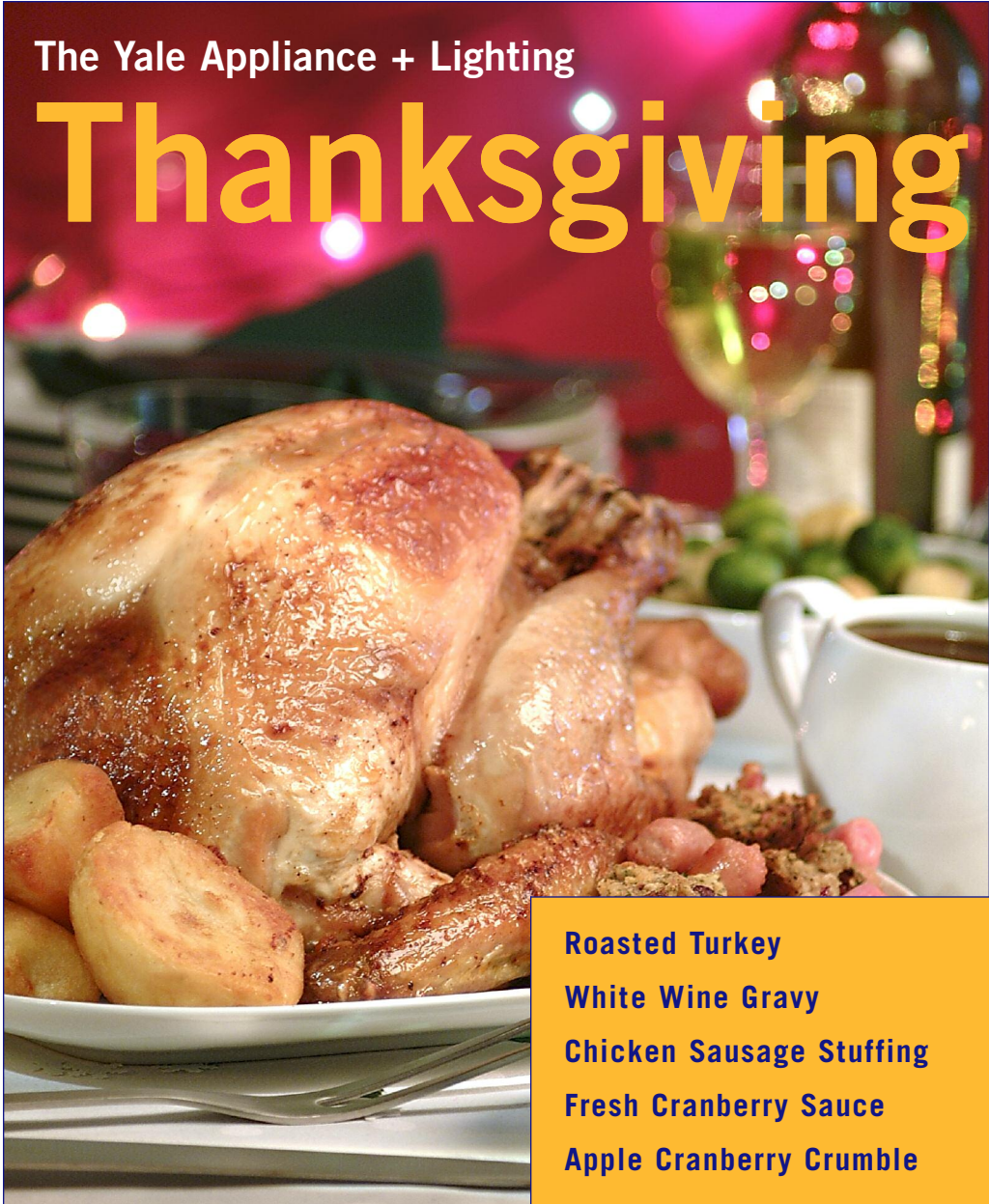


The Yale Appliance + Lighting

Thanksgiving

Menu



Roasted Turkey
White Wine Gravy
Chicken Sausage Stuffing
Fresh Cranberry Sauce
Apple Cranberry Crumble

SHOPPING LIST

- 1 fresh free-range turkey, 14–22 lb.
- 2 1/2 c. kosher salt
- 3 oz. dry herb rub or commercial poultry seasoning, or 1 qt. orange juice and 1/2 bunch fresh tarragon or savory
- 1 lb. carrots
- 1 bunch celery
- 2 large yellow onions
- 1 large shallot
- 1/4 bunch fresh tarragon or savory
- white wine
- 1 lb. unsalted butter
- 3 c. flour
- 1 lb. chicken sausage, preferably flavored with apple or plum
- white balsamic vinegar
- 1 loaf bread cut into cubes and allowed to air dry
- 4 c. chicken stock (low-sodium)
- (2) 1 lb. bags fresh cranberries
- 1 1/3 c. white sugar
- 1 orange
- 3/4 c. oatmeal
- 3/4 c. light brown sugar
- 4 granny smith apples
- whole nutmeg (plus grater)
- black pepper
- 1 pt. whipped cream or vanilla ice cream

Turkey

1. Soak turkey (unless pre-basted) in brine of 2 c. kosher salt per gallon of water for a 14–22 lb. bird:
 - remove and save giblets and neck
 - rinse turkey and season with salt
 - place in a large pot and cover turkey completely with water
 - refrigerate
2. After at least 4 hours:
 - remove turkey from brine
 - rinse under cold water
 - pat dry with paper towels
 - season skin with dry rub, or spread orange juice and fresh herbs under skin on top of breast meat
3. Preheat standard oven to 400° / convection to 325°, with oven rack in lowest position.
4. Prepare turkey for roasting:
 - tuck wing tips under back
 - force one drum stick tip through skin at the bottom end and tuck the other drum stick under it
 - place in roasting pan with rack insert (lined with aluminum foil)
5. Roast for 45 min., or until crisp. Carefully turn bird breast side down and continue roasting until internal thermometer reads 174°.
6. Remove from oven and let rest for at least 30 min. before moving to platter. Reserve pan drippings.

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Thanksgiving Menu

Gravy

1. With reserved drippings, separate fat from the stock.
2. Place roasting pan on burner over medium heat and add:
 - 2 tbs. turkey fat
 - 2 diced carrots
 - 4 diced celery stalks
 - 1 large onion chopped
 - 1 large shallot minced
 - 1/4 bunch of chopped tarragon or savory
 - giblets and neck meat chopped
3. Saute meat and vegetables for 8 min. until brown and caramelized. Deglaze pan with:
 - 1 c. white wine
 - reserved stock
 - 3 c. chicken broth
 - 1/2 c. water
4. Reduce by 1/3 and strain liquid into bowl, discarding giblets and vegetables.
5. In large sauce pan over medium heat, make a roux with 1/2 stick butter and enough flour to make a thick paste. Cook for 12 min., stirring constantly.
6. Lower heat and slowly whisk in reduced liquid until reaching gravy consistency. Season with salt and pepper. Keep warm.

Stuffing

1. To a large sauce pan, over medium heat, add:
 - 1/2 c. turkey fat or butter
 - 2 carrots diced
 - 3 celery stalks diced
 - 1 large onion minced
2. Cook until caramelized and add:
 - 1/2 c. water or fruit juice
 - 1 lb. chicken sausage diced
 - 2 tbs fresh herbs chopped (optional)
3. Cook completely and deglaze with 1/2 c. white balsamic vinegar. As liquid begins to evaporate, add 4 c. diced bread. If too dry, add chicken stock, season with salt and pepper and keep warm.

Cranberry sauce

1. In a small saucepan, over medium low heat, combine:
 - 1 bag rinsed fresh cranberries
 - 1/3 c. white sugar
 - 2 tbs. white balsamic vinegar
2. Stir until cranberries begin to pop. Lower heat and add the zest of one orange. Cook slowly until reaching a syrup consistency.
3. Chill until serving.



Apple Cranberry Crumble

1. Preheat standard oven to 400°/ convection to 350°.
2. Pulse in a food processor:
 - 3/4 c. oatmeal
 - 3/4 c. flour
 - 3/4 c. light brown sugar
 - 1/2 stick butter cubed
3. Peel, core and cube apples.
4. In a heavy sauce pan, over medium heat, combine:
 - 1 bag rinsed fresh cranberries
 - 1 c. white sugar
 - 1/2 tsp. grated whole nutmeg
5. Cook until cranberries pop.
6. Transfer mixture to a buttered casserole. Cover with oat topping and place in oven for about 25 min., or until topping becomes blond and fruit begins to bubble.
7. Allow to rest and serve with fresh whipped cream or vanilla ice cream.

