

# THANKSGIVING TURKEY

Visit [canlis.com/turkey](http://canlis.com/turkey) for video instructions - available starting Tuesday 11/24 at 5pm.

Requires 12-24 hours to prep, plus 2-4 hours cooking time, depending on your oven.

## INGREDIENTS

- 1 Turkey
- 1 Brine Kit (in a large sachet)
- 1 Head of garlic
- 1 Onion and 1 Orange
- 1/2 Gallon of boiling water
- 2 Gallons of ice water

## WHAT YOU NEED

- A tall bucket or unscented trash bag
- Ice
- Probe thermometer
- 1/2 Cup of melted butter or oil
- Salt
- Roasting pan and rack and aluminum foil

## DIRECTIONS TO BRINE

*Vessel* - You're going to need a vessel that can hold 2.5 gallons of water and a turkey. This vessel will need be stored cold over night - so while a Home Depot bucket could be perfect, storing it cold over night could be a challenge in your fridge. We've found the easiest way is to use an unscented trash bag (doubled up for strength) for your turkey and brine liquid, and to store it overnight in the refrigerator or an ice chest/cooler. Once you've chosen your vessel, fill it with two gallons of very cold ice water. If using a bag, it helps to put the bag in a bucket or pot for support when pouring in the water and adding the turkey. Once the bag is tied securely, the support is no longer necessary.

*Brine* - Bring to a boil 1/2 gallon of water. Add your sachet (keep content tied tightly in the bag) into the water and steep until all of the sugar and salt have dissolved and the bag deflates. Pour the 1/2 gallon of water directly into your ice cold vessel of water. The brine should immediately chill down quickly and be ready for the turkey.

\* If you are picking up your Thanksgiving kit on *Tuesday*, we recommend brining your turkey that evening and air-drying it uncovered in the refrigerator until Thanksgiving day when you are ready to start preparing it. The longer it gets to dry after brining the better! For *Wednesday* pick-up, brine that night before going to bed.

## TURKEY TIME

Remove the turkey from its packaging. Reach inside the cavity of the bird and remove the contents which usually includes all innards and turkey neck. Rinse off any residual moisture before patting dry. Submerge the turkey in the brining vessel. If a bucket, use plates or some other weight to keep the bird completely submerged while brining. If a bag, tie the bag tightly with as little air as possible trapped inside. Keep the vessel refrigerated or on ice for 12 hours to ensure that your turkey remains cold. Once the 12 hours are up, remove the turkey from the brine. Pat dry with a cloth or paper towel. Tuck the wingtips behind the back of the bird to prevent burning them. Place the turkey back into the fridge for at least one hour, but up to 48 hours is fine. The longer it sits, the crispier the skin. Remove the turkey from the fridge 1-2 hours before cooking. Ideally, it should be at room temperature (inside and out) when it is placed in the oven.

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## ROASTING TIME

Preheat your oven to 400 degrees F and position the oven rack to the bottom of your oven. Prepare your roasting pan and rack by lining each of them with aluminum foil. Use a skewer to poke 20-30 holes in the foil to create perforation between the rack and the pan to allow air flow. Lightly brush the surface of this foil with some oil or butter. Quarter your provided orange and onion and split your garlic in half - stuffing it all inside the cavity. Brush the entire turkey with any remaining oil or butter, and sprinkle with salt to your preference. Place the stuffed turkey, breast side down, on the rack and place in oven. After the turkey has roasted for 45 minutes, remove it from the oven (keep the door closed - don't let that heat out!). Flip the turkey so the breast is now facing up, and return it to the oven. Continue to roast the turkey until the thickest part of the thigh (away from the bone) reaches 165 degrees F. Begin checking the turkey's temperature about halfway through the estimated cooking time (aprox 3 hours in an oven without a fan, and two in hours with convection). Once fully cooked, remove the turkey and let it rest, uncovered for 20-30 minutes before carving.

Timing the turkey can be tricky with reheating all the other food. You can always finish and carve the turkey early, then flash the carved meat in the oven for a few minutes to get warm again before serving.

## A FEW HELPFUL GUIDELINES

**TOASTED BRIOCHE AND SAGE STUFFING:** Place the stuffing uncovered in an oven preheated to 350 degrees F. Reheat for 15-20 minutes, or until fully warmed throughout. Let the stuffing cool before serving.

**CANLIS TWICE BAKED POTATOES:** Place the twice baked potatoes (uncovered) in an oven preheated to 350 degrees F. Cook for 25-35 minutes until the center is hot and cheese is melted.

**TURKEY GRAVY:** Place the gravy in a pot over low heat. Add 2 tablespoons of water and stir until warmed through and you reach desired consistency. Add a half cup of the turkey drippings to your gravy. Serve warm.

**CRANBERRY ORANGE SAUCE:** Place the cranberry sauce in a saucepan over low heat. Stir frequently until the sauce is warmed through. Serve warm or cold - it's up to you!

**CANDIED YAMS WITH SPICED PECANS:** Place the candied yams (uncovered) in an oven preheated to 350 degrees F. Heat them for 20 minutes, or until completely warmed through. Remove from the oven and top with the candied nuts.

**GREEN BEAN CASSEROLE:** Place the casserole in an oven preheated to 350 degrees F and cook for 15-20 minutes until the sauce starts to gently bubble. Top with the fried onions and cook for an additional 5 minutes. Remove from the oven and cool slightly before serving.

**DINNER ROLLS:** Just before serving, remove the rolls from the plastic and place them in a 350 degree F oven - heat for 5 minutes. Serve immediately with butter.

**PUMPKIN PIE WITH HOUSE-MADE COOL WHIP:** Store the pie in the refrigerator until it is ready to serve. Gently stir the whipped cream, and serve each slice with a dollop of cool whip on top.

**MACRINA SLICED BREAD:** Every great Thursday feast calls for a Friday leftovers sandwich! We like to toast the bread and add mustard, mayo, turkey, cranberry, and gravy.