



## Roast Turkey & Easy Homemade Turkey Stock

### One (1) Turkey With Giblets



### Ingredients for the Brine

2 cups salt  
 ¾ cups brown sugar  
 3 Tbsp dried herbs (herbs de provence, mixed herbs,

### Ingredients for Homemade Stock (combine all ingredients in large pot)

|            |                               |
|------------|-------------------------------|
| 1 Tbsp     | extra virgin olive oil        |
| 1 each     | giblets from inside your bird |
| 1 each     | carrot                        |
| ½ each     | onion                         |
| 2 each     | celery ribs                   |
| 4 each     | garlic cloves                 |
| ¼ cup      | white wine                    |
| few sprigs | thyme                         |
| 1 each     | bay leaf                      |
| ½ tsp      | whole peppercorns (optional)  |
| 2 Tbsp     | salt                          |
| 4 cups     | water                         |

### Ingredients for the Turkey

|          |                           |
|----------|---------------------------|
| 2 each   | carrot                    |
| 1 ½ each | onion                     |
| 4 each   | celery ribs               |
| 8 each   | garlic cloves             |
| 1 each   | stick of butter (1/2 cup) |
| 1 bushel | rosemary                  |
| 1 bushel | thyme                     |
| 1 bushel | oregano                   |
| 1 bushel | sage                      |
| ½ cup    | Turkey Stock              |

1. Remove the giblets from your turkey. Open them up, and if desired, reserve the liver for roasting the turkey/gravy. If brining your turkey, keep all giblets in the fridge till morning of Thanksgiving.
2. If you'd like to brine your turkey, know that it needs at least 2 hours, but can be done up to 2 days ahead of time.
3. To brine your turkey, combine all brining ingredients in a bowl. Place your turkey in a large bag, roasting pan, or on a large plate, and completely cover the inside and outside of the turkey with the brine. Massage it in a little, then place uncovered in your fridge until ready to roast. Take the turkey out of the fridge with enough time to allow it to come to room temperature before you roast it. Lastly, when you take it out of the fridge, rinse all the brine off and pat the turkey completely dry, both inside and out.
4. Turkey stock should be the first thing you start Thanksgiving morning (though it can be made ahead of time if desired). In a large pot, heat the olive oil over medium high heat, and add the giblets (minus the liver). Let the giblets brown, caramelizing all sides.

## roast turkey & easy homemade turkey stock continued–

5. As the giblets sauté, roughly chop the carrot, onion and celery, and smash the garlic cloves. Once the giblets are golden brown, add in the veggies and stir to coat in the oil. Let everything cook together until the veggies have started to soften, then pour in the white wine. Bring the wine up to a simmer, and let it reduce by half.
6. Lower the heat slightly, and add in the thyme, bay leaf, peppercorns (or a bit of black pepper) and salt, and stir. When the herbs become fragrant, just about a minute or so, add in the water. Bring up to a simmer, and let simmer for at least an hour. Keep the simmer low, and add more water periodically if necessary to keep the volume fairly constant. After an hour, you can cover and set aside, as you'll need it to roast your turkey. You'll only need about ½ cup though, so if you like, strain and reserve the rest.
7. Preheat your oven to 425°F. In a small pot or bowl, melt the butter.
8. Roughly chop all the veggies, and smash the garlic cloves. Add them to the bottom of your roasting pan. If desired, add the liver to the roasting pan as well.
9. Stuff the cavity of the turkey with all the herbs. Place the turkey over the vegetables in the roasting pan.
10. Using a pastry brush or spoon, slather the turkey with butter, using as much as possible. Pour the ½ cup of turkey stock around the turkey, over the vegetables.
11. Place your oven rack towards the bottom of the oven (so the turkey fits!) and then place the turkey in the oven. Cook for about 45 minutes, until the turkey is starting to turn golden, then carefully remove it from the oven. Drop the temperature of the oven to 375°F.
12. If you have any butter left, brush the turkey with the remaining butter, then baste any liquid collected in the bottom of the roasting pan over the turkey. Place back in the oven for 15 minutes, then repeat basting procedure, rotating the roasting pan by 90 degrees when you place it back in the oven, to allow all sides of the turkey to cook evenly. Repeat this whole procedure (removing from the oven, basting, rotating) until a temperature probe inserted into the thickest part of the thigh reads 150°F.
13. Remove the roasting pan from the oven, and cover with foil. Turkeys need to rest for quite a while before carving (which also lets the internal temperature come up to 160°F, the safe temperature for eating poultry), so let it sit covered for at least an hour.
14. When transferring your turkey to a cutting board to carve, also transfer the veggies, liver (if using) and liquid in the bottom of the roasting pan to a pot. Blend until smooth for extra rich gravy.
15. Remove the herb bundle from the turkey's cavity before carving.





## Green Bean Casserole

### Ingredients



- 1½ lbs green beans
- 1 each can of Condensed Cream of Mushroom
- 1 cup parmesan cheese
- Crispy onions to taste

Preheat a high broiler.

Bring a pot of heavily salted water to a boil, and prep a bowl of ice water.

Trim the ends off the green beans, then snap or cut into pieces about 1 inch long. Blanch them by dropping in the boiling water for a couple of minutes until bright green, then immediately transferring to the bowl of ice water using a slotted spoon or strainer.

Transfer the green beans into your baking dish, letting some of the ice water be transferred as well (this will loosen up the can of Condensed Cream of Mushroom). Open the can of Cream of Mushroom, and mix into the green beans.

Cover with foil, and place in the center of the oven. Let cook about 10-15 minutes, until the cream of mushroom has loosened, and everything is hot. Carefully remove from the oven. Move the oven rack to about 8 inches below the broiler.

Sprinkle cheese over the green beans, then without covering, place back under the broiler until golden and bubbling, about 5 minutes.

Remove from the oven, and top with crispy onions.





## Mashed Candied Yams

### Ingredients



- 4 each sweet potatoes/yams
- 2 Tbsp extra virgin olive oil
- 1 Tbsp salt
- 2 Tbsp butter
- ½ cup heavy cream
- 1 Tbsp Pumpkin Spice blend (see below)
- ⅓ cup brown sugar
- ½ cup chopped pecans

Preheat oven to 400°F. Line a baking sheet with foil.

Prick the sweet potatoes with a fork a few times, then place on the baking sheet. Drizzle the olive oil over the potatoes, and massage it in, making sure the potatoes are completely covered. Season with one tablespoon of salt, making sure the potatoes are salted all over. Place in the oven for about an hour, or until easily pricked with a fork.

Remove the sweet potatoes from the oven, and let cool just enough to handle. Preheat the broiler on your oven.

Cut the sweet potatoes in half, and transfer them to a large bowl, peeling off the skins and discarding them. Whisk in the butter, allowing it to melt as you mash the sweet potatoes, then add in the heavy cream, sugar, pumpkin spice and pecans.

When everything is whisked together evenly, transfer the sweet potatoes to a baking dish, and place under the broiler, just until golden on top.

### **DIY Pumpkin Spice Blend (combine all ingredients)**

- |        |                 |
|--------|-----------------|
| 3 Tbsp | ground cinnamon |
| 2 tsp  | ground ginger   |
| ½ tsp  | ground cloves   |
| ½ tsp  | ground allspice |
| 1 tsp  | ground nutmeg   |





## Creamy Garlic Mashed Potatoes

### Ingredients



- 4 each large golden potatoes and  
2 Tbsp salt
- 1. 4 each garlic cloves
- 1 cup heavy cream
- ¼ tsp ground pepper with  
1 tbsp salt
- 2 Tbsp unsalted butter

Peel the potatoes, then cube into about 2-inch chunks. Place in a pot, then add 2 tablespoons of salt and cold water, just enough to make sure all potatoes are submerged.

Place the pot over medium heat, and slowly bring to a boil. Let potatoes boil for about 20 minutes, or until they can be easily pierced with a fork.

While the potatoes are cooking, smash the garlic cloves, then add them to a small pot with the heavy cream, with 1 tablespoon of salt and ¼ tsp of pepper. Stir to combine. Place over the lowest heat possible, just to infuse the flavors, without steaming, boiling or scorching, at least 10 minutes.

When the potatoes are done, strain them, and place back in the pot. Add in the butter, and use a masher to both mash the potatoes and stir the butter in. Once the butter is melted, add the infused cream, a little at a time, through the strainer (to avoid any garlic getting in), and mash in.

Continue to add cream and mash the potatoes, until the desired texture is reached. Taste and adjust seasoning.

