

**Herbed Brine Roasted Turkey**

1 package turkey brine  
 1 18-pound turkey  
 Olive oil  
 Aromatic vegetables  
 6 cups turkey stock, divided  
 1 cup white wine  
 Herb mix  
 Salt and pepper

- Prepare brine according to package directions. Let cool. Add turkey to a brining bag; pour brine over and zip shut. Place in refrigerator for 10 to 12 hours. Drain, rinse and pat dry turkey with paper towels.
- Preheat oven to 325 degrees. Brush olive oil; turkey season with herb mix. Scatter aromatic vegetables on bottom of roasting pan. Pour in wine and 1 cup of stock. Place turkey on rack in roasting pan; transfer to oven. Baste turkey every 45 minutes with remaining turkey stock. Cook until thermometer inserted into the thickest part of the thigh registers 185 degrees. Remove from oven, transfer turkey to a cutting board, tent with foil and let rest 20 minutes. Carve.

**Sweet Potato and Apple Soup**

3 pounds sweet potatoes  
 1 tablespoon olive oil  
 1 large onion, diced  
 1 celery stalk, diced  
 1 apple, cored and diced  
 8 cups chicken stock  
 Salt and pepper

- Preheat oven to 350 degrees. Place potatoes on a sheet pan and roast until tender, about 45 minutes. Let cool.
- Place a stockpot over medium heat and add the oil. Cook the onion, celery and apple until nicely softened.
- Halve the potatoes and scoop out the flesh; add to stockpot along with the chicken stock. Bring to a simmer and cook until flavors combine.
- Puree soup with an immersion blender. Season with salt and pepper.

**Caramelized Onion and Sausage Bread Pudding**

3 tablespoons olive oil  
 1 pound Italian sausage, casing removed  
 1 pound onions, diced  
 3 cups whole  
 6 large eggs  
 1 teaspoon dry mustard  
 8 cups cubed Italian bread  
 Salt and pepper

- Preheat skillet to medium-high heat and add 1 tablespoon oil. Brown sausage, breaking up with spoon. Remove from pan and finely chop.
- Reduce heat to medium-low and add the remaining oil. Add the onions and cook until caramelized.
- Whisk together the milk, eggs and mustard. Season with salt and pepper.
- Preheat oven to 400 degrees. Butter a 9-inch by 13-inch casserole. In a large bowl, stir together the sausage, onion and custard. Pour into casserole and cover with foil. Bake until puffed and golden, about 20 minutes more.