and 165 degrees internal temperature. Set aside to cool. Remove turkey from bone and place bones and liquid from bag into medium-size stock pot with spring water, white wine, bay leaf, carrots and poultry base. Cook liquid down by one-quarter.

##### *Stuffing:*

Dice onions, celery and parsley, mix with beaten eggs, and add poultry seasoning, granular garlic and white pepper. Break bread into pan, add vegetable seasoning. Add liquid from stock pot until semi-moist. Taste and adjust seasoning. Bake in 2x8x12 pan at 325 degrees, until crusty on top and internal temperature is 165 degrees.

##### *Giblet Gravy:*

Melt butter, add flour to create roux, cook over low heat, until flour taste has been removed, add cool water to fashion paste, add stock to paste and whisk to a smooth consistency. Adjust seasoning and serve.

#### **Instructions:**

Mix apple butter and cranberry sauce together, set aside. Spread each slice of bread with a thin layer of mayonnaise. Top one slice of bread with stuffing, a thin layer of gravy, one-quarter of the turkey and 3 slices of bacon. Add another thin layer of gravy. Spread one-fourth of the apple butter/cranberry mixture on the other slice of bread. Add salt and pepper to taste. Assemble the sandwich. Repeat for remaining 3 sandwiches.

Butter each side of the sandwiches on the outside, then toast on a pre-heated sandwich grill or heavy skillet, pressing firmly on each side until golden brown. Garnish with lettuce and tomato.





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### Apricot Glazed Ham with Apricot Ginger Maple Sauce

(A Great Holiday Dish)

#### Ingredients:

12-14 pound (bone in) Ohio cured smoked ham  
whole cloves  
3/4 cup Robert Rothschild's Apricot Oven and Grilling  
Sauce  
1/2 cup Ohio maple syrup

#### Glaze:

1/3 cup Robert Rothschild Apricot Oven and Grilling  
Sauce  
1 tablespoon Robert Rothschild Apricot Ginger  
Mustard  
2 tablespoons cider vinegar

#### Instructions:

Preheat oven to 325° F. Remove all but a collar of skin  
around the shank bone while leaving a layer of fat. Score  
the fat into diamond shapes. Stud the center of each  
diamond with a whole clove. Wrap ham in foil. Bake ham  
for about 1 1/2 hours.

In a medium bowl, combine the grilling sauce, vinegar, and  
mustard. Take ham from the oven and remove foil. Brush  
the glaze all over ham. Increase oven temperature to 350° F;  
return ham to oven and continue to bake for another 20-30  
minutes or until the glaze is bubbly and internal temperature  
of ham is 140° F. In a serving bowl, whisk together the oven  
grilling sauce with the maple syrup. Heat and serve with  
ham slices.

### White Chocolate Pumpkin Pretzel Dip

(Great for holiday entertaining)

#### Ingredients:

1 large bag of Ohio pretzels  
1/2 cup Ohio heavy cream  
6 oz white chocolate  
1/2 cup Ohio cream cheese, room temperature  
1 cup pumpkin puree  
1/4 teaspoon pumpkin pie spice  
1 teaspoon lemon juice

#### Instructions:

Combine heavy cream and white chocolate in a microwave  
safe bowl and heat until smooth, stirring every 30 seconds.  
Blend remaining ingredients in a separate bowl. When  
smooth, stir in the melted chocolate mixture and stir until  
well combined. Chill and serve with pretzels.

### Hot Fudge Peppermint Pretzel Dip

(Take to a party)

#### Ingredients:

1 large bag of Ohio pretzels  
8 ounce 60% cacao chocolate  
3/4 cup Ohio heavy cream  
3/4 cup Ohio cream cheese, room temperature  
1 tablespoon butter, room temperature  
4 candy canes or 12 round peppermints

#### Instructions:

Place mints in a plastic bag and crush using a rolling pin or  
heavy frying pan. Melt chocolate and cream together in a  
microwave safe bowl, stirring every 30 seconds, until  
smooth. When melted, add cream cheese and butter and  
blend until smooth. Mix in crushed mints and serve. If  
chilled, allow to come to room temperature before serving  
with pretzels.

