

THANKSGIVING RECIPE GUIDE



BRINE

About a brine

Any brine time is better than no brine time— even just a few hours will reduce cooking time, impart moisture and result in more evenly-cooked bird.

The salt in the brine creates a chemical reaction that tenderizes the meat and & reduces the actual cooking time. As the proteins break down during the brine time, they allow more water in, and when the meat cooks, the water is locked into it. The final cooked turkey is juicy throughout. Any brine time is better than no brine time, but we recommend 12-24 hrs.

BAR CENTO POULTRY BRINE

Chef Adam Lambert

1 gal water

1 cup of kosher salt

$\frac{3}{4}$ cup granulated sugar

10 springs of thyme

2 lemons

4 bay leaves

1 tbsp black peppercorns

Note: This is a 1 gallon recipe. You will probably need to do a 3-4x batch of this to cover a large turkey.

Directions

Add all ingredients into a stock pot and bring to a simmer. Stir to ensure salt and sugar has been completely dissolved. Remove from heat and let stand for 30 min. Remove lemons from brine. In small batches, blend the brine for about 20 sec or so, just until all ingredients are fully mixed.

Next chill the brine either in your refrigerator or in an ice bath. Place your turkey in a vessel that is large enough to hold it and enough brine so that the bird is completely submerged. If necessary, weigh the turkey down with a few clean dinner plates so it stays submerged.

Place the brining turkey in your refrigerator, or in a large cooler in the coldest part of your garage. A turkey can go down to 26 degrees before it freezes. Allow to brine for 24-48 hours, but remember any brine time is better than no brine time.

Remove the turkey from the brine, pat dry, and allow to come up to room temperature before cooking (will take a few hours.)

TURKEY

Roasting a Turkey

1. Preheat your oven to 450 degrees, and remove one rack. Place the remaining rack near the bottom so the turkey is centered in the oven for even air flow.
2. At least an hour before roasting, remove your turkey from the brine and rinse with cold water. Pat the turkey dry with paper towels. If you have extra time, let it stay refrigerated (uncovered) overnight for an even crispier skin.
3. Get out a large roasting pan. A pasture-raised turkey will be quite juicy so be sure to use a roasting pan with plenty of room for the drippings. **A cookie sheet is not a good choice.**
4. Toss 3 to 4 quartered onions, shallots, carrots, roasting potatoes, and other root vegetables in oil and salt, then add to the bottom of the roasting pan. These will flavor the pan drippings used to make gravy.
5. Place the bird on a rack in the roasting pan, breast side up. Add your aromatics & herbs to the cavity.
6. Cover the bird with a butter-soaked cheesecloth or just rub butter into skin. Add herbs, salt and pepper.
7. Place your chilled but not completely refrigerated turkey into the hot oven (450 degrees). Roast, uncovered, for about 30 minutes. This is to crisp the skin and lock in the moisture at the high temp.
8. Once the skin has browned a little, reduce the oven heat to 325 or 350 (lower temp. for larger birds). If the skin is browning too quickly, apply a layer of aluminum foil over the whole bird or individual parts.
9. Roast your turkey for approximately 12 minutes per lb (total time, including the original 30 minutes.) A 20 lb turkey should take between 3.5 - 4 hours. A 15 lb turkey only needs 2.5 - 3 hours.
10. After an hour, check to see if the roasting pan has some drippings. Using a baster, suck up the juices and squirt over the turkey. Continue roasting, basting & checking skin every 30-45 min.
11. After 2 to 2.5 hours, start watching the internal temperature. A remote thermometer with a probe in the bird will make this much easier: insert into the thickest part of the thigh without touching the bone. The breasts do cook faster than the legs, so you might want to tent them in foil once the leg starts reading 145.
12. Remove the turkey from the oven when the internal temperature of the breast and thickest part of the thigh reach 157 - 160 degrees.
13. Let the bird rest (covered with foil) for 30 minutes before carving: the temp will “carry over” to 165. The meat will also pull back in moisture: if you carve it right away, all the juices will flood your counter instead of the meat.

SPATCHCOCKED SMOKED & GRILLED TURKEY

By Adam Lambert

1 brined, raw turkey

Kosher salt

1 pair of sharp kitchen shears or a sharp knife

Black pepper

Directions

Remove turkey from brine. Using paper towel pat the turkey dry. Place on a sheet tray with a resting rack unwrapped overnight in the refrigerator.

Remove from refrigerator and place on a clean cutting board. Place turkey breast-side down, with the legs towards you. Using your kitchen shears, cut up along each side of the backbone to remove it, cutting through the rib bones as you go. Open the turkey out and turn over. Flatten the breastbone with the heel of your hand so that the meat is all one thickness. Bend the tips of the turkey wings back underneath the drums to help stabilize the bird.

Get your smoker fired up. Put the spatchcocked turkey into the smoker, and cold smoke (under 100 F) the turkey for about 2-3 hours. Pre-heat your clean and seasoned grill on medium-heat.

On both sides, season your turkey with salt and pepper and place breast-side down onto the grill. Grill covered for approximately 20-30 minutes (checking and watching for flare-ups and hot spots; all grills cook differently and unevenly) or until the turkey starts to brown, and then carefully flip over and continue to cook for another 20-30 minutes. At this point you can either turn the heat down to low and finish cooking the bird, flipping as needed until an internal temp of 157-160 (temperature will carry up to 165 during the resting stage) is recorded on the thickest part of the back leg (thigh).

If you do not want to finish on the grill you can finish it breast side up in a 350 oven and cook until recommended internal temperature is achieved. Let the bird rest for at least 25-30 minutes before carving.

THE BASICS

TURKEY STOCK

By Parker Bosley

To make really great stuffing, you need turkey stock. You can also use chicken stock that you have made in advance. Lay the whole, uncooked turkey on its back and remove the first two joints from the wings. Pull the neck from the cavity. Chop the wing pieces and neck. Brown these bones in a heavy bottom stock pot or roast them in a very hot oven with a little bit of lard or cooking oil (do not use olive oil.) Use a pair of tongs to turn the bones from time to time.

When the bones are nicely browned, remove the pan from the heat and place all the bones in a stock pot. Set the pan where you browned the bones over high heat and add two or three cups of water. Bring to a boil and scrape the bottom of the pan to release the brown bits. Add this deglazing liquid to the stock pot. Fill the stock pot with more water to cover the bones by three or four inches and bring to a boil over high heat. Begin skimming until there is little or no scum on the top.

Add a large onion (peeled and chopped), a carrot (peeled and chopped) and a stalk of celery (chopped.) Lower the heat to medium or medium low. The stock should bubble slightly but not continue at a hard boil. Add a tablespoon of dried thyme and a bay leaf.

If you have the time, cook the stock for four to five hours. Let it cool and then strain the stock through a damp towel. Place the stock in the refrigerator overnight.

TRADITIONAL GRAVY

By Parker Bosley

3 tbsp flour

1 cup milk

2-3 cups turkey stock

Juices from the roasting pan

Mix the flour and milk in a small bowl and set aside.

Remove the turkey from the roasting pan, wrap with foil, and either return to the oven to keep it warm or keep on carving board. Set the roasting pan over medium-high heat and add 2 or 3 cups of turkey stock or water. Scrape the bottom of the pan. When all the glaze and vegetables have been released from the bottom pan, strain the liquid into a sauce pan and add the milk-flour mixture.

Bring the gravy to a boil and cook for 3-4 minutes. If the gravy is too thick add water or stock. If it is too thin add another tablespoon of flour that has been mixed with some water or stock. Season with salt and pepper.

Or, if you choose you can add the flour, without the milk, directly to the pan juices. As you scrape the pan to release the brown bits, the flour will take on color. Add stock, the milk and/or water and bring to the boil. Strain the gravy into a sauce pan to keep warm.

TRADITIONAL DRESSING (BREAD STUFFING)

By Parker Bosley

1 loaf of FFM whole wheat bread (equals 12 to 14 cups of cubed bread)

2 tsp salt

Turkey or chicken stock

1 tsp pepper

3 tsp dried sage

1 cup diced onion

1 cup diced celery

Optional additions:

1 lb ground pork, browned

3 apples peeled, cored and diced

1 cup chopped walnuts

Sautéed or braised greens

Directions

This recipe will produce stuffing to fill an 8 1/2 x 11 baking dish. Appx. 10 –12 servings.

Sauté the onions and celery using a couple of tablespoons of lard or butter. These vegetables should soften a bit and color but they should not brown.

Place the cubed bread in a large bowl and add the sautéed onion and celery, the salt, pepper and sage. Mix the ingredients together and then begin adding stock to moisten the bread. Check after each addition of liquid: the stuffing should come together and hold when you squeeze a handful together. The amount of moisture is your call: very soft or somewhat dry.

Ideally, you should make the stuffing on Tuesday or Wednesday before the holiday. Refrigerate until ready to use. If you have made the stock, moisten before refrigerating. Allow to come to temp on counter and then bake, covered in foil at 375 until heated through (30 min) and then 15 min with foil removed to brown.

TREVOR'S CORNBREAD

1 cup cornmeal

1 cup AP flour

½ tsp baking powder

½ tsp salt and ¼ tsp pepper

1 cup yogurt, milk or buttermilk

2 eggs

½ cup honey (or half sugar half honey)

½ cup plus ¼ cup melted butter

1/2-3/4 cup corn kernels (roasted gives a good flavor)

1/4 cup diced onion, caramelized

Directions

In a mixing bowl, whisk together the cornmeal, flour, salt, and baking powder. In a separate bowl, combine honey and/or sugar and ½ cup melted butter. Stir until combined. Beat in 2 eggs. Mix in the yogurt/buttermilk/milk.

Add the wet ingredients into the dry ingredients and mix thoroughly. Add caramelized onions & corn.

Preheat a heavy cast iron pan in the oven at 400 degrees. Add the remaining ¼ cup butter to the pan and be sure to wipe the sides of the pan with the butter using a brush or paper towel.

Add your batter to the prepared pan and bake at 400 degrees until edges pull away and a toothpick inserted comes out clean. The time varies depending on how many batches you make at once and how large of a pan you have (which determines the depth of the batter). For a bigger batch, drop temp halfway through to 375.

SWEET & SAVORY CHERRY BREAD PUDDING

By Adam Lambert

2 lbs medium diced bread

¾ cup heavy cream

2 whole eggs

½ cup each fine diced carrot, onion, celery,
fennel bulb

1 cup chopped dried sour cherries or
cranberries

2 tsp fresh picked and chopped thyme leaves

1 tbsp dried rubbed sage

2 tbsp kosher salt

Directions

Sweat carrot, onion, celery, fennel in a skosh of oil over a medium flame. Once translucent, approx. 3 minutes, remove from heat and dump the vegetables onto a sheet pan with a few paper towels to absorb the extra oil.

Place your diced bread into a large mixing bowl. Next whip together your heavy cream and eggs. Dump cream mixture over your bread and mix. The bread should be very moist, but not completely soaked. Add remaining ingredients and mix again.

Transfer your bread mixture to a buttered baking dish. Cover with foil and bake in the oven @ 350 for 45-50 mins, or until the pudding is completely set up and no longer raw in the middle. Once finished, remove foil and place aside to rest until you get hungry.

THE SIDES

CORN CUSTARD

By Parker Bosley

4 cups corn (2 pint pkgs frozen, thawed)
1 tbsp butter
1 tbsp minced onion
1 tbsp flour

1 cup cream
5 eggs
Salt and pepper

Directions

Place the butter in a non-stick sauté pan set over medium-high heat. Add the onions and cook for 3-4 minutes. Add the flour and stir to combine. Add the frozen corn with its liquid. Raise the heat to high. Toss and stir the corn to evaporate nearly all the liquid. Add the cream and boil for 2-3 minutes.

In a large bowl, beat the eggs with salt and pepper. Slowly whisk in the corn-onion mixture. Taste and add more salt and pepper if needed. Pour the mixture into a baking dish and bake at 350 degrees for about 30 minutes or until the custard has set. It should be a little soft in the center.

MASHED POTATOES & ROOT VEGETABLES

3 lbs potatoes
1 lb root vegetables: rutabagas, parsnips,
turnips; all peeled

2 cups heavy cream
1 clove garlic peeled and smashed
4 oz butter

Directions

Place the potatoes, skin on, in a pot and cover with cold water. Place over medium heat and bring to a simmer. Cook until they can be easily pierced with a knife.

In another pot, bring salted water up to boil. Add root veggies and bring water down to a simmer. Cook until tender, remove from water.

In a 3rd and final pot bring cream, garlic, and butter to a simmer for about 20 min then remove garlic from cream. With a paring knife, carefully peel the hot potatoes, cut them into small chunks and pass through a ricer or tamis. Next pass the turnips through.

Add root vegetables to your stand mixing bowl and turn on to a low setting. Slowly add your warm cream/butter liquid to the potatoes. Turn the mixer on medium high speed and whip to desired consistency. Finish seasoning with kosher salt. *Never process potatoes in the food processor as they will create a thick and sticky paste.*

SWEET POTATO CASSEROLE

By Trevor Clatterbuck

3 # sweet potatoes
1# onion (about 2 medium onions)
Salt and pepper to taste
Herbs: parsley, sage, thyme to taste
 $\frac{3}{4}$ cup cream
 $\frac{3}{4}$ cup milk

2 tsp flour
2 tablespoons butter
1 $\frac{1}{2}$ cups shredded cheese (dry and sharp),
such as Flat Rock
 $\frac{3}{4}$ cup breadcrumb or chopped oats
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ tsp salt

Directions

Preheat oven to 375.

Scrub your sweet potatoes well. Peel or not peel, up to you (I keep the skins on.) Slice them very uniformly into discs of the same thickness. The easiest way to do this is with a mandolin or food processor.

Peel your onion and slice into thick discs, leaving them intact as whole slices.

Toss the sweet potatoes with salt and pepper and oil. Brush the onions with oil. On a prepared flat top or outdoor grill, partially cook the potatoes and onion. You want the heat to be hot and char them a little. This is easier with thicker slices to prevent losing them.

In a small saucepan, melt the butter. Add the flour to the butter and stir in over the heat. Add the cream and milk and bring to a soft boil, stirring constantly until it starts to thicken. The desired thickness of your roux is about that of a thick batter.

In a casserole dish, arrange the sweet potato slices with onion slices mixed in. Add shredded cheese between, under, and over the potatoes. Pour the roux over top and sprinkle some cheese on top.

For the crumb topping, add the oats and small pieces of butter and salt into the food processor. Spin until oats and butter are combined and the oats are chopped up. Similarly, if using bread crumbs, just mix the melted butter and bread crumbs and sprinkle over gratin.

Bake at 400 until knife inserted into potatoes enters easily. Approximately 20 minutes depending on how far the potatoes were precooked.

SAUSAGE & TURNIPS

By Parker Bosley

1 lb sausage: brats, etc—fresh, not smoked
2 tbsp oil
6-8 turnips with greens

2 tbsp butter
1 cup stock
Salt and pepper

Directions

Turn your oven to 350. Remove the turnips from the greens. Roughly chop the greens, and discard the stems. Wash and dry the greens thoroughly.

If using sausage links or brats, remove casing and slice into 1" pieces, then sauté in the oil a few minutes to brown. If browning bulk sausage, break apart with the edge of a wooden spoon as you go. Remove the sausage from the sauté pan and place the pieces in a lightly oiled casserole dish.

Scrub the turnips. Peel them if they're tough or large. Dice into ~ 1/4" cubes. Blanch in boiling salted water and refresh in ice water 2 minutes. Drain well.

Heat up the skillet to medium-high where you cooked the sausage and pour off any excess oil. Melt the butter on top of the drippings, and add the turnips. Raise the heat and toss the turnips in the butter. Add in the greens and stir to coat, and season with salt and pepper. Add the stock and cook until the liquid has reduced by half.

Turn off the heat on the skillet and mix the sausage into the turnips. Transfer it all to the baking or casserole dish. If making ahead, stop here, cool, cover and refrigerate and bring to room temp an hour before baking. Bake for 30-45 minutes, or until the turnips can be pierced with a knife point.

BRAISED GREENS

By Adam Lambert

1 lb greens	1 orange zest and juiced
1 large onion, very finely chopped/julienned	1 cup white wine
1 large carrot chopped into a very small dice 1/8" x 1/8"	1 qt stock
2 cloves peeled minced garlic	Sunflower oil
1 jalapeno seeded, stemmed, minced (optional)	Kosher salt

Directions

Make sure greens are completely washed of dirt and the stems and larger veins have been removed.

In a deep-sided pot over a medium-high flame, heat a few tablespoons of oil. Once hot, but not smoking, sweat the onions few about 3-4 minutes. Next add the carrots and continue to cook for an additional 3-4 minutes.

Add the garlic and jalapeño if you are using it and cook for 2 minutes. Next, add the greens and cook down until almost dry (that is until the liquid they release during cooking has mostly evaporated). Add orange juice and zest, stir in and cook for 1 minute. Add the white wine, stir and cover.

Once the wine has evaporated, add stock a little at a time and keep covered in between. Cook the greens down until they are tender, about 30 minutes and there is just a little bit of cooking liquid left (remember you are not trying to make soup, the liquid should just be enough to dress the greens).

Finish seasoning with salt and you can add a touch more orange juice or apple cider vinegar to brighten it up.

BRANDY-GLAZED CARROTS

By Parker Bosley

2 lbs carrots, peeled and cut into coins

½ cup brandy

½ cup brown sugar

Water (as needed)

½ cup butter

Directions

In a sauté pan, melt the butter. Add the brown sugar and whisk together. Add the carrots and toss with the butter and sugar. Over medium heat, cook the carrots, beginning to caramelize them. Add brandy and allow it to flame up and burn out. As the moisture reduces down, add some water, a little at a time, to keep the carrots cooking and to prevent sticking. Cook until desired done-ness is achieved. Test by piercing the carrots with a fork.

BACON & WINTER SQUASH SOUP

By Parker Bosley

1 winter squash such as butternut

1 cup chicken/turkey stock

1 large onion

Salt and pepper to taste

4 slices bacon

Directions

If using a butternut squash, cut the “neck” from the bulb end of the squash. Slice the top and bottom of the squash off to create flat surfaces. Set the squash halves on end and slice down the middle. On the bulb end, remove the seeds with a spoon.

For easy cleanup, cover a cookie sheet with aluminum foil. Lay the squash skin side up on the sheet pan, maybe add a little water to the pan. Wrap the tray in foil. Roast at 350 degrees for about an hour or until the squash is soft (depends on size of squash). The neck portion will take longer, which is why you should separate the squash into parts so that the bulb can be removed when it is done.

While the squash is roasting, cut the bacon into 1" pieces. Sauté the bacon in a heavy bottom pot that will be used to make the soup. Adjust the heat to prevent the bacon pieces from becoming crisp.

Peel and slice the onion. When the bacon has rendered its fat, add the onion. Cook the onion until very soft and beginning to color.

Remove the flesh from the roasted squash and add it to the bacon and onion mixture. Add the chicken stock and enough water to cover the ingredients. Cook for about an hour. Purée the soup in a food processor, blender, or with an immersion blender. Pass the soup through a screen to further smooth it out.

Taste and season with salt and pepper. Remember that the bacon has salt so you likely won't need much extra. Garnish the soup with herbs, sour cream, whipped cream or an herb butter. Extra soup freezes well.

HARVARD BEETS (SWEET & SOUR BEETS)

By Parker Bosley

5 medium beets

1 tsp salt

1/2 tbsp cornstarch

1/4 cup + 1 tsp apple cider vinegar

1/4 cup sugar

Directions

Cut off most of greens and stems from the bulb, all but 2 inches of beet tops. This is called the tap root, and when kept on during boiling it helps preserve some of the color from leaching out. Wash the greens and keep them for another use. Wash beets, add to a pot and cover with water, a teaspoon of salt and a teaspoon of vinegar (which helps prevent more color loss as well.) Add more water when necessary to keep the water above the beets and cook until the beets can be pierced easily with the point of a knife (about 30-35 minutes.) Smaller beets can be removed sooner than the large ones.

When the beets are done, drain the boiling water and plunge them into ice water to chill. When they're completely cooled, cut off a thin slice from both the root and the stem end and then slip off the skin. These cooked beets will keep well in the fridge for a few days.

To continue with the recipe, cut the cooked beets in half, and then into either a large dice or in semi-circle slices. Heat up the sugar, the cornstarch and the remaining vinegar in a small pot and whisk until thickened and bubbling, and add in the beets. Stir and cook the beets until the sauce becomes thick and tacky, and has totally dressed the beets. Serve warm.

DESSERTS

PASTRY CREAM

By Parker Bosley

2 cups of whole milk

6 egg yolks

$\frac{3}{4}$ cup sugar

5 tbsp flour

Directions

Heat the milk in a heavy-bottomed pan.

Beat the egg yolks with the sugar in a large bowl. Add the flour and mix it into the egg yolks and sugar. Slowly add the hot milk into the egg yolks whisking while adding. Return the mixture to the pan and cook over medium heat while whisking constantly. When the pastry cream has thickened, lower the heat to simmer and cook the mixture for two or three minutes continuing to whisk.

Pass the cooked custard through a screen into the mixing bowl. Add the vanilla. Place over a bowl of ice water and whisk to cool the mixture.

APPLE CRISP

By Parker Bosley

6-8 apples (enough to make a 1 $\frac{1}{2}$ - 2 inch thick layer in the baking dish)

4 tbsp butter

2 tbsp sugar or 1 $\frac{1}{2}$ tbsp honey

$\frac{1}{2}$ tsp cinnamon

$\frac{1}{8}$ tsp fresh grated nutmeg (optional)

8 $\frac{1}{2}$ x 11 baking dish

Directions

Peel, core and slice or chop the apples. Melt the butter. Mix the apples, sugar or honey, butter, cinnamon and nutmeg together to coat the apple pieces. Set aside.

For the topping:

1 cup rolled oats

$\frac{1}{2}$ cup corn meal

$\frac{1}{2}$ cup whole wheat flour

1 tsp cinnamon

$\frac{3}{4}$ cup soft butter

1 cup brown sugar or $\frac{3}{4}$ cup honey

Place the topping dry ingredients and the butter in a bowl. Use a large metal or wooden spoon to smear them together using the back of the spoon against the bowl. When the mixture is combined, add the sugar or honey and mix thoroughly. Heat the oven to 350 degrees. Layer the apples in the baking dish. Cover the apples with the topping. Smooth it out to cover all apple pieces. Bake for 1 hour in the middle of the oven.

PUMPKIN BREAD PUDDING

By Parker Bosley

4 cups cubed sweet egg bread (challah)

2 cups pumpkin (or sweet potato puree)

1 cup whole milk

$\frac{3}{4}$ cup honey or 1 cup brown sugar

$\frac{1}{2}$ tsp salt

1 tsp cinnamon

Fresh grated nutmeg (optional)

2 eggs

8 $\frac{1}{2}$ x 11 baking dish

1 batch pastry cream

Directions

Using a whisk, combine all the ingredients except the bread. When the pumpkin mixture is well blended, spread it out in the baking pan to create the first layer. Cover the pumpkin mixture with the cubed eggy-bread and then pour the pastry cream over the bread as the top layer. Bake the pudding in a 350 degree oven for 40 minutes. Remove from the oven and cool.

This bread pudding could be made and assembled two or three hours before baking. Or you could prepare all three parts of the recipe the day before, then assemble and bake the pudding during the dinner. Cool and serve warm.

WHOLE WHEAT BUTTER PIE CRUST (Pâte Brisée)

By Parker Bosley

Here are two variations based on flour. With Stutzman Golden White Pastry Flour (soft red winter wheat):

95 grams butter

1 whole egg

1 egg white

190 grams flour

1 tsp salt

With Stutzman Hard Red Winter Wheat (traditional whole wheat):

95 grams butter

2 whole eggs

3 tbs ice water

190 gram flour

$\frac{1}{2}$ tsp salt

Directions

In a bowl, whisk the egg to beat it. If recipe calls for egg white, keep the white separate. If using water in the dough, beat the water with the egg.

Cut your butter into small pieces and place in the freezer. In a food processor, pulse the flour and salt to combine. Add the butter and cut into the flour with the processor. Pulse the machine until the butter and flour create a mixture with no chunks of butter. The mixture will be somewhat like a coarse cornmeal.

Add the eggs followed by the egg white (if using that variation). Pulse the machine until the mixture comes together to form a ball.

Turn the dough out onto the counter and form it into a disk that is about 1 inch thick. Wrap it in plastic wrap and refrigerate for at least 3 hours.

SOUTHERN SWEET POTATO PIE

2 cups peeled, cooked sweet potatoes

¼ cup melted butter

2 eggs

1 cup sugar

2 tablespoons bourbon

¼ teaspoon salt

¼ teaspoon ground cinnamon

¼ teaspoon ground ginger

1 cup milk

Directions

Preheat the oven to 350 degrees F. Using an electric mixer, thoroughly mix all the ingredients but the milk. Once well mixed, add the milk and continue to mix. Pour filling into the pie crust and bake for 35 to 45 minutes, or until a knife inserted in the center comes out clean. Cool to room temperature before serving. Top with whipped cream.

LEFTOVERS

TURKEY POT PIE

By Parker Bosley

Use a half recipe of your favorite pie crust recipe or a prepared crust. Fill the pie dish with turkey, cooked carrots, celery and onions. Add turkey gravy. Cover the pie with round of crust. Pinch the crust to seal it to the rim of the pie dish. Bake for 20 minutes in a 400 degree oven. Lower the heat to 350 and bake for an additional 25 to 40 minutes.

Instead of making a pie crust, you could cover the top of the “pie” with mashed potatoes. Bake for about 45 minutes at 350.

TURKEY MAC N' CHEESE

By Parker Bosley

8 oz. macaroni (measure before cooking)

4 tbsp butter

2 tbsp flour

3 cups milk

2 cup shredded cheese: cheddar, jack or gruyere

½ cup grated parmesan (optional)

salt and pepper

Directions

Cook the macaroni in boiling salted water and drain. Set aside.

While the macaroni is cooking, melt the butter in a heavy bottom sauce pan over medium high heat. Add the flour and whisk to make sure that all the flour is moistened by the butter. Slowly whisk in the milk and then add the cheese. Cook until the mixture is thickened. Season with salt and pepper.

Place the drained macaroni in the baking dish. Pour half of the cheese over it. Cover with turkey. Finish with the remainder of the sauce. Bake for 30 minutes in a 350 degree oven.

Optional: Melt 2 tbsp of butter in a non-stick sauté pan. Add ½ cup bread crumb. Toast the bread crumbs and then cover the cheese sauce with them.

TURKEY NOODLE SOUP

By Parker Bosley

Directions

Peel and chop an onion, a carrot and a stalk of celery. Combine these with cooked turkey in 3-4 cups of stock. Cook over medium high. When the carrots are softened add noodles. Season with salt and pepper.

SQUASH & SWEET POTATO SOUP

By Parker Bosley

3 cups squash-sweet potato mash

½ cup bacon

1 cup onion

1 tsp dried thyme

2-3 cups turkey stock

Directions

Combine sautéed bacon and onion, the squash-sweet potato, the thyme and the stock. Cook on medium for an hour. Purée the soup in the food processor. Pass it through a screen. Season with salt and pepper.

Optional: Use mashed potatoes or mashed root veggies instead of the squash-sweet potato purée.

MAYONNAISE (FOR TURKEY SANDWICHES)

By Parker Bosley

1 whole egg and 2 egg yolks

¼ tsp dry mustard or Dijon mustard

½ tsp salt

A few drops of lemon juice

1 ½ - 2 cups sunflower oil or olive oil or a combination of both

Additional salt and lemon juice as needed for your taste

Directions

Some may prefer cold turkey sandwiches in the days following the feast more than the roast bird itself. Top with some leftover braised greens and homemade mayonnaise.

Place the egg and egg yolks, the mustard, salt and a teaspoon of lemon juice in the food processor and spin for a minute. Begin adding oil in a stream through the feeder tube with the blade spinning. Check consistency and taste after about one cup of oil has been added. Add more lemon juice or salt to taste. Add more oil to obtain the thickness that you prefer. Store the mayonnaise in a sealed container in the refrigerator. It is good for three or four days.