GOING COLD TURKEY
Now, this is my kind of turkey! One that doesn’t involve cooking! It is made from fruits, a couple of veggies thrown in and of course your favorite and mine, candy! It is certain to be a hit at the dinner table or any holiday party you attend. Feel free to substitute edibles of your own choosing - just be sure it can be skewered without being smashed. PRE-skew it first!!!

CAUTION: Be careful when working with skewers; you can easily poke yourself. Pay attention!

Materials

Non Edibles:

1 box tooth picks  (used as nails – I used the pretty colored ones)
1 bag bamboo skewers – large
1 bag bamboo skewers – small
1 disposable aluminum deep dish (deepest is better) pie pan  (square/round for holding the pineapple)

Edibles:

1 large pineapple
1 Bosc pear
2 nice size raisins
1 Bell pepper - thin
1 Bell pepper - fat
1 bag of Mott’s pre-cut apple slices  (contains several individually wrapped packs)
3 thin carrots  (cut to 2 ½ inches long)
1 bag small marsh mellow
1 bag of reg. size marsh mellow

You will need 1 lb. of the following fruits for the tail feathers:
grapes (red)
grapes (yellow)
black berries
strawberries
cherries
1 bag of short licorice cubes/tubes  (I used them, but they were hard to pierce with a skewer).
WHAT GOES WHERE:

Body: pineapple  
Head: pear - look for one shaped like a bird’s head – they are there!  
Eyes: raisins - or substitute any small dark edible of your choice  
Face Parts: 1 long strawberry and 1 long red bell pepper  
Neck: 1 red bell pepper – choose one long and wide enough to support head  
Body Feathers: Mott’s apple slices  
Toes: carrots  
Toes Tips: small marsh mellows  
Tail feathers: see fotos - from top down: blackberries, strawberries, marsh mellows, red grapes, licorice tubes, cherries, dark grapes  

Two things:

(1) STABILIZE THE BODY (pineapple)  
The body (the pineapple), has to be stabilized before work can begin or it will just keep falling over. You will need to create a tight fitting pocket or stand to hold it in place. I made mine from a pie pan. OR you can also just put the pineapple in the pan and brace it with other edibles. OR come up with your own method for stabilizing the pineapple.

HOW I MADE MY STABILIZER  
Take a pie pan and turn it upside down. You are now going to create a deep trench in the middle of the pan. To do this slide the side of your hand back and forth across the middle of the pan until a deep crevice or trench is created. Make it as deep as you can! Keep a firm downward pressure as you go till you just can’t make it any deeper.

Next, press the pineapple into the trench you just created. Press firmly so that it is seated snuggly. Push down as hard as you like while doing this; the pineapple can take a beating! However it is more important that you DO NOT wiggle the pineapple into position, doing that will only widen the gap in the trench and weaken the stabilization factor. Just keep a steady downward pressure as you seat the pineapple, pressing down till you can’t go any deeper. This will result in a nice tight fit for the body. Now you are ready to work.

(2) KEEP ONE SET OF TEMPORARY “TAIL FEATHER” SKEWERS IN THE BODY AT ALL TIMES.  
You will not be working with these. They only serve to mark the holes for the insertion of the permanent skewers - the ones being prepared with the edibles. This prevents excessive holes which weakens their stability and insures stable seating for the permanent skewers.
Step 1  HEAD AND NECK  (head-pear, neck-pepper, body-pineapple)

Pick out a nice long, fat red Bell pepper to serve as the neck. Clean out and stuff with a wad of aluminum foil to stiffen it up so as to retain its shape, also helps to support the head/pear. Take a big skewer and push it through the pear, lengthwise. The pear should be slanted at a downward angle. Continue through the pepper and into the front of the pineapple (the body). Leave just enough room at the top of the skewer for the head/pear. The skewer tip should not stick out from the top of the head. If it does, snap off the excess with your hands or pliers.

Step 2   THOSE WEIRD APPENDAGES

Turkeys have weird appendages on their head that you will need to mimic on the pear. They are the snood, the wattle and the caruncle (photos last page). Everybody knows the wattle and the snood, but few acknowledge the caruncle. I included the caruncle on my bird because I knew it would be great for hiding all the imperfections and open areas around the neck. I used mini marsh mellows to serve as the caruncle and nailed everything in with toothpicks. See photos: note the positioning of the caruncle in particular. The mini marsh mellows are applied helter-skelter down the sides of the neck and up to the top of the head - clustered tightly.

The wattle   – the flap of skin that hangs under the neck.

The snood   – the long appendage that drapes down over the beak

The caruncle – that lumpy-looking mass from top of head down to the sides of the neck.

To make the wattle: take one of the peppers, cut in half and fold. Stick the fold under the chin and nail in with toothpicks. It’s ok to leave a piece of toothpick sticking out so it can be easily spotted and removed. I let all my toothpicks show. Besides their colors are pretty!

To make the snood: take another pepper - a smaller one. Cut in half, fold and stick it to the middle of the forehead. Take a strawberry, cut in half and place one of the halves on top of your just made snood to form a double layer.

Caruncle – see step 2 “Weird Appendages.”
Step 3       THE TALL TAIL FEATHERS

The longer skewers will be used for the taller tail feathers. Fix the edibles on the skewers starting at approx. 4 to 4 1/2” from the point of the skewer. Remember to pre-skewer the edibles. Some edibles don’t need it, but some do!

This is the order in which my edibles were placed on the skewer: grapes, cherries, licorice tubes, grapes (different color), normal size marsh mellows, strawberries and blackberries. I repeat, you may replace any of my edibles with those of your own choosing. When done, pull out the temporary skewers one by one and replace them one by one with the skewers holding the edibles.

Step 4       THE MAIN BODY FEATHERS

Apple slices are used to replicate the body feathers. The slices are to be placed in semi-circle rows around the pineapple (body) just as you did for the tall tail feathers. But try to arrange the apple slices like you were laying bricks. See the brick pattern below. When bricks are laid, they are not placed directly on top of each other. See how they move to the side as one is seated above but slightly to the side of the one beneath? They look and mesh better this way. Cover the entire body with apple slices up to and around the bottom of the neck.

![Brick Pattern](image.png)

Step 5       THE SMALLER TAIL FEATHERS

It’s hard to tell by the photos, but there are two more rows of tail feathers that are much smaller than the tall tail feathers holding the edibles (note the mini marsh mellows in the photo). You will not need skewers for these, only tooth picks, as I only put a single mini-marsh mellow on each toothpick. Position them in semi-circle rows around the body - line one row in FRONT of the taller tail feathers and one row in the BACK of them. Keep the rows as close to the taller tail feathers as possible. And it’s ok for them to be seated on top of the apple slices.
Step 6       THE TOES

Three small carrots and three mini marsh mellows is all you need for this. The three carrots are
to be placed in the position as shown in the photos. A mini marsh mellow is stuck to each carrot
tip using a tooth pick. I leave about a quarter inch of the toothpick sticking out from the marsh
mellow to simulate a toe nail. Try to attach the toes/carrots to the body with toothpicks, if not,
just sit them below the front of the body.

TIPS:
Skewering edibles: pierce them all the way through using another skewer, first. Keep one just
for the seating of all your edibles. Some edibles may not even need to be pre-skewered. But
some do! Some edibles can be tricky or just plain hard to put on the skewers. Fighting with
them while the skewer is seated in the body will only cause a wobbly skewer and destabilization
of the feather’s foundation which in the end will produce a sloppy appearance. Learn the
“resistance” factor. Test all edibles you want on skewers, first. Pierce all edibles through the
middle!

Try to select an edible that is to be seated in the top most position on the skewer that will also
serve to lock all the other edibles beneath it in place - something that can grasp the skewer and
hold on (some of my blackberries fell off during unwrapping). If you want to use the blueberries
then switch them to a different position on the skewer or use something else entirely, maybe
small cheese cubes or maybe even a non-edible item, your decision.

CAUTION ... Remove all toothpicks before serving to children! ... CAUTION
TURKEY HEAD PARTS

- snood
- wattle
- caruncle