



# Roasted Turkey Dinner Menu

**Rosemary Brie Crostini**  
with Currant Jam

**Warm Cranberry Apple Compote**

**Roasted Turkey**  
with Herb Butter and Garlic

**Turkey Jus**  
with Shallot and Herbs

**Roasted Brussels Sprouts**  
with Candied Bacon

**Truffled Mashed Potatoes**  
with Garlic and Sour Cream

**Glazed Stemmed Carrots**  
with Fresh Thyme



However much we love the holidays, we gotta admit – certain parts are less than jolly (lookin’ at you, snow storms and mall parking lots). But once you start cooking these deliciously comforting recipes, you’ll forget all about what’s happening outside your kitchen.

That’s because every recipe is designed to make cooking easier, and infinitely more cozy – from the candied bacon nestling up close to the Brussels sprouts, to the truffle butter melting into the mashed potatoes.

So go ahead, get comfy. This is going to be fun.



## INGREDIENTS



12-14 lb  
Honeyduck White  
Turkey



Bacon



Demi Baguettes  
(Contains: Wheat)



Yukon Gold  
Potatoes



Brussels  
Sprouts



Gala Apples



Stemmed  
Carrots



Garlic



White Wine  
Vinegar



Currant Jam



Shallots



Fresh  
Rosemary



Fresh  
Thyme



Sour Cream  
(Contains: Milk)



Truffle Butter  
(Contains: Milk)



Brie Cheese  
(Contains: Milk)



Chicken  
Demi-Glace  
(Contains: Milk)



Flour  
(Contains: Wheat)



Cranberry  
Sauce



Brown Sugar

## BUST OUT

- (2) Baking Sheets  
(reuse crostini sheets)
- Large & (2) Small Pots
- Large Pan
- Roasting Pan
- Large & (2) Small Bowls
- Kitchen Shears
- Peeler
- Whisk
- Instant-Read Thermometer
- Potato Masher
- Cutting Board  
(for carving turkey)
- Paper Towels
- Aluminum Foil
- Colander
- Butter, Vegetable Oil, Olive Oil, Sugar

## OPTIONAL TOOLS

- Serrated, Pairing, & Carving Knives
- Turkey Lifters
- Fat Separator
- Small Ladle
- Tongs

## MAKE-AHEAD SUGGESTIONS:

- Slice and toast baguettes for the Rosemary Brie Crostini.
- Trim and halve Brussels sprouts 1 day before and store in a resealable plastic bag in the fridge.
- Trim and halve carrots 1 day before and store in a resealable plastic bag in the fridge.
- Make compound herb butter for the roasted turkey (refer to turkey recipe Step 2) and place in a container in the fridge. Remove 1 hour before ready to use.
- Make Warm Cranberry Apple Compote up to 1 day ahead.

## 4-HOUR GAME DAY PLAN:

1

Remove turkey from the fridge and make compound herb butter  
(if you didn't make ahead)  
1 hour before roasting; refer to turkey recipe Steps 1 and 2

2

Make the Rosemary Brie Crostini  
(it can sit out at room temperature for at least 2 hours)

3

Halve the Brussels sprouts and carrots  
(if you didn't prep ahead)

4

Roast turkey  
(refer to turkey Steps 3 and 4)

5

While turkey is roasting  
1. Make Warm Cranberry Apple Compote (if you didn't make ahead)  
2. Make Truffled Mashed Potatoes  
3. Make Glazed Stemmed Carrots

6

Remove turkey from oven and let rest at least 30 minutes

7

Make Roasted Brussels Sprouts

8

Make Turkey Jus

9

Reheat compote, mashed potatoes, and glazed carrots  
(if necessary)

10

Carve turkey and serve.  
Happy Holidays!

## TURKEY CARVING GUIDE

Begin carving only after the turkey has rested at least 30 minutes. Snip the leg clamp with kitchen shears; discard.

### STEP 1

Using a sharp carving or chef's knife, slice the skin near the thigh to separate the leg from the body. Cut through the joint, along the body, pulling the leg downward to remove.



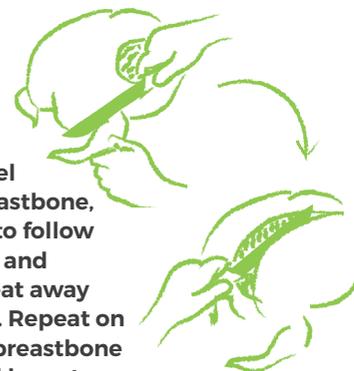
### STEP 2

Locate the joint between the thigh and drumstick, then slice to separate. Use the heel of the knife, near the handle, for the most force. (This also provides more stability.)



### STEP 3

Remove the wings. Place the knife parallel to one side of the breastbone, making long strokes to follow the curve of the bone and gently pulling the meat away to remove one breast. Repeat on the other side of the breastbone to remove the second breast.



### STEP 4

Gently slice the breasts crosswise. If desired, remove bone from thigh and slice. Arrange the slices on a large platter with the thighs, drumsticks, and wings.





# Rosemary Brie Crostini

with Currant Jam

## INGREDIENTS

8 oz Brie Cheese  
(Contains: Milk)

4 Demi Baguettes  
(Contains: Wheat)

1 tsp Fresh Rosemary  
5 Jars Currant Jam

## BUST OUT

Baking Sheet  
Olive Oil

### 1 PREHEAT AND PREP

Adjust rack to middle position and preheat oven to 425°F. Set aside **brie cheese** at room temperature. Pick and mince enough **rosemary leaves** from 1-2 sprigs to give you 1 tsp.

### 2 TOAST BAGUETTES

Slice each **baguette** crosswise into 8 rounds. Place slices on a large baking sheet (or two small ones). Drizzle with **olive oil** and sprinkle with minced **rosemary**. Season with **salt** and **pepper**. Bake in oven until golden brown and fragrant, 5-10 minutes.

(TIP: Use middle and bottom racks if using two baking sheets.)

### 3 TOP CROSTINIS

Using a butter or cheese knife, spread a small amount of **brie cheese** (including the rind) onto each **baguette slice**, then a ½ tsp of **currant jam**. Arrange on a tray for serving.

(TIP: If you have nuts in your pantry—such as pine nuts, pecans, walnuts, or almonds—they'd be great toasted, roughly chopped, and sprinkled onto the crostini.)



STEP 1



STEP 3



# Warm Cranberry Apple Compote

## INGREDIENTS

(1) 14 oz Can Cranberry Sauce  
1 Gala Apple

1 Shallot  
1 TBSP White Wine Vinegar  
1 Sprig Fresh Thyme

## BUST OUT

Small Pot  
Vegetable Oil

### 1 PREHEAT AND PREP

Peel, halve, and core **apple**, then cut into 8 wedges. Slice each wedge crosswise into thin pieces. Halve, peel, and finely mince 1 **shallot**.

### 2 COOK APPLE

In a small pot, heat a drizzle of **oil** over medium heat. Add **apple**, **shallot**, and 1 **sprig thyme**. Cook, stirring, until **apple** and **shallot** are softened, about 5 minutes.

### 3 ADD CRANBERRY SAUCE

Pour 1 TBSP **white wine vinegar** (we sent more) into pot and cook 30 seconds. Pour in ¼ cup **water**, then stir in **cranberry sauce**, breaking it up with a wooden spoon, until well-combined. Add a pinch of **salt** and big pinch of **pepper**.

### 4 SIMMER AND FINISH

Bring sauce to a simmer, then reduce heat to medium low. Cook, stirring a few times, for 10 minutes. Remove from heat and discard the **thyme sprig**. Transfer to a bowl and serve with the turkey.

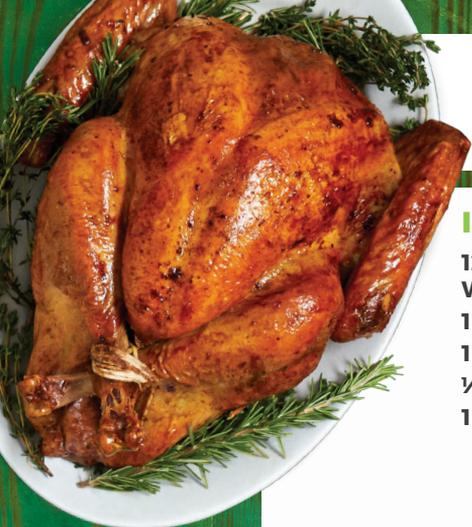
(TIP: The compote can be made up to 1 day ahead. If making ahead of time, let cool after cooking, then store in an airtight container and refrigerate. When ready to serve, heat in microwave for 2 minutes, stir, then microwave again for another 30 seconds.)



STEP 1



STEP 3



# Roasted Turkey

with Herb Butter and Garlic

## INGREDIENTS

12-14 lb Honeysuckle White Turkey  
1 tsp Fresh Thyme  
1 tsp Fresh Rosemary  
½ Shallot  
1 Head Garlic

## BUST OUT

Baking Sheet  
Roasting Pan  
Microwave-Safe Small Bowl  
Aluminum Foil  
Instant-Read Thermometer  
Turkey Lifters (Optional)

Fat Separator (Optional)  
Paper Towels  
Kitchen Shears  
Carving Knife (Optional)  
4 TBSP Butter (Contains: Milk)

## 1 PREP TURKEY

One hour before you're ready to cook, line a sided baking sheet with paper towels. Using kitchen shears, remove outer packaging from **turkey** and discard. Place turkey on sheet. Remove the giblets and neck located inside the cavity and discard. Do not remove the oven-safe leg clamp; this will keep the legs together. Thoroughly pat turkey dry, inside and out, with paper towels. **Do not rinse turkey.** Let stand at room temperature for 1 hour.

*(TIP: Try to remove as much moisture as you can from the turkey—you may need extra paper towels. This will ensure that the skin turns out crisp.)*

## 2 MAKE HERB BUTTER

Place 4 TBSP **butter** in a small, microwave-safe bowl. Heat until just softened, about 10-15 seconds (do not melt). Pick and mince 1 tsp **thyme** and 1 tsp **rosemary** from sprigs. Add to bowl with **butter** and mix to combine. Season with **salt** and **pepper**.

## 3 PREHEAT OVEN AND SEASON TURKEY

Adjust oven racks to middle and bottom positions. Preheat oven to 425°F. Peel and halve 1 **shallot**. Remove 4 cloves **garlic** from head and set aside for the jus and potatoes. Slice about ½ from the root end of the head to expose the remaining cloves. Once turkey has sat at room temperature for 1 hour, season all over, inside and out, with plenty of **salt** and **pepper**. Place remaining **garlic head** and ½ **shallot** inside the turkey cavity (save the rest of the shallot for the jus). Rub herb butter all over the skin of the **turkey**.

## 4 ROAST TURKEY

Place **turkey** in a large roasting pan with the breast facing up. Tuck wing tips underneath the body. Transfer roasting pan to oven on middle rack and roast at 425°F for 1 hour and 45 minutes (meanwhile, work on the other recipes). After 1 hour and 45 minutes, insert an instant-read thermometer into the thickest part of the thigh. When fully cooked, it should register 180°F in the thigh and 165°F in the breast. If it hasn't reached these temperatures, tent turkey loosely with aluminum foil and return to oven until juices run clear, about 15-30 more minutes. Remove from oven.

*(TIP: Resist the temptation to open the oven door—this will only lower the temperature and slow down the cooking process. You do want to keep an eye on things, however, so turn on the oven light to peek inside.)*

## 5 REST TURKEY

Let **turkey** rest in pan for 15 more minutes, then transfer to a cutting board and let rest at least 15 more minutes. Pour any juices and drippings in pan into a fat separator or large measuring cup for making the jus.

**(See TURKEY JUS RECIPE.)**

*(TIP: You can use tongs or turkey lifters to transfer the turkey to a cutting board.)*

## 6 FINISH

Once the **turkey** has rested at least 30 minutes, carve and serve on a platter with jus and compote.

**(See TURKEY CARVING GUIDE.)**



STEP 1



STEP 3



STEP 4

# Turkey Jus

with Shallot and Herbs

## INGREDIENTS

½ Shallot  
2 Cloves Garlic  
½ tsp Fresh Thyme  
½ tsp Fresh Rosemary  
1 TBSP Flour  
*(Contains: Wheat)*  
2 Chicken Demi-Glace  
*(Contains: Milk)*

## BUST OUT

Small Pot  
Whisk  
1 TBSP Butter

### 1 PREP

Peel and finely mince ½ shallot (use the remainder from the turkey recipe). Mince the remaining 2 cloves garlic. Pick and mince ½ tsp thyme and ½ tsp rosemary from sprigs.

### 2 SKIM FAT

Allow any drippings reserved in Step 5 of the Roasted Turkey recipe to settle and separate (this may take 2-3 minutes). Using a small ladle, skim off and discard as much fat from the top as you can (if using a measuring cup). Add enough water to drippings to give you 1⅓ cups of liquid (you can substitute turkey or chicken stock for an extra-rich flavor if you have it).

### 3 SIMMER

Melt 1 TBSP butter in a small pot over medium-high heat. Add shallot, garlic, thyme, and rosemary. Cook, stirring, until fragrant, 1 minute. Stir in flour and cook 30 seconds. Slowly pour skimmed turkey juices and demi-glace into pot. Whisk and bring to a boil. Lower heat, reduce to a simmer, and cook until slightly thickened, 8-10 minutes. *(TIP: This is meant to be loose, not thick like gravy.)* Season with salt and pepper.

### 4 SERVE

Pour jus over sliced turkey. Serve with Cranberry Apple Compote on the side.

STEP 1

STEP 2

STEP 3

# Roasted Brussels Sprouts

with Candied Bacon

## INGREDIENTS

2½ lbs Brussels Sprouts  
4 oz Bacon  
1 TBSP Brown Sugar

## BUST OUT

(2) Baking Sheets  
Large Bowl  
Small Bowl  
Vegetable Oil

### 1 PREHEAT AND PREP

Adjust oven rack to top and bottom positions and place 2 lightly-oiled baking sheets on them; preheat oven to 425°F (if it isn't already). Trim stem ends of Brussels sprouts, then halve. Dice bacon into ½ inch pieces.

### 2 SEASON BRUSSELS SPROUTS AND BACON

Toss Brussels sprouts in a large bowl with a large drizzle of oil. Season with plenty of salt and pepper. Arrange cut side down on preheated baking sheets. In a small bowl, toss bacon with brown sugar, then sprinkle over Brussels sprouts.

### 3 ROAST

Roast Brussels sprouts and bacon until sprouts are browned and bacon is crispy and has a candy-like glaze, 20-25 minutes. *(TIP: Switch sheet positions halfway through for even browning.)* Transfer to a platter for serving.



# Truffled Mashed Potatoes

with Garlic and Sour Cream

## INGREDIENTS

- 4 lbs Yukon Gold Potatoes
- 2 Cloves Garlic
- 1 Cup Sour Cream  
(Contains: Milk)
- 4 TBSP Truffle Butter  
(Contains: Milk)

## BUST OUT

- Peeler  
(Optional)
- Large Pot
- Strainer
- Potato Masher
- 4 TBSP Butter  
(Contains: Milk)

## 1 BOIL POTATOES

Cut **potatoes** into 1-inch pieces. (*TIP: Peel them first for a smoother texture.*) Place **potatoes** and 2 cloves **garlic** in a large pot with enough salted water to cover by 2 inches. Cover pot and bring to a boil over high heat. Once boiling, uncover and cook until easily pierced by a fork, 15-18 minutes. Reserve 1½ cups **cooking water**, then drain.

## 2 MASH POTATOES

Return **potatoes** to empty pot off heat, then mash with a potato masher until smooth. Stir in **sour cream**, **truffle butter**, and 4 TBSP **plain butter** to taste. (*TIP: Start with 1½ packages truffle butter, then taste and add more for a stronger flavor.*) Stir in **cooking water**, a little bit at a time, until potatoes have a creamy consistency—you may need up to 1 cup. Season with **salt** and **pepper**. Keep **potatoes** in covered pot until ready to serve; reserve the remaining **cooking water**.

## 3 WARM AND SERVE

When ready to serve, warm **potatoes** over low heat, adding more **cooking water** if needed to loosen. Transfer to a serving bowl.

(*TIP: If you have any leftover truffle butter, make a small indentation in the center of the potatoes and place the butter in it for a fancy presentation.*)



STEP 1



STEP 2



STEP 3

### 3 Steps to Mashed Potato *Glory*

1. Bring the water to a boil with potatoes already in the pot rather than adding them to the boiling water.
2. Use a potato masher to save yourself the trouble of mangling them with a fork.
3. Stick with room temperature butter/milk so it absorbs better into hot potatoes.





# Glazed Stemmed Carrots

with Fresh Thyme

## INGREDIENTS

2 lbs Stemmed Carrots  
1 Shallot  
2 tsp Fresh Thyme

## BUST OUT

Large Pan  
2 tsp Sugar  
3 TBSP Butter  
(Contains: Milk)

### 1 PREP

Halve **carrots** lengthwise (no need to peel). Halve, peel, and thinly slice 1 **shallot**. Pick enough **thyme** from sprigs to give you 2 chopped tsp.

### 2 BROWN CARROTS

Melt 2 TBSP **butter** in a large pan over medium-high heat. Add **carrots** and 2 tsp **sugar**. Season with plenty of **salt** and **pepper**. Cook, tossing occasionally, until starting to brown, 7-8 minutes.

*(TIP: It's OK if the carrots start out a little crowded in the pan—they'll shrink down while cooking.)*

### 3 ADD SHALLOT AND THYME

Once **carrots** begin to brown, add **shallot** and **thyme** to pan, tossing to combine. Continue cooking until the **shallot** softens, 2-4 minutes. Pour in  $\frac{1}{2}$  cup **water** and add 1 TBSP **butter**. Cover pan and reduce heat to medium low. Let simmer until **carrots** are tender, 2-3 more minutes. Season with **salt** and **pepper**.

### 4 SERVE

Transfer cooked **carrots** and **shallot** to a platter and serve.

*(TIP: If not serving immediately, cover pan and remove from heat. When ready, reheat over low heat until warm.)*



STEP 1



STEP 2



STEP 3

Whooooo! You're All Done!

How *amazing* does your kitchen smell at this very moment?

Now there's only one thing left to do... sit back, get *comfy*, and savor every moment with your friends and family. *You deserve it.*

Have a happy, healthy, and *delicious* holiday!



**Bonus  
Recipe**

## Slow Cooker Mulled Wine

Raise a glass to the holidays with a hands-off, “set it and forget it” spiced wine recipe – the perfect warm and comforting treat to wow the crowd. And bonus points for the fact that it all comes together with less than 10 easy-to-find ingredients.

### INGREDIENTS

- 1 Bottle Red Wine** (our chefs recommend Cabernet Sauvignon)
- 2 Cinnamon Sticks**
- 3 Star Anise**
- 5 Cloves**
- Juice of 1 Orange**
- 2 TBSP Honey**
- 2 Pears, thinly sliced**
- 2 Limes, thinly sliced**
- 1 Orange, thinly sliced**

### 1 COMBINE INGREDIENTS

Pour wine into a slow cooker along with **cinnamon sticks, star anise, cloves, orange juice, honey,** and **pear slices**. Stir to combine. Turn on heat and let simmer on low heat about 1 hour.

### 2 ADD LIME AND ORANGE SLICES

Add **lime** and **orange slices** and let infuse on the “keep warm” setting until dinner is ready.

### 3 SERVE

When ready to serve, remove **cinnamon sticks, star anise,** and **cloves**. Garnish with a few slices of **pear, lime,** and **orange**.

