



## MENU



### ROASTED TURKEY

rubbed with Garlic and Herb Butter

### GARLIC MASHED POTATOES

with Crispy Fried Sage

### CIABATTA STUFFING

with Chicken Sausage and Cranberries

### GREEN BEANS & CARAMELIZED SHALLOTS

with Crispy Almonds and Panko Topping



### CRANBERRY SAUCE

with Orange, Ginger, and Cinnamon

### CLASSIC GRAVY

with Garlic and Herbs

### APPLE GINGER CRISP

with Cinnamon-Pecan Crumble

If we had a FB status for our relationship with this year's Thanks/ Friends/ etc.-giving dinner, we'd choose "It's uncomplicated." That's because every recipe in this book is gloriously delicious and decidedly simple to make. From the fool-proof bird breakdown to the super easy-to-follow recipe steps and tricks, rest assured you're in a freak-out-free zone.

P.S. Don't be afraid to skip the perfect place settings for a more casual, ad-hoc setup, turn up our **It's All Gravy** Spotify playlist and dare we say, have fun.





## INGREDIENTS



## BUST OUT

- (2) 13-x-9-Inch Baking Dishes
- (2) Large Pots
- Large & Medium Saute Pans
- Large & Medium Mixing Bowls
- Zester
- Peeler
- Whisk
- Meat Thermometer
- Non-Stick Cooking Spray
- Rubber Spatula
- Masher
- Cutting Board  
(For Carving Turkey)
- Paper Towel
- Aluminum Foil
- Roasting Pan
- Baking Sheets
- Colander
- Butter, Vegetable Oil,  
Olive Oil, Sugar

## OPTIONAL TOOLS

- Serrated, Pairing  
& Carving Knives
- Oven Thermometer
- Turkey Lifters
- Fat Separator

## MAKE-AHEAD SUGGESTIONS:

- Make or prep Apple Ginger Crisp
- Cube and toast bread for Ciabatta Stuffing
- Toast panko-almond mixture for Green Beans
- Make Cranberry Sauce

## 4-HOUR GAME DAYPLAN:



## 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.



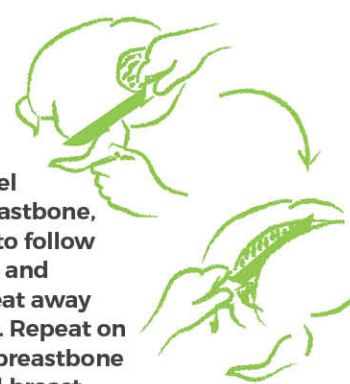
### STEP 2

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.







# APPLE GINGER CRISP

with Cinnamon Pecan Crumble

## INGREDIENTS

8 Gala Apples  
1 TBSP Ginger  
1¼ Cups + 1 TBSP Flour  
(Contains: Wheat)  
2 oz Pecans  
(Contains: Tree Nuts)  
¾ tsp Cinnamon  
½ Lemon

## BUST OUT

Medium bowl  
Zester  
Peeler  
13-x-9-inch  
Baking pan  
Foil  
1¼ Cups Sugar  
9 TBSP Butter



STEP 2



STEP 3



STEP 4

## 1 CHOP APPLES

Adjust rack to middle position and preheat oven to 375 degrees. Cut 8 TBSP **butter** (1 stick) into ½-inch pieces and return to refrigerator to chill. Peel and core **apples**, then cut into bite-size cubes (about ½-inch). Place in a medium bowl with ½ cup **sugar** and 1 TBSP **flour**.

## 2 PREP LEMON AND GINGER

Zest 2 tsp zest from **lemon** and add to bowl with **apples**. Halve fruit and squeeze 2 TBSP juice into same bowl. Peel and grate **ginger**. Add half (about 1 TBSP) to bowl. Toss **apples** to coat and set aside. Roughly chop **pecans**.

## 3 ADD FILLING

Grease a 13-x-9-inch baking dish with 1 TBSP **butter**. Transfer **apple mixture** to dish. Wipe out same bowl and add 1¼ cups **flour**, ¾ cup **sugar**, **pecans**, ¾ tsp of **cinnamon**, and a pinch of **sugar**. Stir to combine.

***TIP:** Reserve the remaining 3 TBSP flour, ginger, and cinnamon for use in the other recipes.*

## 4 KNEAD TOPPING

Add chilled **butter** cubes to bowl with **flour** mixture. Using your hands, rub the **butter** into the **flour mixture** until it has a sandy, crumbly texture that sticks together when squeezed. If dry, add 1-2 tsp water.

## 5 BAKE CRISP

Sprinkle crumble topping evenly over **apples** in dish (do not press into the apples). Bake until topping is golden brown, about 45 minutes.

***TIP:** If the topping browns too quickly before the crisp is finished, tent dish loosely with foil.*

## 6 COOL AND SERVE

Let cool slightly before serving or covering and storing for later.

***FYI:** It's great with vanilla ice cream or whipped cream!*

***TO REHEAT:** Bring crisp to room temperature. About 30 minutes before it's time for dessert, reheat, uncovered, at 425 degrees until warm, about 15 minutes. Let stand a few minutes before serving.*





# ROASTED TURKEY

rubbed with Garlic and Herb Butter

## INGREDIENTS

12-14 lb Cargill  
Honeysuckle White  
Turkey  
½ Lemon  
1 Shallot  
4 Cloves Garlic  
2 Sprigs Fresh Thyme  
2 oz Roasted Garlic  
Herb Butter  
(Contains: Milk)

## BUST OUT

Large Saute Pan  
Aluminum Foil  
Oven Thermometer  
(Optional)  
Turkey Lifters  
(Optional)  
Baking Sheet  
Paper Towels  
Roasting Pan  
Carving Knife  
(Optional)

### 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 HEAT OVEN AND SEASON TURKEY

Adjust oven racks to middle position and bottom position. Preheat oven to 425 degrees. Halve 1 **lemon** (save half for crisp). Peel and halve 1 **shallot**. Peel 4 cloves **garlic**. Once **turkey** has sat for 1 hour, season all over, inside and out, with plenty of **salt** and **pepper**. Place **lemon** half, **shallot**, peeled **garlic** and 2 **thyme** sprigs inside the cavity. Rub **garlic herb butter** all over the **turkey's** skin.

### 3 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 degrees 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 degrees in the thigh and 165 degrees in the breast. If it hasn't reached these temperatures, tent **turkey** loosely with aluminum foil and return to oven until juices run clear, another 15 to 30 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.*

### 4 REST TURKEY

Let turkey rest in pan for 15 minutes more, then transfer to a cutting board and let rest at least 15 minutes more. Gently pour juices and drippings in pan into a fat separator or large measuring cup.

(See **CLASSIC GRAVY RECIPE**).

### 5 FINISH

Once the **turkey** has reached temperature and rested, carve and serve with gravy and sides.

(See **TURKEY CARVING GUIDE**).



STEP 1



STEP 2



STEP 3





# GARLIC MASHED POTATOES

with Crispy Fried Sage

## INGREDIENTS

4 lb Yukon Gold Potatoes  
 5 Sage Leaves  
 13.5 fl oz Milk  
 3 oz Sour Cream  
 (Contains: Milk)  
 2 Cloves Garlic

## BUST OUT

Large Pot      Oil for frying  
 Medium Pan   6 TBSP Butter  
 Paper Towels  
 Masher  
 Small Bowl

### 1 BOIL POTATOES

Cut **potatoes** into 1-inch cubes. Tip: if desired peel before for a smoother texture. Place in a large pot with enough cold salted water to cover by 1 inch. Bring to a boil, then lower heat and reduce to a simmer. Cook until tender, about 15 minutes, then drain. Meanwhile, mince or grate 2 cloves **garlic**.

### 2 FRY SAGE

Heat a ¼-inch layer of **oil** in a small, preferably non-stick pan over high heat. Pick 5 **sage leaves** from the stem. Once **oil** is shimmering, add **sage** and quickly fry until crisp but still green, 2-4 seconds. Using a slotted spoon or fork, transfer to a paper towel lined plate. Season with **salt**. Set aside.

**TIP:** Before frying the sage, add 1 extra leaf to the pan to test the heat. It should sizzle.

### 3 MASH POTATOES

Melt 3 TBSP butter in pot used for **potatoes** over medium heat. Add **garlic** and cook, stirring often, until fragrant, about 30 seconds. Reduce heat to low and return **potatoes** to pot. Mash until smooth. Stir in **sour cream** and 1½ cartons **milk** (about 1¼ cups), or enough to give **potatoes** desired consistency. Season with plenty of **salt** and **pepper**. Set aside, covered, until ready to serve.

### 4 FINISH AND SERVE

Just before serving, microwave 3 TBSP **butter** in a small bowl until melted. Place pot with **potatoes** over medium heat and let warm through, then stir in melted **butter**. Add more **milk** as needed to create a creamy consistency. Transfer to a serving dish. Crumble **fried sage** with your fingers and sprinkle over **potatoes**.



STEP 2



STEP 3



STEP 4



STEP 1



STEP 2

# CRANBERRY SAUCE

with Orange, Ginger, and Cinnamon

## INGREDIENTS

1 Orange      ¼ tsp Cinnamon  
 1 TBSP Ginger (2) 14 oz can Whole-Berry  
 Cranberry Sauce

## BUST OUT

Zester  
 Medium Bowl

### 1 PREP

Zest 1 TBSP from **orange**. Remove peel, then cut fruit into smaller sections and roughly chop. If you haven't already prepped the **ginger** while making the crumble; grate or finely mince until you have 1 TBSP.

### 2 STIR AND CHILL

Place **cranberry sauce** in a medium bowl with **ginger**, **orange zest**, and chopped **orange**. Add ¼ tsp **cinnamon** and a pinch of **salt**. Stir until well combined. Cover and refrigerate for at least 1 hour or overnight.

**SERVING INSTRUCTIONS TIP:** It will be more flavorful the longer it sits.







# CIABATTA STUFFING

with Chicken Sausage and Cranberries

## INGREDIENTS

8 Ciabatta Rolls

(Contains: Wheat)

2 oz Dried Cranberries

3 Pieces of Celery

1 Shallot

2 Cloves Garlic

1 Chicken Demi-Glace

(Contains: Milk)

1 TBSP Fresh Sage

1 TBSP Fresh Thyme

2 Eggs

9 oz Italian Chicken

Sausage meat

## BUST OUT

Baking Sheet

Serrated Knife

(Optional)

Large Bowl

Small Bowl

Large Pan

Aluminum Foil

5 TBSP Butter

Non-Stick Spray

## THE DAY BEFORE

### 1 TOAST CIABATTA

Preheat oven to 375 degrees. Split **ciabattas** in half (as if making sandwiches). Cut each into ½-inch cubes. Arrange cubes on two baking sheets and toast until starting to dry out, about 7 minutes. Toss cubes on sheets, return to oven, swapping rack position, and continue toasting until crisp but not too brown, 7-9 minutes more. Set aside and let cool completely.

*TIP: Keep toasted ciabatta at room temperature, uncovered. Covering will cause the cubes to absorb moisture and soften.*

## DAY OF

### 2 SOAK CRANBERRIES

Fill a large measuring cup with 3½ cups warm water. Add 1 **demi-glace** and whisk until combined. Stir in **cranberries**.

### 3 PREP VEGGIES

Chop **celery** into small cubes. Halve, peel, and finely mince **shallot**. Peel and finely mince 2 cloves **garlic**. Pick and chop 1 TBSP **sage leaves** and 1 TBSP **thyme leaves**. Set aside until ready to assemble.

## AFTER ROASTING TURKEY FOR ABOUT 90 MINUTES:

### 4 COOK SAUSAGE AND VEGGIES

Beat **eggs** in a small bowl. Grease a 13-x-9-inch baking dish with 1 TBSP **butter**. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **sausage**, breaking up meat with a spoon. Cook, tossing occasionally, until starting to brown, about 8 minutes. Stir in 2 TBSP **butter** and let melt, then add **celery**, **shallot**, and a large pinch of **salt** and **pepper**. Cook, stirring a few times, until veggies begin to soften, about 3 minutes. Stir in **garlic**, **sage**, and **thyme**. Cook until fragrant, about 30 seconds. Stir in **demi-glace** and **cranberry** mixture. Bring to a boil then turn off heat.

### 5 TOSS STUFFING

Place **ciabatta cubes** in a large bowl. Pour over contents of pan and toss until the cubes are coated. Season with **salt** and **pepper**. Let cool 2 minutes, then add **eggs**, tossing to distribute. Transfer mixture to prepared baking dish. Cut another 2 TBSP **butter** into small cubes and scatter over top.

### 6 BAKE STUFFING

Coat a large piece of aluminum foil with non-stick cooking spray, then cover baking dish, coated side down (make sure to seal the edges). As soon as you've removed **turkey** from oven to rest, place **stuffing** in oven on middle rack and bake at 425 degrees for 15 minutes. Uncover and bake until top is lightly crisped, about 15 more minutes.



STEP 1



STEP 3



STEP 5





# GREEN BEANS & CARAMELIZED SHALLOTS

with Crispy Almond and Panko Topping

## INGREDIENTS

30 oz Green Bean    ½ cup Panko  
2 Shallots            (Contains: Wheat)  
1 oz Sliced            2 Cloves Garlic  
Almonds               2 Springs Fresh Thyme  
(Contains: Tree Nuts)

## BUST OUT

Small Bowl  
Medium Pan  
Large Pot  
Colander  
2 TBSP Butter  
1 tsp Olive Oil  
1 tsp Sugar



STEP 1

## 1 PREP

Trim any tough ends from **green beans**. Peel, then mince or grate **garlic**. Halve, peel, and thinly slice **shallots**. Pick and finely chop **thyme leaves** from 2 sprigs. Finely chop all but 1 TBSP **almonds** (you'll use the rest later). In a small bowl, mix together **panko**, chopped **almonds**, chopped **thyme**, and a large pinch of **salt**.

## 2 TOAST PANKO

Melt 1 TBSP **butter** in a medium pan over medium-high heat, then add **garlic**. Cook until fragrant, about 30 seconds. Add **panko mixture** and toast, stirring constantly, until golden brown, 3-5 minutes. Remove pan from heat and set aside.

## 3 BLANCH GREEN BEANS

Bring a large pot of salted water to a boil, then add **green beans**. Cook until bright green and just barely tender, 3-5 minutes. Drain. Place **green beans** in colander under cool running water or in a large bowl of ice water. Once cool, shake off or drain any excess water. Set aside.

***TIP:** Don't skip cooling the green beans. This preserves their texture, color, and prevents overcooking.*

## 4 CARAMELIZE SHALLOT

Heat a drizzle of **olive oil** and 1 TBSP **butter** in pot used for green beans over medium-low heat. Once **butter** melts, add **shallots** and season with **salt** and **pepper**. Cook, tossing frequently, until very soft, about 15 minutes. Increase heat to medium and stir in 1 tsp **sugar**. Cook, tossing, until **shallots** are lightly browned, 3-5 minutes more. Season with **salt** and **pepper**.

## 5 FINISH

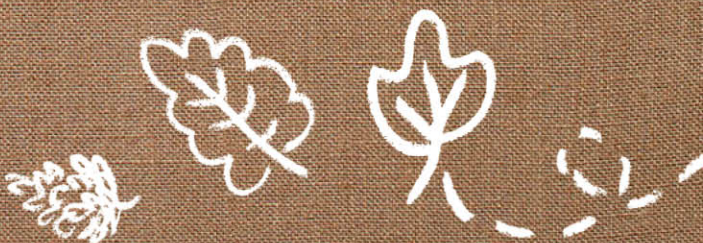
Increase heat under pot to medium-high, then add **green beans**. Season with **salt** and **pepper**. Stir in half the **panko mixture**. Set aside while you finish everything else for dinner. Before serving, reheat briefly in pot if cool, then transfer to a platter or serving dish and sprinkle with remaining **panko mixture** and remaining sliced **almonds**.



STEP 3



STEP 4







## CLASSIC GRAVY

with Garlic and Herbs

### INGREDIENTS

1 Shallot  
1 Clove Garlic  
½ tsp Fresh Thyme  
½ tsp Fresh Sage  
3 TBSP Flour  
(Contains: Wheat)

2 Chicken  
Demi-Glace  
(Contains: Milk)  
1 Chicken Stock  
Concentrate

### BUST OUT

Fat Separator  
(Optional)  
Paper Towels  
Large Pan  
Whisk  
3 TBSP Butter

### 1 PREP

Peel and finely mince **shallot**. Mince 1 clove **garlic**. Pick and chop ½ tsp **thyme** leaves and ½ tsp **sage** leaves.

### IF USING DRIPPINGS FROM TURKEY:

### 2 SKIM FAT

Allow drippings reserved in step 4 of turkey recipe to settle and separate (this may take 2-3 minutes if using a measuring cup). Using a small ladle, skim off and discard as much fat from the top as you can. Add enough water to drippings to give you 3 cups of liquid (if you have it, you can substitute turkey or chicken stock for an extra rich flavor).

### 3 SIMMER

Melt 3 TBSP **butter** in a large pan over medium-high heat (you can use the same pan used for the stuffing). Add **shallot**, **garlic**, **thyme**, and **sage**. Cook, stirring, until fragrant, 1 minute. Add **flour**, whisking constantly for 30 seconds. Slowly pour in skimmed drippings and **demi-glace**. Whisk and bring to a boil. Lower heat, reduce to a simmer, and cook until thickened, 8-10 minutes. Season with **salt** and **pepper**.

**POUR YOURSELF (ANOTHER) GLASS OF WINE,  
YOU'RE FINISHED!**

STEP 2

STEP 3

RESERVE  
NOW



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