Cooking with Julia: Pumpkin Pecan Pie

**Ingredients:**
- 1 cup pumpkin
- 1/3 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 3 tablespoons butter
- 1/3 cup granulated sugar
- 1/4 cup pumpkin pie spice
- 1 1/4 cups pumpkin
- 1/3 cup pecans, coarsely chopped
- 1/4 cup dark brown sugar
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon

**Directions:**
1. Preheat oven to 350 degrees.
2. In a medium bowl combine pumpkin, 1/3 cup sugar, one egg, pumpkin pie spice (or ground ginger, cloves, nutmeg and cinnamon). Dump mixture into pie shell.
3. In same bowl combine brown sugar, 1/2 cup granulated sugar, two eggs, butter, cinnamon and pecans. Dump pecan mixture over pumpkin mixture.
4. Bake 50 to 60 minutes or until fork inserted in the center comes out clean.

**Recipe:**

To begin making pumpkin pie, preheat oven to 375 degrees. In medium bowl, combine pumpkin, 1/3 cup sugar, one egg, pumpkin pie spice (or ground ginger, cloves, nutmeg and cinnamon). Dump mixture into pie shell. In same bowl combine brown sugar, 1/2 cup granulated sugar, two eggs, butter, cinnamon and pecans. Dump pecan mixture over pumpkin mixture. Bake 50 to 60 minutes or until fork inserted in the center comes out clean.

**Thanksgiving Turkey:**

To make the biggest feast ever, cook, cook, cook! But before you begin, here are a few tips to help make your holiday meal a success.

1. **Choose the Right Turkey:**
   - Turkey should be at least 12 pounds, or 1 pound per person.
   - Allow 1 hour of cooking time per pound.
   - Preheat oven to 325 degrees.

2. **Brine the Turkey:**
   - Mix 1 cup salt, 1/2 cup sugar, 1/2 cup water, and 1/4 cup of your favorite herbs or spices.
   - Mix well and cool.

3. **Roast the Turkey:**
   - Place the turkey on a rack in a roasting pan.
   - Roast at 325 degrees for about 1 hour and 45 minutes or until the internal temperature reaches 165 degrees.

4. **Baste the Turkey:**
   - Baste with melted butter and a mixture of olive oil, lemon juice, and Italian dressing.

5. **Rest the Turkey:**
   - Let the turkey rest for 10 to 15 minutes before carving.

**Side Dishes:**

- Mashed Potatoes
- Sweet Potato Casserole
- Cranberry Sauce

**Desserts:**

- Pumpkin Pie
- Apple Pie
- Cinnamon Rolls

Enjoy your Thanksgiving dinner and spend quality time with family and friends!