



Thanksgiving Go to Recipes



GWIN'S TINY KITCHEN

Tips to making Turkey

Defrost. Thawing a turkey can take anywhere from **three to five days**. So if you've bought a frozen turkey, be sure it is placed in the refrigerator with plenty of time to thaw.

Preheat the Oven. Set aside 15 to 20 minutes to allow your oven to thoroughly preheat. Since many home ovens heat unevenly, it's a good idea to let your oven come up to temperature, then wait 5 to 10 more minutes before placing the turkey inside. This allows the heat to evenly disperse in the oven before you open the door. It is also a good idea to rotate your turkey at least every hour to help everything cook evenly.

Rest. Finally, allow the turkey to rest for at **least 30 minutes before you carve it**. Resting lets the meat cool slightly and reabsorb juices that were bubbling to the surface in the hot oven. This reabsorption is what gives you plump, tender meat. If you carve the turkey right away, you lose all that tenderness in a puddle on your cutting board or plate!

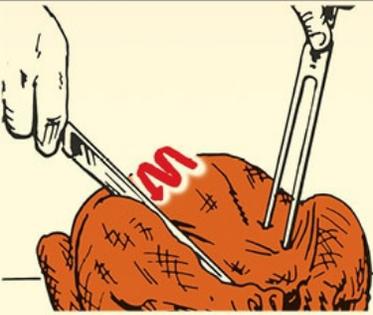
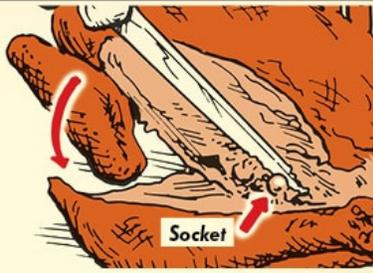
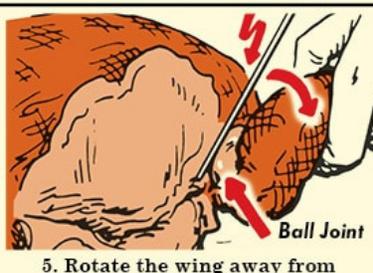
Figure on 1 to 1 1/2 pounds of turkey per person. To buy the right size turkey for your party, simply tally up the turkey-eating guests. Add a few pounds on for bones and you've got your turkey weight. For example, 8 people will require a 12 to 14-pound turkey

Keep the stuffing on the side. Chances are the Thanksgivings of your childhood featured a stuffing cooked right in the cavity of the turkey. Go ahead and use your family recipe, but we suggest you cook the stuffing in a separate pan. Cooking the stuffing in the turkey can provide fertile ground for the growth of harmful bacteria. In addition, a stuffed turkey will take longer to cook, which could result in drier white meat. Instead, loosely fill the turkey with aromatics such as onions and herbs, and cook the stuffing separately.

Skip the basting. Basting means more oven door opening, resulting in temperature fluctuations that can dry out your bird. Instead, keep your turkey moist by brining it or by rubbing it all over with butter or oil.

How to Carve a Turkey

The Art of
MANLINESS
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 <p>1. Position the turkey so that its breast side up, with the legs pointing away from you.</p>	 <p>2. Cut straight down along the inside of the right leg. When you meet resistance, stop cutting.</p>	 <p>3. Rotate the leg away from the body and look for the joint that connects the thigh to the hip. Cut between the joint and socket and then remove the leg and thigh in one piece.</p>
 <p>4. Locate the joint between the drumstick and the thigh. Slice between the joint to separate the two pieces. Repeat on the other leg.</p>	 <p>5. Rotate the wing away from the body until you can see the shoulder joint. Pass your knife between the joint and its socket to cut the wing away cleanly. Repeat on the other side.</p>	 <p>6. Slice the breast by cutting down along the breastbone, then outward to remove it. Repeat on the other side. Cut against the grain into slices before serving.</p>

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Herb Salted Roast Turkey

Ingredients

Herbed Salt:

- 1/3 cup plus 1 tablespoon coarse kosher salt
- 1 1/2 teaspoons dried rosemary
- 1 1/2 teaspoons dried rubbed sage
- 1 1/2 teaspoons dried thyme
- 1 teaspoon black peppercorns, crushed
- 3 small bay leaves, coarsely torn
- 2 teaspoon finely grated lemon peel

Turkey:

- 1 14- to 16-pound turkey (neck, heart, and gizzard removed)
- 1 large onion, chopped
- 1 large celery stalk, chopped
- 1 whole lemon, chopped with peel
- 1 teaspoon dried rosemary
- 1 teaspoon dried rubbed sage
- 1 teaspoon dried thyme
- 1 cup (1 stick) unsalted butter, room temperature
- 2- 4 cups of turkey stock

(reserve 2 cups of turkey stock, in case you need to baste and can't get juices from bottom of roasting pan.

Also, half way through the cooking time about 1 1/2 hour in, grab some garlic spread and rub over the top of the bird. Not a deal breaker if you don't, but just an added flavor boost! Use your own discretion on how many to put on.

Directions

1. Rub the first 6 ingredients together in a small bowl, crush the herbs.

If you use fresh herbs, increase amount to Tablespoon instead of teaspoon. After crushing and mixing with salt – let sit out on sheet pan to dry. Allow the oils to dry into the salt. Can be made 1 week in advance. Keep in air dry container. Add the grated lemon peel right before using.

FOR THE TURKEY: Pull out the organs inside the cavity. Rinse inside and out, don't pat dry. Want the moisture for salt rub. Pull any extra fat pads off the bird. Rub down every area of the bird, inside and out with the salt rub. Put into roasting bag, refrigerate for 18 – 24 hours. Any longer, and the salt will start to toughen up the meat.

READY FOR COOKING: Mix the onion, celery, lemon, and herbs together in a bowl, set aside. Rinse the salt mixture off the bird, inside and out, pat very dry. Stuff the internal cavity with your herb aromatic mixture, close the cavity with fat skin and secure with skewers. Tuck wings under, tie down legs. Then rubs down with butter. Add 2 cups of stock to bottom of pan to help with basting liquid.

Turkey 14-16 pounds will need to cook 3-3 1/2 hours at 350F. Once turkey has an internal temperature of 165. Let rest for at least 30 minutes before carving.

Roasted Garlic Spread

Ingredients:

- 1 lb. whole clove garlic
- 2 oz olive oil
- 12 oz canola or vegetable oil
- 2 oz whole clove garlic
- 1/2 Tbsp. kosher salt
- 1/2 Tbsp. fresh cracked pepper
- 1 Tbsp. fresh chopped basil
- 1 Tbsp. fresh chopped parsley
- pinch of crushed red pepper
- 1/3 cup water
- 1 Tbsp. sugar
- 1/4 cup grated Reggiano
- 1/4 cup shredded
Parmesan/Romano Blend

Ingredients:

1. Place 1 pound of whole garlic cloves and both olive oil and canola oil in a sauce pot over medium low heat. Cook until garlic is lightly golden brown - approximately 30 minutes.
2. Remove from heat and let cool.
3. Place cooled roasted garlic with oil, with additional 1 oz whole clove garlic in a food processor. Pulse to coarse chop. Add remaining ingredients and pulse to combine. It should be a little chunky. And you are done.

3 - 5 day shelf life. Keep Refrigerated.

Garlic Mashed Potatoes

Ingredients:

- 5 pound of Yukon Gold potatoes
- 3 Tablespoon Roasted Garlic Spread
- 1 cup (2 sticks - 16 Tbsp) butter, melted
- 1 1/2 cup heavy whipping cream
- salt and pepper to taste

Directions

1. Place the potatoes in a large saucepan. Cover with 1 to 2 inches cold water and season generously with salt. Bring the pot of water to a boil and cook until the potatoes are fork-tender, 20 to 25 minutes. Drain
2. In a sauce pan, add half & half and butter over medium heat until butter is melted.
3. Add drained potatoes, heated half & half, melted butter, and roasted garlic spread all to a stand mixer. Mix until creamy. Salt and pepper to taste

Best Potatoes to make Creamy Mashed Potatoes with - Russet and Yukon.

Make sure your water - taste like sea water - super salty when boiling. This will help to internally season your potatoes.

Sourdough & Rye Dressing with herbs and brown butter

Ingredients

- 16 OUNCES TORN ARTISANAL SOURDOUGH BREAD, OR A COMBINATION OF SOURDOUGH AND RYE BREAD, CRUST MOSTLY REMOVED
- 4 CUPS RICH TURKEY STOCK
- 1/2 CUP WHITE WINE
- 1 FRESH BAY LEAF
- 8 TABLESPOONS BUTTER, DIVIDED
- 2 CUPS SLICED MIXED MUSHROOMS, SUCH AS SHIITAKE AND CREMINI
- 1/4 CUP CHOPPED SHALLOTS
- 1/2 CUP CHOPPED CELERY
- 1 CUP CHOPPED LEEKS, WHITE AND LIGHT GREEN PARTS ONLY
- 1 CUP CHOPPED FENNEL BULB
- 1/2 TEASPOON CHOPPED FRESH THYME LEAVES
- 1 1/2 TEASPOONS CHOPPED FRESH ROSEMARY
- 1 1/2 TEASPOONS CHOPPED FRESH SAGE
- COARSE KOSHER SALT AND FRESHLY CRACKED BLACK PEPPER, TO TASTE

Directions

1. Preheat oven to 300 °F. Scatter torn bread in an even layer on a baking sheet and toast in oven until very dry, about 30 minutes. Transfer to a large mixing bowl and allow to cool
2. Increase oven temperature to 375 °F.
3. Combine turkey stock, white wine and bay leaf in a medium pot. Simmer gently over low heat until flavorful and slightly reduced, about 20 minutes.
4. Melt 2 tablespoons butter in a 12-inch skillet over medium heat. When foam subsides, add sliced mushrooms and cook until lightly browned, 3-5 minutes. Add 2 more tablespoons butter, melt, then stir in shallots, celery, leeks, fennel and season with salt. Sauté until vegetables soften, 3-5 minutes. Stir in thyme, rosemary, and sage and cook 1 minute longer.
5. Using a rubber spatula, scrape vegetables into the bowl over the toasted bread. Ladle the stock reduction over the entire mixture and gently stir until bread has absorbed all the liquid. Taste and season with salt and pepper.
6. Wipe the skillet clean and return to the stove over medium heat. Add remaining 4 tablespoons butter and cook, gently swirling the pan, until the foam subsides and the butter turns a deep, nutty brown (careful not to let it burn). Pour browned butter over the stuffing mixture and stir to incorporate.
7. Transfer stuffing into the still-hot skillet and bake in preheated oven until center is cooked through and top is golden brown, about 40 minutes.

Side Note: If you are unable to use fresh herbs, you can substitute for dried.

1 Tablespoon of fresh herbs = 1 teaspoon of dried herbs

Ginger and Molasses Root Vegetables

Ingredients

- 1 pound carrots, peeled and cut diagonally into 1/8-inch-thick coins
- 1 pound parsnips, peeled and cut diagonally into 1/8-inch-thick coins
- 1 pound turnips, peeled, halved, and cut into 1/8-inch-thick half-moons
- 6 tablespoons unsalted butter (3 ounces), cut into pieces, divided
- 2 teaspoons grated garlic
- 2 teaspoons grated peeled fresh ginger
- 2 tablespoons unsulfured molasses (such as Grandma's Molasses)
- 2 tablespoons water
- 1 teaspoons kosher salt
- 1/4 teaspoons coarsely ground black pepper
Chopped fresh flat-leaf parsley, for garnish

Directions

1. Bring a large pot of salted water to a boil over high. Meanwhile, fill a large bowl with ice water, and set aside. Add carrots and parsnips to boiling water; cook 3 minutes. Add turnips, and cook until vegetable mixture is crisp-tender, about 2 minutes. Using a slotted spoon or a spider, immediately transfer vegetable mixture to ice bath to cool. Drain and transfer to a paper towel-lined baking sheet. Pat dry.
2. Melt 1/4 cup butter in a large skillet over medium until sizzling. Add garlic and ginger. Cook, stirring often, until fragrant and no longer raw, about 2 minutes. Add carrot mixture, molasses, 2 tablespoons water, salt, pepper, and remaining 2 tablespoons butter. Cook, stirring constantly, until vegetable mixture is glazed, 2 to 4 minutes. Remove from heat, and transfer to a serving platter. Garnish with parsley, and serve immediately.

Carrots, parsnips, and turnips may be blanched 1 day ahead.

Silky Smooth Gravy

Ingredients

- 4 cups turkey stock
- 4 Tablespoons unsalted butter, or turkey fat
- 1/4 cup all-purpose flour
- 2 Tablespoon apple cider vinegar
- 1/2 cup dry white wine
- 2 bay leaves
- 2 sprigs of thyme
- 4 oz dried porcini mushrooms
- Kosher salt

Directions

1. Melt butter or turkey fat in a large heavy saucepan over medium heat. Whisk in flour and cook, whisking, for 1 minute. The roux will become smooth and golden brown. Keep whisking! Within 2-3 minutes it will be the color of café au lait and smell slightly toasted. Gradually whisk in the warm turkey stock, bring to a boil, then lower the heat so the gravy's at a bare simmer.
2. Now, for an herbaceous kick, add bay leaves or sprig thyme. For an umami boost, stir in dried porcini mushrooms, wine and vinegar, let gravy simmer until reduced by half, then remove herbs or mushrooms with a slotted spoon. Season with kosher salt and serve.

Farro, Bacon & Brussel Sprouts Gratin

Ingredients

- 1 cup uncooked farro
- 4 Tablespoons olive oil, divided
(plus more to grease)
- 2 Tablespoons balsamic vinegar
- 1 pound brussel spouts, trimmed & thinly sliced
- 1 teaspoons garlic or garlic spread
- 6 slices of bacon, diced
- A few small pinches of red peppers
- 1 1/2 cup aged Gruyere ,shredded
- 1/2 cup panko breadcrumbs
- 1/2 cup pecorino, finely grated
- 1/4 tsp. freshly ground black pepper

Directions

1. Heat oven to 400° F. Meanwhile, cook farro in a large pot of boiling salted water, skimming the surface a few times, until tender, 15 to 20 minutes— or according to package directions. Drain.
 2. Toss grains while still warm in a large bowl (or back in the pan if it's large enough for mixing) with 3 tablespoons olive oil, balsamic, and a pinch or two of salt. (The balsamic will taste a bit strong at this point, but it'll mellow in the oven and help cut through the gratin's richness.). Toss in Brussels sprouts, and season with 1/2 teaspoon of salt or more and red pepper flakes. Add shredded cheese and bacon, and toss again until evenly mixed. Transfer to a lightly greased casserole dish
 3. In a small bowl, combine panko, pecorino, and several grinds of black pepper. Drizzle 1 tablespoon olive oil evenly over panko mixture (otherwise it'll clump) and using hands, toss together until evenly mixed. Spread evenly over the top of casserole. Bake for about 25 minutes, or until the crumbs are golden and crispy. Serve warm
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Gruyere & Black Pepper Popover

Ingredients:

- 2 cups whole milk
- 4 large eggs
- 1½ teaspoons salt
- 1 teaspoon freshly ground black pepper
- 2 cups all-purpose flour
- 2 ounces Gruyère cheese, cut into 16 small cubes, plus freshly grated cheese for garnish

Tips

Flour provides the gluten that is necessary for structure; the eggs are for leavening and more structure; and the milk creates steam to make them rise. Butter is nonnegotiable, as it adds flavor (along with salt) and a crispy crust. Butter is always the best route. And that's a life rule, not just a baking rule. Eggs should be at room temperature, butter melted and the milk slightly warm. When you whisk room-temperature eggs, the whites and yolks combine easier, which means the eggs disperse more evenly into the batter, creating a light and airy texture. This also ensures your melted butter won't turn into hard pellets when you add it in at the end.

You'll definitely want to whisk by hand. Don't use a blender, because it will form too much gluten, killing those precious air bubbles before they have a chance to become fluffy pockets.

Directions

1. Preheat the oven to 375° and position a rack in the bottom third. Place 2 muffin pans (or enough to make 16 popovers) in the oven to warm.
2. In a small saucepan, warm the milk over medium heat until it is hot (about 125°) but not boiling. Remove from the heat. In a large bowl, whisk the eggs with the salt and black pepper until smooth. Slowly whisk in the warm milk. Add the flour and whisk until the batter is just combined. (It may be slightly lumpy.)
3. Remove the muffin pans from the oven. Spray the pans generously with nonstick cooking spray. Pour about ⅓ cup of the batter into each of 16 muffin cups. Set a cube of the cheese on top of the batter in each cup.
4. Bake the popovers until puffed and deep golden brown, about 40 minutes (do not open the door or they may collapse). Remove the popovers from the pans, sprinkle with the grated Gruyère and serve immediately.

If using in a popover pan - will make 6 large popovers.
Fill the container 4/5th the way full.



White Cheddar Crusted Apple Pie

Ingredients:

For the dough:

- 2 1/2 cups all-purpose flour
- 2 tsp. salt
- 1 Tbs. sugar
- 6 oz. white cheddar cheese, finely grated
- 16 Tbs. (2 sticks) cold unsalted butter, cut into 1/2-inch pieces
- 1/3 to 1/2 cup ice water

For the filling:

- 2 lb. Gala apples, peeled, cored and cut into slices 1/4 inch thick
- 1 1/2 lb. Granny Smith apples, peeled, cored and cut into slices 1/4 inch thick
- 3/4 cup sugar
- 1 Tbs. fresh lemon juice
- 3/4 tsp. ground cinnamon
- 1/4 tsp. freshly grated nutmeg
- 1/4 tsp. salt
- 1 Tbs. unsalted butter
- 3 Tbs. cornstarch
- 2 Tbs. heavy cream

Refrigerate leftover pie containing eggs or dairy right away. Fruit pies can be stored either at room temperature or in the refrigerator for up to two days (covering them with an overturned bowl is a handy way to keep them protected).

Overtured Bowl = Pie Protector.

Directions

1. To make the dough, in a bowl, combine the flour, salt, sugar and cheese, breaking apart any large clumps of cheese. Put the butter in a separate bowl. Place both bowls in the freezer for 10 minutes.
2. In a food processor, pulse the flour mixture until the ingredients are combined, about 5 pulses. Add the butter and process until the mixture resembles coarse meal, 15 to 20 pulses. Add 1/3 cup of the ice water and pulse twice. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly, add more water 1 Tbs. at a time, pulsing twice after each addition. Turn the dough out onto a work surface, divide in half and shape each half into a disk. Wrap the disks separately in plastic wrap and refrigerate for 1 hour.
3. To make the filling, in a large bowl, combine the apples, sugar, lemon juice, cinnamon, nutmeg and salt and stir to combine. Let stand at room temperature for 30 minutes to 1 hour.
4. Meanwhile, remove 1 of the dough disks from the refrigerator and let stand for 5 minutes. Place the dough between 2 sheets of lightly floured waxed paper and roll out into a 12-inch round about 3/16 inch thick. Brush off the excess flour. Transfer to a pie dish and press the dough into the dish. Trim the edges, leaving a 1/2-inch overhang. Cover with plastic wrap and refrigerate for 30 minutes.

Preheat an oven to 400°F.

5. Pour the apples into a sieve set over a small saucepan, then transfer the apples to a large bowl. Set the saucepan with the juices over medium-high heat, add the butter and cook until reduced to 1/3 cup, 3 to 5 minutes. Remove from the heat. Sprinkle the cornstarch over the apples and toss to combine, then stir in the reduced juices. Transfer the apples to the pie shell.
6. Roll out the remaining dough disk into a 12-inch round about 3/16 inch thick. Drape the dough over the apples and press gently to eliminate any air pockets. Trim the dough flush with the rim of the dish. Fold the bottom crust over the top crust and crimp to form a decorative edge. Cut 4 slits in the top of the crust to allow steam to escape. Brush the top of the crust with the cream.
7. Bake for 20 minutes. Cover the edges and top with aluminum foil if they begin to get too dark. Reduce the oven temperature to 350°F and continue to bake until the apples are easily pierced with a knife, 65 to 70 minutes more. Transfer to a wire rack and let cool for at least 1 1/2 hours before serving. Serves 8 to 12.

Cranberry Jalapeno Sauce

TOTAL TIME: 70 MINUTES SERVES: 10-12

Ingredients

- 1 bag of cranberries (12 oz)
- 4-5 green onions, chopped
- 1/4 cup cilantro, rough chopped
- 1 jalapeno pepper, seeded and chopped
- 1 cup sugar (more or less base of taste)
- 1/2 teaspoon cumin
- 2 Tablespoon fresh lemon juice (1 large lemon)
- 1/8 teaspoon salt

Directions

1. Pulse the cranberries in the food processor or blender until coarsely chopped. Add green onions, jalapeno, cilantro, sugar, lemon juice, salt, and cumin to the cranberry mix. Pulse until well combined and finely chopped.
2. Transfer the mixture to a covered bowl and refrigerate for at least an hour. This will build flavor and allow the sugar to dissolve. It will be ready for service after an hour in the fridge.

This can be made 2 days in advance.

- Equipment
- Food Processor
- knife & cutting board
- measuring spoons & cups

Leftover Turkey, Brie, Cranberry Party Sliders

TOTAL TIME: 70 MINUTES SERVES: 10-12

Ingredients

- 12 small sandwich buns
- 1 pound turkey
- wedge of brie, sliced into strips
- Cranberry Jalapeno Dip
- 8 Tablespoons butter
- 2 Tablespoons brown sugar
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon dried mustard
- 1 Tablespoon poppy seed

Directions

1. Prepare sandwiches by dividing turkey and cheese evenly among buns. Place sandwiches on a rimmed baking sheet lined with aluminum foil.
2. In a small saucepan, combine remaining ingredients. Bring to a boil over medium-high heat.
3. Remove from heat and pour over sandwiches. Cover with foil and refrigerate sandwiches overnight. (*Note: this step can be eliminated if necessary)
4. Uncover sandwiches and bake at 350 degrees for 20 minutes