



TASTE THE MAGIC OF Christmas

Wishing you a season of wholesome meals prepared and shared with those you love.

brined holiday turkey

INGREDIENTS

- 1 (14-16 pound) fresh turkey
- 3.78L heavily iced water

brine

- 1 cup of kosher salt
- ½ cup light brown sugar
- 3.78L of vegetable stock
- 1 tbsp black peppercorns
- 1 ½ tsp allspice berries
- 1 ½ tsp candied ginger, chopped

aromatics

- 1 apple, sliced
- ½ onion, sliced
- 1 cinnamon stick
- 1 cup of water

DIRECTIONS

Bring brine ingredients to a boil. Remove from heat, cool, then refrigerate.

The night before your feast, combine the brine & ice water in a 5-gallon bucket and submerge the turkey (innards removed). Refrigerate for 8-12 hours, turning the bird once through the brining process.

Preheat the oven to 500°F, remove bird from brine and rinse inside & out with cold water; discard brine. Pat the bird dry and place on a roasting rack inside a sheet pan. Bring 1 cup of water to a boil and add the sliced apples, onions & cinnamon stick, simmer for 5 mins. Pour into the turkey cavity with the rosemary & sage, then coat the skin of the bird liberally with olive oil. Roast the turkey on the lower rack for 30 min, reduce oven to 350°F and roast for 2-2 ½ hours.

cranberry pecan stuffing

INGREDIENTS

- ½ cup butter
- 2 cups onion, diced small
- 2 cups celery, diced small
- 2 cups apple, diced
- 1 ½ cups dried cranberries
- 1 cup pecans, chopped
- 8 cups stale bread, cubed
- 3 cups chicken broth
- 3 tbsp fresh sage
- 3 tbsp fresh parsley
- 2 tbsp fresh thyme
- 1 tsp sea salt
- 1 tsp ground black pepper

DIRECTIONS

Sauté butter, onions and celery in a large frying pan over medium heat until soft, approx. 5-7 mins. Add in the cubed bread, apples, cranberries, pecans, fresh herbs, salt and pepper. Toss well to combine. Add broth and mix well.

Transfer to a buttered baking dish & bake at 375°F until set, approx. 45 mins.

Can be stuffed in your turkey if you prefer!

glazed root vegetables

INGREDIENTS

- 6 carrots, peeled & thinly sliced
- 6 parsnips, peeled & thinly sliced
- 1 rutabaga, peeled & thinly sliced
- ¼ cup butter, cut into 6 pieces
- 1 bay leaf
- coarse salt
- 1 ½ tbsp coarsely chopped fresh chives

DIRECTIONS

In a large, high-sided oven proof skillet, place vegetables, butter and bay leaf. Add water until vegetables are almost covered, about 3 ½ cups, and bring to a boil. Cover and cook until vegetables are tender, 8-10 mins.

Swirl skillet to coat vegetables with glaze. If glaze is too thin, remove vegetables with a slotted spoon, raise heat, and cook the glaze until thickened. Return vegetables to skillet.

Season with salt, garnish with chives, and serve as a side with your beautiful holiday dinner.

brandied orange + cranberry sauce

INGREDIENTS

- ⅔ cup orange zest
- 2 cups water
- 2 cups white sugar
- ⅔ cup orange juice
- 1 tbsp lemon juice
- 3 cups fresh cranberries
- 1 tbsp brandy

DIRECTIONS

Combine the orange zest and water in a small sauce pan over medium heat. Cover and bring to a boil. Reduce heat and simmer for 15 mins. Drain, reserving zest and ⅓ cup liquid.

Add sugar, orange juice and lemon juice to the reserved liquid. Bring to a boil; reduce heat & simmer for 3 mins uncovered, stirring often.

Add cranberries; increase heat to medium-high and boil for 10 mins or until a spoonful of sauce sets on a plate.

Remove from heat, stir in brandy. Store in refrigerator for up to two weeks!

poached pears with spiced caramel

INGREDIENTS

for poached pears

- 4 oranges
- 1 lemon, halved
- 8 cups water
- 2 cups granulated sugar
- 6 ripe Anjou pears

for caramel sauce

- ½ cup granulated sugar
- ¼ cup light brown sugar
- 1 ½ cups heavy cream
- 1 whole clove
- 5 cardamom pods
- ¼ tsp fennel seeds
- ¼ tsp black peppercorns
- 2 (3") cinnamon sticks
- 3 tbsp toasted almonds, chopped

DIRECTIONS

Zest oranges. Squeeze juice from oranges & lemon into a large pot, add lemon halves, water, granulated sugar & zest. Peel pears, leaving stems attached & add to pot. Simmer pears for 15-20 mins until tender – cool in liquid, then drain and pat dry.

Melt granulated & brown sugars in a medium saucepan over moderate heat until mostly dissolved. Continue cooking, stirring until they become a deep, golden caramel. Slowly pour in cream and stir in clove, cardamom, fennel, peppercorns and cinnamon sticks. Simmer, stirring until caramel sauce reduces to about 1 cup, about 10 mins. Pour sauce through a sieve into a bowl & cool to room temperature.

Serve pears drizzled with sauce and sprinkled with chopped almonds.