



Honey-Brined Whole-Roasted Turkey

SERVES 10 TO 12

Honey Brine

- 1 gallon water
- 2 cups salt
- 2 cups honey
- 1 Bay Leaf
- 1 tablespoon coriander seed
- 1 tablespoon black peppercorn
- 2 tablespoon creole seasoning
- 5 sprigs fresh thyme

1 18-pound turkey

1. Place turkey in brine and let soak for 12 to 24 hours.
2. Place turkey on sheet tray; part dry.
3. Roast 3 to 4 hours at 300 degrees until internal temperature reaches 165 degrees.
4. Let rest 25 minutes.



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Cider Gravy

SERVES 10 TO 12

- 2 quarts turkey stock
- 8 ounces butter
- 8 ounces flour
- 2 cups heavy cream
- 1 sprig sage
- 1 cup apple cider
- Salt and white pepper to taste

1. Bring turkey stock to boil on stove in stockpot.
2. Heat butter and flour in saute pan over medium heat, stirring until combined.
3. Lower heat to low and cook till medium brown in color. Let cool.
4. When cool, whisk into boiling turkey stock, making sure no lumps form.
5. Bring to boil, add sage sprig and cider.
6. Season with salt and white pepper.



Cranberry Wild Rice Stuffing

SERVES 10 TO 12

- 2 cups wild rice
- 2 quarts water
- 8 ounces butter
- 1 gallon day-old bread, diced
- 1 cup carrots, diced
- 2 cups onions, diced
- 1 cup celery, diced
- 2 cup dried cranberries
- 2 cloves garlic, sliced
- 1 tablespoon fresh thyme, chopped
- 2 quarts chicken stock
- 2 eggs
- Salt and pepper to taste

1. Bring wild rice and water to boil. Cook rice until it pops, about 35 to 45 minutes.
2. When ready, drain and add to bread.
3. Melt 4 ounces butter in 2 gallon stockpot. Add carrots, onion, celery and garlic. Saute until onions are translucent.
4. Add salt and pepper and chopped thyme. Add cranberries; stir.
5. Add mixture to bread. Stir in 2 eggs until well combined.
6. Heat chicken stock to boil; pour over bread mixture.
7. Butter 9-by-2-inch casserole dish. Pour bread mixture into dish. Top with remaining 4 ounces butter.
8. Bake covered for 30 minutes at 325 degrees. Uncover and bake for an additional 10 minutes. Remove and serve. ▶