

An American Thanksgiving

Jay Nottingham and Hillary Barry

Roasted Brined Turkey (Serves 10-12)*

Ingredients:

1 (12-14 pound) turkey – not a “self-basting” or “kosher” turkey (these have already been salted)
Turkey neck and giblets - set aside for gravy
1 cup salt
3 bay leaves
10 black peppercorns
4 garlic cloves smashed
6 sprigs fresh thyme
2 onions, chopped coarse
2 celery ribs, chopped coarse
3 tablespoons unsalted butter, melted in a small bowl
1 cup water, plus extra as needed



The Brine:

Dissolve salt in 2 gallons cold water in large container. Add bay leaves, garlic, and peppercorns. Submerge turkey, cover, and refrigerate 6-12 hours. Take turkey out and pat dry with paper towels.

To Roast:

Adjust oven rack to lowest position and heat to 400 degrees.

Place V-Rack in roasting pan.

In a bowl, toss thyme and half of the vegetables in 1T of the melted butter. Place inside turkey. Tie turkey legs together. Scatter the rest of the vegetables around roasting pan. Pour water in pan.

Brush turkey breast with 1T butter. Place turkey breast side down on the V-rack. Brush the back of the turkey with remaining 1T of butter.

Roast for 45 minutes. Turn turkey over. Add more water to pan if liquid in pan has evaporated. Roast for about 60 minutes, until breast is 160 degrees and thighs are 175 degrees (using a thermometer).

Remove turkey from oven. Tip turkey over for juices to run into pan. Set aside turkey to a carving board and let rest 30 minutes before carving.

Gravy (Makes about 6 cups)

Ingredients:

1 Tablespoon vegetable oil
Turkey neck and giblets
1 onion chopped
4 cups low-sodium chicken broth
2 cups water
8 sprigs fresh parsley
2 sprigs fresh thyme
3 tablespoons unsalted butter
¼ cup all-purpose flour
Pan and juices from roasted turkey
1 cup dry white wine
salt and pepper



Directions - start this after turkey has been flipped:

Heat oil in a 4 quart pot. Add neck and giblets. Cook until golden, about 5 minutes. Add onion, cook 5 minutes. Cover pot, reduce heat to low, cook about 15 minutes until turkey parts and onion release their juices. Stir in broth, water, parsley, and thyme. Bring to boil, then adjust to low. Simmer, uncovered 30 minutes. Strain turkey broth into bowl. Discard giblets.

Melt butter in large saucepan on medium-low heat. Add flour, whisk constantly, until nutty brown, 10-15 minutes. Vigorously whisk in **all but 1 cup** of turkey broth into flour mixture. Bring to boil, then turn down to simmer. Stir occasionally, until gravy is thickened – about 30 minutes.

While gravy is thickening, and cooked turkey has been placed on carving board:

Strain juices from roasting pan – squeeze out as much juice from the vegetables as possible. Set aside for 5 minutes to allow fat to rise to top. Skim as much fat off top of pan juices as possible.

Place roasting pan over two burners on medium-high heat. Add wine to pan. Scrape up brown bits, bring to boil. Reduce liquid by half – about 5 minutes. Add remaining 1 cup of turkey broth to pan. Bring to simmer – cook for 10 minutes.

Strain pan juices. Whisk into simmering gravy. Add flour slurry, if needed, to thicken the gravy.

*Roasted Turkey and Gravy recipe is modified from Cook's Illustrated's "How to Brine and Roast Turkey" by Hays, Olson, and Clingingsmith

Mashed Potatoes (Serves 8)

(we are quadrupling this recipe)

Ingredients:

4 large russet potatoes
1 pint half-and-half
1 stick butter



2 spring onions
4 cloves of garlic

Directions:

Peel garlic, place on a square of tinfoil and drizzle a little olive oil on the cloves. Fold tinfoil around garlic and bake in toaster oven at 375 degrees until golden brown and very soft (about 25 minutes). Let cool. Mash up garlic into a paste. Set aside.

Slice green parts of spring onions into 1/4 inch slices. Don't use white parts.

Peel potatoes. Cut into uniform 1.5" chunks. Place potatoes in pot. Cover with water.

Bring potatoes to a boil. Lower to a simmer for about 20 minutes until you can stick a thin knife into them with no resistance. Drain potatoes in a colander.

While potatoes are cooking, place butter and half-and-half in a pot over medium-low heat. Melt the butter.

Rice the potatoes back into the pot. Add half-and-half and butter a little at time until desired consistency is reached. Mix in roasted garlic paste to taste. Add salt and pepper to taste. Stir in spring onions.

Brussels Sprouts (Serves 4)

(we are quadrupling this recipe)

Ingredients:

1 pound of rinsed Brussels Sprouts
1 tablespoon apple cider vinegar
2 tablespoons real maple syrup
2 tablespoons olive oil
½ teaspoon salt
¼ teaspoon pepper
4 slices of bacon, cooked crisp, crumbled.



Directions:

Preheat oven to 400 degrees. Trim the bottom end of the Brussels sprouts, leaving the core intact. Remove the dark outer leaves. Cut sprouts in half, length-wise. Put halved sprouts in a medium mixing bowl. Whisk together maple syrup, olive oil, vinegar, salt and pepper. Pour over sprouts and coat evenly.

Arrange sprouts in a single layer on a cookie sheet. Roast for 15 minutes, then stir the Brussels sprouts. Continue roasting for 10-15 more minutes, until sprouts look slightly charred and well browned. Add sprouts back to mixing bowl and toss with crumbled bacon.

Cranberry sauce (Makes 2.5 cups)

(we are doubling this recipe)

Ingredients:

1 cup sugar
¾ cup water
¼ teaspoon salt
12 ounces (3 cups) fresh or frozen cranberries
1 tablespoon orange zest (or the zest from one orange)
2 tablespoons orange liqueur (triple sec or Grand Marnier)



Directions:

Bring sugar, zest, water and salt to boil in a medium saucepan over high heat, stirring occasionally to dissolve sugar. Stir in cranberries; return to boil. Reduce heat to medium; simmer until saucy, slightly thickened, and about two-third of berries have popped open, about 5 minutes. Transfer to bowl, stir in orange liqueur, let cool to room temperature, and serve.

Apple Crisp (Serves 10-12)

(We are doubling this recipe – making two 9x13 pans of Apple Crisp)

Ingredients:

8-10 medium Granny Smith apples, sliced (about 4-5 pounds of apples, enough to generously cover an entire 9x13 baking dish)
1.5 cups packed brown sugar
1 cup all-purpose flour
1 cup quick-cooking or old fashioned oats
2 sticks of butter, softened
1 ½ teaspoons ground cinnamon
1 ½ teaspoons ground nutmeg or pumpkin pie spice
Whipped cream or ice cream, optional



Directions:

Preheat oven to 350 degrees. Grease a 9x13 baking dish. (Recipe can be halved and prepared in an 8x8 baking dish or pie plate.)

Peel apples and cut into thin slices, about ¼-½ inch thick. Evenly distribute slices in baking dish. In a bowl, mix together oats, flour, brown sugar, spices and softened butter. The mixture will look like cookie dough. Crumble the topping over the apples. Bake for 30 minutes, until the top looks golden brown and the apples are tender. Serve with whipped cream or vanilla ice cream if desired.

****Tart, crisp apples such as Granny Smith are best for baking because they hold their shape and don't turn to mush. Their tartness is balanced by the sweet topping. You can also use Cortland, Jonathan, Pink Lady or Golden Delicious apples in this recipe.****