

~ Thanksgiving Recipes 2017 ~



1.) Roast Turkey with Lemon, Parsley and Garlic

By Gordon Ramsay

Ingredients: TURKEY

- 1 free-range turkey (ideally Norfolk Black or Bronze), about 5–5.5kg
- sea salt and freshly ground black pepper
- 2 onions, peeled and halved
- 1 lemon, halved
- 1 head of garlic, halved horizontally
- 6 bay leaves
- olive oil, to drizzle
- 8 rashers of smoked streaky bacon

Ingredients: Lemon, parsley and garlic butter

- 375g butter, at room temperature
 - 1 tbsp olive oil
 - finely grated zest and juice of 2 small lemons
 - 3 garlic cloves, peeled and crushed
 - small bunch of flat leaf parsley, leaves only, chopped
- 1.) Preheat the oven to 220°C/Gas 7. Meanwhile, prepare the herb butter. Put the butter into a large bowl and season with salt and pepper. Add the olive oil and mix well. Add the lemon zest and juice, crushed garlic and chopped parsley. Mix well to combine.
 - 2.) Remove the giblets from the turkey cavity. Season the cavity well with salt and pepper, then stuff with the onions, lemon, garlic halves and 2 bay leaves
 - 3.) With your hands, loosen the skin on the breast from both ends of the bird so that you will be able to stuff the flavoured butter underneath it, making sure you keep the skin intact. Repeat with the skin on the legs – from the lower side of the breast feel your way under the skin and out towards the leg, loosening the gap.
 - 4.) Stuff half the butter mix into the opened spaces under the skin. From the outside of the skin, gently massage the butter around the breasts so that the meat is evenly covered. Finally, insert the rest of the bay leaves under the skin of the breasts.
 - 5.) Place the bird in a large roasting tray, breast side up. Spread the rest of the butter all over the skin. Season well with salt and pepper, then drizzle with a little olive oil. (If preparing a day ahead, cover the turkey with foil and refrigerate at this stage.)
 - 6.) Roast the turkey in the hot oven for 10–15 minutes. Take the tray out of the oven, baste the bird with the pan juices and lay the bacon rashers over the breast to keep it moist. Baste again. Lower the setting to 180°C/Gas 4 and cook for about 2½ hours (calculating at 30 minutes per kg), basting occasionally.
 - 7.) To test whether your turkey is cooked, insert a skewer into the thickest part of the leg and check that the juices are running clear, rather than pink. As oven temperatures and turkey shapes and sizes vary, it is crucial to check your turkey about 30 minutes before the calculated roasting time.

If the juices are pink, roast for another 15 minutes and check again. Repeat as necessary until the turkey is cooked.

- 8.) Transfer the turkey to a warmed platter and remove the parson's nose, wings and tips of the drumsticks; reserve these for the gravy. Leave the turkey to rest in a warm place for at least minutes; make the gravy in the meantime. Remove the bay leaves from under the skin before carving. Serve the turkey with the piping hot gravy, stuffing and accompaniments.

➤ Creamiest Dreamiest Mashed Potatoes

By Nicole Leggio

Ingredients

- 4 pounds russet or yukon gold potatoes peeled and cut into large cubes
 - 1 1/3 stick unsalted butter + 2 tablespoons, divided
 - 1 1/3 head of garlic cloves individually smashed with the back of a knife.
 - 1 cup warm heavy cream
 - 1 cup sour cream
 - 1 1/3 teaspoon salt
- 1.) Melt 1 stick of butter on a low heat in a small saucepan. Continue to keep warm on a low heat until milk solids rise to the top, remove. Add smashed garlic and cook on low to infuse the garlic, 15 minutes. Remove garlic and keep warm.
 - 2.) While the butter melts and garlic cooks, add potatoes to a medium pot and fill with water making sure all potatoes are covered, Season liberally with salt. Bring to a boil and reduce to a simmer until potatoes are fork-tender, about 15-20 minutes.
 - 3.) Drain potatoes, making sure to get rid of ALL excess moisture. VERY IMPORTANT!
 - 4.) While potatoes are still hot, pass through a ricer and add back to pot
 - 5.) Pour in melted butter, salt, warm heavy cream and sour cream (sour cream does not need to be at room temperature) and salt. Using a hand held mixer, beat the potatoes on high until all ingredients are incorporated and potatoes are smooth and fluffy, DO NOT OVER BEAT. Season with salt and pepper.
 - 6.) Transfer to serving dish. Melt remaining butter and pour over potatoes. Sprinkle with paprika and chopped parsley.

3.) Dinner Rolls

By Martha Stewart

Ingredients

- ¼ cup warm water (115 degrees)
 - 1 ½ cup of warm milk (115 degrees)
 - ¼ cup of white sugar
 - 3 large eggs
 - 2/4 tsp. of active dry yeast
 - 1 stick of unsalted butter, melted, plus more for bowl & pans
 - 2 ¼ tsp. salt
 - 6 to 6 ½ cups all-purpose flour (spooned and leveled), plus more for work surface
- 1.) Place water in a small bowl; sprinkle with yeast, and let stand until foamy, about 5 minutes. In a large bowl, whisk together milk, butter, sugar, salt, and 2 eggs. Whisk in yeast mixture.
 - 2.) Using a wooden spoon, stir in 6 cups flour, 1 cup at a time, until you have a soft, shaggy dough (if necessary, add up to ½ cup more flour). Turn dough out onto a floured work surface; knead until smooth and elastic, 5 to 10 minutes. Butter the inside of a large bowl; place dough in bowl, turning to coat. Cover bowl with plastic wrap; let stand in a warm spot until dough has doubled in size, about 1 ¼ hours.
 - 3.) Butter two 13-by-9-inch baking pans. Divide dough in half. Roll each half into a 15-inch rope; cut each rope into 15 1-inch pieces. Press each piece into a disk, then shape into a ball. Arrange dough balls in prepared pans. (To make ahead: Wrap pans well, and freeze, up to 2 months.) Cover pans loosely with plastic; let stand in a warm spot until rolls have doubled in size, about 1 ¼ hours (2 hours more if frozen).
 - 4.) Preheat oven to 375 degrees, with racks in upper and lower thirds. In a small bowl, beat remaining egg until blended; brush onto rolls. Bake until golden brown, about 20 minutes, rotating pans back to front and top to bottom halfway through. Let rolls cool 15 minutes before serving

4.) "The Most Amazing Gravy" with Cider & Walnuts

By Gordon Ramsay

Ingredients

- Bacon, onions, lemon and trimmings from the **roast turkey**
 - 3 rosemary sprigs
 - 3 tomatoes, chopped
 - 1 litre good-quality dry cider
 - 600ml good-quality chicken stock
 - 2 tbsp walnut pieces, toasted
 - Sea salt and freshly ground black pepper
- 1.) Once you've transferred the cooked turkey to a platter to rest, drain off most of the fat from the roasting tray and place on the hob
 - 2.) Roughly chop the bacon, add to the tray and fry for a few minutes. Chop the onions and lemon and add to the tray with 2 rosemary sprigs and the tomatoes. Cook for 1–2 minutes, then add the turkey wings, parson's nose and drumstick tips and fry for a few more minutes.
 - 3.) Pour in the cider and boil for a few minutes. Add the juices from the resting turkey and simmer to reduce the liquid by half. Pour in the stock, return to the boil, then reduce the heat slightly. Using a potato masher, crush the vegetables in the tray. Simmer for 15–20 minutes, stirring occasionally, until reduced again by a third. Take off the heat.
 - 4.) Strain the gravy through a sieve into a saucepan, pressing down on the solids in the sieve with a ladle to extract as much of the flavourful juice as possible. Add a fresh sprig of rosemary to the pan, then turn off the heat and leave to infuse for a few minutes.
 - 5.) Before serving, remove the rosemary and reheat the gravy. Coarsely crush the walnut pieces using a pestle and mortar and then tip into a warmed gravy jug. Pour the piping hot gravy on top and serve at once.

5.) Creamed Spinach

By Lawry's Prime Rib

Ingredients

- 4 1/2 pkgs. (10 oz. each) frozen chopped spinach, thawed (0.88 lbs.)
- 9 slices bacon
- 2 1/4 small onion, minced
- 4 1/2 cloves garlic, minced
- 4 1/2 tablespoons flour
- 2 1/4 teaspoon Lawry's Seasoned Salt 1/2 teaspoon freshly ground black pepper, or to taste
- 4 1/2 cups milk

- 1.) Drain spinach well and squeeze out excess moisture with hands; chop finely and set aside.
- 2.) Fry bacon in heavy skillet until crisp; remove, drain and chop. Sauté onion and garlic in bacon drippings
- 3.) add flour, Lawry's Seasoned Salt and pepper and blend thoroughly. Slowly add milk, stirring constantly until thickened.
- 4.) Add spinach and bacon; heat.

6.) Creamed Corn

By Lawry's Prime Rib

Ingredients

- 3 1/3 tablespoons butter
- 3 1/3 tablespoons flour
- 1 1/8 teaspoon salt
- 3 1/3 cups whipping cream
- 4 1/2 tablespoons sugar
- 6 3/4 cups fresh, frozen or canned whole kernel corn

- 1.) Melt butter in heavy saucepan; add flour and salt, stirring to blend.
- 2.) Slowly add whipping cream, stirring constantly until thickened. Add sugar and corn, heat. For Au Gratin, place corn in a 9 or 10 inch shallow casserole dish
- 3.) sprinkle with 1/4 cup freshly grated Parmesan cheese and brown under broiler.

7.) Sticky Toffee Pudding

By Abigail Quinn of Food & Wine

Ingredients: CAKE

- 1 1/2 cups chopped pitted dates (9 ounces)
- 1 teaspoon baking soda
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 4 tablespoons unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract

Ingredients: SAUCE

- 1 1/4 cups dark brown sugar
 - 1 stick unsalted butter, cubed
 - 1/2 cup heavy cream
 - 2 teaspoons brandy
 - 1 teaspoon pure vanilla extract
 - 1/2 teaspoon kosher salt
- 1.) Preheat the oven to 350°. Coat a 10-inch round cake pan with nonstick spray and line with parchment paper. In a saucepan, cover the dates with 1 cup of water; bring to a boil. Remove the pan from the heat and whisk in the baking soda; it will foam up. Let cool slightly.
 - 2.) In a medium bowl, sift the flour with the baking powder and salt. In a stand mixer fitted with the paddle, beat the butter with the granulated sugar at medium speed until light and fluffy, 1 to 2 minutes. Beat in the eggs and vanilla. In 2 alternating batches, beat in the dry ingredients and the date mixture until just incorporated. Scrape the batter into the prepared pan and bake for 35 to 40 minutes, until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 10 minutes.
 - 3.) In a medium saucepan, bring the brown sugar, butter and heavy cream to a boil over moderate heat, whisking to dissolve the sugar. Simmer over moderately low heat, whisking, for 2 minutes. Remove from the heat; whisk in the brandy, vanilla and salt. Keep warm.
 - 4.) Turn the cake out onto a rack and peel off the parchment. Carefully return the cake, top side down, to the pan. Using a skewer, poke 15 to 20 holes in it. Pour half of the warm sauce over the cake and let stand until absorbed, about 5 minutes. Invert onto a platter and poke another 15 to 20 holes in the top. Pour the remaining sauce over the top. Serve warm.
 - 5.) Serve with vanilla ice cream and top with sauce.

8.) Thanksgiving Dinner: Cranberry Sauce

By The Pioneer Woman

Ingredients

- 12 ounces, weight Fresh Cranberries
- 3/4 cups Granulated Sugar
- 1 Tablespoon Loosely Packed Orange Zest
- 1/2 cup Freshly Squeezed Orange Juice
- 1 stick Cinnamon

- 1.) Pick through the cranberries and discard any that look shriveled or mushy. Rinse the remaining cranberries well, then place them in a heavy bottomed saucepan with the sugar, orange zest, orange juice, and cinnamon stick. Give it a stir, then place the pan over medium heat. Cover the pan with a lid and cook for 15 minutes, stirring the mixture every 5 minutes to ensure the bottom doesn't burn.
- 2.) After 15 minutes, the cranberries should all be popped. Remove the pan from the heat, and remove the lid. The sauce will look very liquidy, but as it cools, the sauce will thicken up significantly. After the sauce has cooled completely, you may add additional water if you desire a thinner texture. Remove the cinnamon stick and serve the cranberry sauce at room temperature or chilled. Enjoy!

Cranberry sauce can be made 2–3 days ahead of time before serving

9.) Cornbread and Sausage Stuffing

By Alex Lau of Bon Appetite

Ingredients

- ½ pound pork sausage
 - 4 cups dry breadcrumbs
 - 4 cups crumbled cornbread
 - 1 teaspoon kosher salt
 - ¼ teaspoon freshly ground black pepper
 - ½ teaspoon rubbed sage (plus more if desired)
 - 1 cup chopped celery
 - ½ cup chopped onion
 - 1 18-pound turkey, thawed if frozen, neck and giblets removed
 - Unsalted butter (for brushing; optional)
- 1.) Brown sausage in skillet until crumbly; reserve drippings. Combine sausage, breadcrumbs, cornbread, salt, pepper, and sage in large bowl.
 - 2.) Sauté celery and onion in sausage drippings over medium heat until tender. Toss into dressing. If necessary, add a little water until cornbread and breadcrumbs are hydrated but not soggy.
 - 3.) Rinse turkey and pat dry. (Reserve neck and giblets for broth to flavor dressing, or make giblet gravy.) Stuff half of dressing loosely into neck cavity, then skewer neck skin to back. Stuff body cavity loosely with remaining stuffing (you can bake any leftover stuffing in covered casserole 1 hour, basting occasionally with turkey drippings, if desired).
 - 4.) Fasten down legs either by tying or tucking under skin band. Twist wings akimbo under turkey.
 - 5.) Place turkey, breast side up, on rack in shallow roasting pan. Brush with butter, if desired. Roast at 325° for 3½–4 hours or until an instant-read thermometer inserted into the thickest part of breast near neck registers 150°. A “tent” of foil placed loosely over turkey keeps it from browning too fast and may be removed when necessary to baste turkey. Remove foil during last half hour of cooking for final browning. Transfer turkey to a platter and let rest 1 hour.