

The Perfect Turkey

Herbed Brine Roasted Turkey

1 cup kosher salt
½ cup light brown sugar
4 sprigs of fresh rosemary
6 sprigs of fresh thyme
2 tablespoons dried sage
1 tablespoon celery seed
1 tablespoon black peppercorns
2 gallons water
1 18-pound turkey
Aromatic vegetables
6 cups turkey stock, divided
1 cup white wine
4 tablespoons unsalted butter
¼ cup flour
Salt and pepper

1. Combine all the brine ingredients in a large stockpot. Bring to a boil. Stir to dissolve solids, then remove from heat, cool to room temperature, and refrigerate until thoroughly chilled.
2. Place breast side down in brine, cover, and refrigerate for 6 hours. Turn turkey over once, half way through brining.
3. Drain, rinse and pat dry turkey with paper towels.
4. Preheat oven to 325 degrees.
5. Brush canola oil or melted butter over turkey season with salt and pepper.
6. Scatter aromatic vegetables on bottom of roasting pan. Place turkey on rack in roasting pan; transfer to oven.
7. Baste turkey every 45 minutes with turkey stock.
8. Cook until thermometer inserted into the thickest part of the thigh registers 165 degrees.
9. Remove from oven, transfer turkey to a cutting board, tent with foil and let rest 20 minutes.
10. Place roasting pan over two burners on the stove. Add 1 cup of turkey broth and the wine to the pan. Bring to simmer and scrape up any browned bits on the bottom of the pan.
11. Pour pan juices in to a fat separator and discard fat.
12. Bring a saucepan to medium heat and melt the butter. Add the flour and cook 2 to 3 minutes.
13. Add the strained pan juices and enough turkey stock to total about 4 cups. Bring to simmer and cook until thickened, about 5 minutes. Season with salt and pepper.
14. Carve turkey and serve with gravy.

Creamy Mashed Potatoes

5 pounds Yukon Gold Potatoes, peeled and halved
1 pint light cream
1 stick butter
Salt and pepper

1. Place potatoes in a large stockpot. Cover with cold water.
2. Place on stove and bring to boil over high heat. Lower heat and simmer until potatoes are tender when pierced with a knife.
3. Drain and return to pot. Let cool slightly covered with a towel.
4. Bring cream and butter to a low simmer in a small saucepan.
5. Press potatoes through a potato ricer into a large mixing bowl. Fold in cream and butter.
6. Season with salt and pepper and serve.

Cranberry Sauce with Roasted Shallots and Port

18 shallots, peeled, quartered lengthwise through root end
1 tablespoon vegetable oil
5 teaspoons minced fresh thyme
5 tablespoons balsamic vinegar
1 tablespoon plus 1/2 cup sugar
1-2/3 cups ruby port
1/3 cup (packed) golden brown sugar
1 12-ounce bag cranberries
1/4 cup dried currants
1 tablespoon chopped fresh parsley

1. Preheat oven to 400°F.
2. Toss shallots with oil and 3 teaspoons thyme on small rimmed baking sheet. Sprinkle with salt and pepper. Bake until golden, about 25 minutes.
3. Mix 1 tablespoon vinegar and 1 tablespoon sugar in small bowl. Drizzle over shallots; toss to coat. Continue roasting until shallots caramelize, stirring occasionally, about 10 minutes. Remove from oven.
4. Bring port, brown sugar, 4 tablespoons vinegar, and 1/2 cup sugar to boil in heavy large saucepan over medium-high heat, stirring until sugar dissolves.
5. Add cranberries and currants; cook until berries pop, stirring occasionally, about 8 minutes. Mix in thyme and shallots. Transfer to bowl.
6. Cover and chill overnight. Serve at room temperature.