

Thanksgiving 2025

Forget turkey, we're going with a whole roasted chicken.

The meal

- ❖ Roasted chicken
- ❖ Garlic Sautéed Green Beans with Bacon and Roasted Mushrooms
- ❖ Creamy baked mashed potatoes
- ❖ Stuffing
- ❖ Black beans
- ❖ Cilantro rice
- ❖ Some pie bought somewhere

Roasted chicken recipe

[Bon appétit recipe](#)

[Recipe 2](#)

[Recipe 3](#)

[Recipe 4](#)

Ingredients

For the outside

- ☐ 3–4-lb. whole chicken
- ☐ 1 lemon
- ☐ 2 heads of garlic
- ☐ (½ stick) unsalted butter or extra-virgin olive oil
- ☐ Kosher salt
- ☐ Freshly ground black pepper
- ☐ 1 celery
- ☐ 1 carrot

Herb butter

- ☐ ¼ cup unsalted butter, melted
- ☐ 3 cloves garlic, finely minced
- ☐ ½ teaspoon of dried thyme

- ☐ 1/2 teaspoon grated lemon zest

For the Cavity

- ☐ 1 head garlic, top sliced off
- ☐ 1/2 yellow onion, cut into 2 large pieces

Herb butter instructions

1. To a small mixing bowl add the melted butter, garlic, lemon zest, 1/2 teaspoon dried thyme, and a generous pinch of salt and freshly cracked pepper.

Instructions

1. Prepare the chicken: Up to 1 hour before you'd like to begin roasting the chicken, pull it from the refrigerator to give it a chance to warm to room temperature for more even roasting.
 - a. Take out the herb butter too so it can soften
 - b. Pat dry with paper towels, inside and out. The less it steams, the drier the heat, the better.
2. Arrange a rack in the center of your oven, and preheat to 425°. Cut 1 lemon in half crosswise and remove any visible seeds.
3. Cut 2 head of garlicks in half crosswise
4. Melt ½ stick butter in a small saucepan or microwave in a small bowl
5. Place 1 3–4-lb. whole chicken on a cutting board (best to use a plastic one you can sterilize).
6. Season the chicken outside: Use your hands to spread the prepared herb butter between the chicken skin and meat. To separate the skin from the meat, work your hand gently under the skin over the breast, sweeping from side to side, tearing any tissue connecting the skin to the meat. Work your hand down the side of the chicken into the thigh and leg area. Do not tear or remove the skin from the chicken.
7. With chicken breast facing up and legs pointing toward you, use a sharp knife to slice through the loose area of skin connecting the leg and breast, making about a 3"-long incision. Continue cutting downward until you hit the joint that connects the thigh to the body, then stop (once you get through the skin, there's not much there; if you are cutting through flesh, you're too close to the breast). This exposes the leg joint, making it easy to tell if chicken is cooked. Repeat on the second side.

8. Season every surface of chicken, including skin along backbone, inside cavity, under wings, and inside part of the leg you just exposed, with lots of salt and pepper. If you're using kosher salt, it should take you 4–5 generous—as in, four finger—pinches, which will be around 4 whole teaspoons.
 - a. Cavity seasoning
 - i. Season the cavity with the head of garlic, pieces of yellow onion, sage, lemon, and fresh thyme.
9. Transfer chicken breast side up to a large oven-safe skillet. Arrange lemon and garlic cut sides down in a skillet around chicken.
10. Drizzle chicken all over with melted butter (mmmmmmm) and transfer to oven
11. Roast until chicken is nicely browned and cooked through, checking for doneness after 45 minutes. To check, carefully remove skillet from oven (the handle is hot!), poke a knife into leg joints, and pierce the meat. If juices run clear, the chicken is done. If you see a rosy pink color, it needs more time. Continue to roast, checking every 5 minutes, until juices run clear. (If you're not sure, you can also use the knife to lightly shred some of the meat along the thigh bone—the meat should look opaque and the fibers should separate easily.)
12. Let chicken rest in skillet at least 15 minutes before carving—this will help the juices in the meat to settle, and will also get it down to a temperature that is cool enough to handle with your bare hands while carving. Don't worry: It's a big piece of meat, so it will still be plenty warm by the time you serve it. Transfer chicken to a platter. Pour all of those glorious, buttery pan juices over top of the meat and serve with roasted lemon and garlic alongside. Winner, winner, chicken dinner!

Check the internal temperature of the thickest part of the meat (the thigh) and the breast. You can take the chicken out of the oven when the breast is around 155°—the temperature will go up about 10° as you let the chicken rest.

Dark meat is safe when the meat thermometer reads 165° but more tender between 175° and 190°.

Optional - Skillet Gravy

- ☐ 3 tablespoons all-purpose flour

- ☐ ½ cup dry white wine
- ☐ 1 ½ cups chicken stock or broth
- ☐ optional: 1 tablespoon heavy cream

1. Carefully pour the drippings in the skillet into a bowl or large liquid measuring cup.
2. Skim off half of the oil and discard.
3. Pour remaining drippings back into the skillet over medium-low heat.
4. Sprinkle flour over the surface of the skillet and cook, whisking constantly, until a darkened roux forms, about 2-3 minutes.
5. While whisking constantly, slowly pour in the white wine. Let the mixture bubble and reduce slightly.
6. Pour in the chicken stock.
7. Continue to whisk until the gravy reduces to your desired thickness. Remove from the heat.
8. If desired, stir in a little heavy cream (the gravy is otherwise very dark) and season with salt and ground black pepper as needed; this will vary based on the **amount of salt in your drippings and your stock so use your judgement.**

Garlic Sautéed Green Beans with Bacon and Roasted Mushrooms ([recipe](#))

Ingredients

- ☐ Olive Oil
- ☐ Butter
- ☐ 12 ounces Green Beans
- ☐ 2 tablespoon Butter
- ☐ 1 teaspoon Olive Oil
- ☐ 3 cloves Garlic, sliced
- ☐ Crimini Mushrooms
- ☐ Bacon
- ☐ Garlic
- ☐ Balsamic Vinegar
- ☐ Salt and Pepper

Instructions - Green Beans

1. Prepare a large bowl with ice water. Set aside.
2. In a 3 quart saucepan, bring water to a rolling boil. Add the green beans and boil for 1 1/2 - 2 minutes.
3. Remove and drain the beans and plunge into the bowl of ice water to stop the cooking process and preserve the bright green color.
4. Remove the beans when cold and pat dry. Discard the water
5. In a 3 quart stainless steel saute pan, melt the butter with the olive oil over medium heat. When melted and hot, add the garlic and saute for 1 minute.
6. Add the green beans and saute with the garlic and butter for about 2 - 3 minutes.

Instructions - Roasted mushrooms

1. Preheat oven to 425 degrees F.
2. Drizzle the mushrooms with olive oil and stir in the garlic, tossing to coat the mushrooms well.
3. Salt and Pepper, to taste.
4. Add the mushrooms to a roasting pan, making sure to spread them so they are not overlapping and have plenty of space between them.
5. Roast the mushrooms at 425 degrees F for 10-15 minutes.
6. While the mushrooms are roasting, prepare the garlic bacon green beans.
7. After roasting, remove from the oven and stir in the balsamic vinegar.

Stuffing

- ☐ 1 cup (2 sticks) unsalted butter, divided
- ☐ 1 pound day-old white French bread, diced into 1/2-inch cubes and dried
- ☐ 1 extra-large (about 2 1/2 cups) yellow onion, diced small
- ☐ 1 1/2 cups celery, diced small
- ☐ 2/3 cup Italian flat-leaf parsley leaves, finely minced
- ☐ 1/4 cup fresh sage leaves, finely minced
- ☐ 3 tablespoons fresh rosemary (sticks discarded), finely minced
- ☐ 2 tablespoons fresh thyme (sticks discarded), finely minced
- ☐ 1 teaspoon salt, or to taste
- ☐ 1 teaspoon pepper, or to taste
- ☐ 2 1/2 cups low-sodium veggie broth, divided

- ☐ 2 large eggs

Creamy baked mashed potatoes ([recipe](#))

- ☐ 5 lbs russet potatoes, peeled and cubed
- ☐ 8 tbsp salted butter, melted
- ☐ 8 oz cream cheese, softened and cubed
- ☐ 1 c half and half
- ☐ ½ tsp salt
- ☐ Pepper
- ☐ Chives on top

Instructions

1. Preheat oven to 350.
2. Peel the potatoes and cut into medium sized cubes (see photos). Rinse the potatoes thoroughly with water and drain. Add the potatoes to a large pot, cover with water and a few big pinches of salt. Bring the water to a boil and boil until they are fork tender (about 10-15 minutes). Drain the potatoes then return them to the pot.
3. Turn the heat under the pot to low and steam out excess moisture for 3 minutes.
4. Add the potatoes to a large bowl or stand mixer. Beat on low until they are broken up. Add the warm melted butter, salt and pepper. Mix in the cream cheese and slowly add in the warm half and half until it reaches your preferred consistency (you may not need a full cup). Add more salt if needed, the amount of salt will vary depending on how much was used during the boiling process.
5. Spread into a greased 9x13 baking dish. Cut up the remaining 2 tbsp of butter into little cubes and sprinkle over the mashed potatoes.
6. Bake for 45 minutes. Remove from the oven and serve.

Juju's black beans

- ☐ Black beans
- ☐ Spices

Cilantro rice

- ☐ White rice
- ☐ Cilantro

Thanksgiving 2023

This year we decided to ditch the turkey and try something new - beef brisket! And a few new sides.

Timetable

- 3:00pm (2.15 hours)
 - Dinner rolls 3:20
 - 4:00 - first rise (40 min)
 - 20 min make rolls
 - 5:00 - second rise (40 min)
 - Cook 25 minutes
 - 5:25pm ready
- 4:30pm
 - Take brisket onto counter
- 7:20pm
 - Take brisket out and let it rest 15 minutes
-

Brisket recipe, tips, and tricks

- 4.5 lbs brisket
- Marinade & rub
 - Wet marinade
 - 2 TBS tomato paste
 - 1/2 cup dijon mustard
 - 1/2 cup dry red wine (merlot)
 - 1 cup red wine vinegar
 - Rub
 - 2 TSP garlic powder
 - 2 TSP onion powder

- 1 TBS sea salt
- 1 TBS black peppercorn (whole)
- 1/2 TSP smoked paprika
- 1/2 TSP ground mustard
- Rub for instant pot
 - cumin
 - paprika
 - chili powder
 - garlic powder
 - cayenne
 - salt
 - ground mustard

Day before thanksgiving

1. Buy the 4lb. brisket and marinade it for 24 hours in the fridge

Day of Thanksgiving timetable

1. Brisket fat side up!
2. 4:30pm
 - a. Take brisket out for and sit on the counter for 30 minutes
3. 5:15pm
 - a. Start brisket cooking!
 - b. Sear the sides
 - i. Heat 1 tablespoon vegetable oil in the pressure cooker with the highest Sauté function until shimmering. Add the brisket (sear in 2 batches if needed) and sear undisturbed until browned on the bottom, 5 to 6 minutes. Flip the brisket and brown on the other side, 5 to 6 minutes more. Transfer to a large plate.
 - c. Add other stuff

- i. *Add the onion and remaining 1/2 teaspoon kosher salt to the pressure cooker and sauté until the onions are tender, scraping brown bits from the bottom of the pot, 4 to 6 minutes.*
 - ii. *Add minced garlic, 2 tbsp (30ml) apple cider vinegar, 3 - 5 drops liquid smoke, and 1/2 cup (125ml) unsalted chicken stock to Instant Pot. Mix well.*
 - iii.
 - iv. *Stir in 1/3 cup beef broth, 1/3 cup red wine vinegar, 1/3 cup ketchup, 1/4 cup packed light brown sugar, 1 teaspoon dried thyme, 1 teaspoon dried oregano, 1 teaspoon paprika, and 3/4 teaspoon garlic powder. Return the brisket to the pot, overlapping the pieces if needed.*
 - v.
- d. *Pressure Cook at High Pressure for 90 minutes Make sure to keep the fat cap facing up when you put it into the Instant Pot Pressure Cooker (start around 5:40pm)*
- e. *7:10pm*
 - i. *Natural Release for 15 minutes*
- f. *7:20pm*
 - i. *Remove the lid carefully and place cooked brisket on a chopping board and let it rest for about 15 minutes*
- g. *Sauce*
 - i. *Turn the Instant Pot to Sauté mode and cook, reducing the sauce left in the pot for 5 minutes or so until slightly thickened. Whisk consistently as it cooks.*
- h. *If needed. Preheat the broiler while the sauce reduces. Brush the brisket liberally with sauce, then broil for 2-3 minutes on each side.*
- i. *Brisket done around 7:45pm*
 - i. *Remove and discard the fat cap from the brisket. Slice the brisket against the grain into 1/4-inch-thick slices. Serve the brisket with the onions and gravy. Garnish with fresh parsley, if desired.*

- 1. Glitter mimosas*
- 2. Snack?? Cheeseboard*
- 3. Dinner rolls*
- 4. Salad*
- 5. Black beans & rice*
- 6. Jojo's Green bean casserole*
- 7. Mac n cheese*
- 8. Stuffing*
- 9. Brussel sprouts*
- 10. Brisket*
- 11. Red velvet cake with homemade vanilla ice cream*

**Notes* - we should make our own stock w better than bouillon instead of using box stock- loads more flavor*

Cocktails!

Jingo's Espresso Martini

Glitter Mimosas

Pear & Elderflower Collins w choice of vodka or gin- <https://www.liquor.com/recipes/pear-elderflower-collins/>

Meat Entree

Braised Beef Short Rib w Red Wine & Garlic - <https://www.thewickednoodle.com/braised-beef-short-ribs/>

Braised Brisket - <https://www.foodnetwork.com/recipes/food-network-kitchen/classic-braised-brisket-11832656>

Picanha Roast recipe with Pink Peppercorn Brown Butter Sauce -

<https://www.foodandwine.com/picanha-roast-recipe-8348613>

Pork Chop au Poivre with Red Wine-Shallot Sauce -

<https://www.foodandwine.com/recipes/pork-chop-au-poivre-red-wine-shallot-sauce>

Vegetarian Entree

Crispy Gnocchi & Creamy Swiss Chard Gratin

<https://www.foodandwine.com/recipes/creamy-swiss-chard-gratin-with-crispy-gnocchi>

Kabocha Squash Fritters with Yuzu Garlic dipping sauce

<https://www.foodandwine.com/recipes/kabocha-squash-fritters-with-yuzu-garlic-dipping-sauce>

Rustic Bread Stuffing with Swiss Chard and Chestnuts

<https://www.foodandwine.com/recipes/rustic-bread-stuffing-swiss-chard-chestnuts>

Sides

Juju's Black Beans & Cilantro Lime Rice

Brussel Sprouts

Brussel Sprouts with Cranberry Agrodolce

<https://www.foodandwine.com/recipes/brussels-sprouts-broccoli-with-cranberry-agrodolce>

Roasted Brussel Sprouts with onions and mushroom lardons

<https://www.foodandwine.com/recipes/roasted-brussels-sprouts-and-onions-mushroom-lardons>

Shredded Parm Brussels <https://www.foodandwine.com/recipes/shredded-parmesan-brussels-sprouts>

Garlic Mashed Potatoes (Boil in milk instead of water to retain starch from Potatoes- less heavy cream is needed because of this)

Sauces/Dressings

Salad - <https://prohomecooks.com/blogs/all/how-to-make-a-salad-that-doesnt-suck>

Appetizers

Costco Charcuterie

Any other precooked/ pop in oven type thing we can find in Costco

Thanksgiving 2022

2022 Menu

- Turkey (12.5lbs)
- Mac 'n cheese
- Rolls (pre-made)

TURKEY, SPREAD, AND CHEESECLOTH

Prepping outside of turkey (trying a new variation)

New Method: Preheat oven to 450F

Ingredients for spread

- 1 cup butter (2 sticks)
- 2 TBS rosemary, sage, thyme, paprika
- 3 TPS salt
- 4 cloves of garlic

Ingredients for cheesecloth ([Guaranschelli's take](#),

- 1/2 cup butter (1 stick unsalted butter)
- Cheesecloth
- 1 cup of white wine

Prepping Turkey Inside and Outside

1. Rinse turkey with cold water and dry with paper towels
2. Let turkey stand for 1.5-2 hours at room temperature
3. Salt and pepper inside the cavity

4. Stuff the cavity with onion, celery, orange, and carrots. DO NOT OVERSTUFF. Truss the legs shut with cooking twine. Fold the wing tips under and fold the neck flap under.
 - a. Add onion, celery, orange, and carrots around the turkey too for those good good smells
5. Apply butter spread under the skin

Cheesecloth Instructions

1. In a large bowl, whisk together the white wine and the melted butter. Take a piece of cheesecloth and fold it until you have a 4-layer, 12-inch square. Submerge it in the wine and butter and let it soak for 10 minutes

Cooking Turkey Instructions

1. At 450F, place turkey, legs first, in the oven. It helps reduce the probability of the breast being overcooked since the back of the oven is the hottest
2. Cook for 30 minutes and baste cheesecloth and exposed parts of turkey with butter and wine
3. Reduce oven temperature to 350F and continue to cook for 2 1/2 more hours, basting every 30 minutes

MAC 'N CHEESE ([credit](#))

- 16 oz elbow macaroni, cooked (or other tubular pasta)
 - 1 tbsp extra virgin olive oil
 - 6 tbsp unsalted butter
 - 1/3 cup all purpose flour
 - 3 cups whole milk
 - 1 cup heavy whipping cream
 - 4 cups sharp cheddar cheese shredded
 - 2 cups Gruyere cheese shredded
 - salt and pepper to taste
 - 1 1/2 cups panko crumbs
 - 4 tbsp butter melted
 - 1/2 cup Parmesan cheese shredded
 - 1/4 tsp smoked paprika (or regular paprika)
1. Preheat oven to 350F. Lightly grease a large 3 qt or 4 qt baking dish and set aside. Combine shredded cheeses in a large bowl and set aside.
 2. Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and place in a large bowl.
 3. Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce.
 4. Melt butter in a deep saucepan, dutch oven, or stock pot.
 5. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.

6. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.
7. Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.
8. Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.
9. Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese and then the remaining mac and cheese.
10. In a small bowl, combine panko crumbs, Parmesan cheese, melted butter and paprika. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes

Thanksgiving 2021

Turkey Time table

1. Buy turkey 2 days in advance
2. Make the brine and soak it for 48 hours
3. The day of Thanksgiving (11am)
 - a. Remove from brine and let it sit for 1.5 hours at room temperature
4. (12:30pm)
 - a. Preheat oven to 400 degrees while doing the butter and cavity stuff
5. (12:45)
 - a. Stick that turkey in the oven for 30 minutes roast
6. (1:15)
 - a. Decrease the temperature to 325 degrees
 - b. Cook for 3.5 hours
7. (4:35)
 - a. Put stuffing into oven
8. (5:15pm)
 - a. Turkey should be finished around 5:15pm
 - b. Stuffing should be finished too
9. (5:15pm-5:35pm)
 - a. Mashed potatoes
 - b. Green beans at 450 degrees
10. (5:35pm)
 - a. Reheat biscuits
11. (5:45pm)
 - a. Let turkey rest until 5:45pm
12. Eat bitches around 6:00pm <3

Meal time table

Day prior

1. Turkey should be brining already
2. Prep bread for stuffing

- a. Preheat oven to 250F. Place cubed bread on a baking sheet and bake, stirring occasionally, until dried out, about 45 minutes. You must begin with very dry bread or it'll turn to mush. Tip – To save time on the day of, bake and dry out the bread the night before and leave uncovered on the counter until the morning you're ready to make the stuffing.
3. Make the buttermilk biscuits
 - a. Reheat - Preheat the oven to 350 degrees Fahrenheit.
 - b. Line a baking sheet with parchment paper and arrange the biscuits on top.
 - c. Bake the biscuits until warmed. This typically takes about five to seven minutes.
 - d. Top the biscuits with butter.
 - e. Serve and enjoy!

Day of

1. Right after turkey is done, make the gravy and prep for green beans
 - a. Green beans take 20-25 minutes at 450 degrees
 - b. Mashed potatoes take 15-20 minutes
2. Stuffing takes 40 minutes at 350 degrees (can go with turkey)

Buttermilk brine for an oven cooked turkey

Why brine with buttermilk AND salt???

- Why salt?
 - Salt will help the meat hold on to moisture. Why? As meat cooks, its proteins squeeze and tighten; when you add salt, it dissolves many of those proteins, making it much harder for them to squeeze out liquid. Absorbed liquid stays bound up in the meat, resulting in a juicier piece of chicken. ([source](#))
- Why buttermilk?
 - It can help not oversalt a turkey with the OG salt brine with its sweet and acidic balance!
 - Also, it tenderizes the bird by breaking down protein walls ([source](#))
 - Also, Padma recommends with this method and she's a fucking boss and I trust her with my turkey life ([source](#))
- Apparently you can also use a dry buttermilk brine ([source](#)). I've never tried it, but it sounds cool if you're pressed for time and don't want to deal with the whole bag thing.

12-15lb turkey instructions

I was serving only 3-4 people

Make sure to read instructions before adding the ingredients into a brining

Ingredients

- 1 big ass brining bag
- A turkey (I had a 12.8 pound turkey)
- 3 quarts COLD water (divided)
 - Do NOT use hot water. Please. You want to keep your turkey at a cold temp.
 - 1 QT = 4 cups

- 1 cup coarse kosher salt salt (*if using table salt, you'll need to convert it because you'll need less table salt than coarse*)
- 1 TBSP black peppercorns
- 3 - 4 sprigs fresh thyme
- 2 - 3 sprigs fresh sage
- 2 - 3 sprigs fresh rosemary
- 4 bay leaves
- 2 quarts buttermilk
- 1 TBS garlic (2-4 cloves)

Instructions

1. Use a thawed turkey. You can always ask the supermarket people if their turkeys are thawed. Sometimes it's hard to tell because half of it feels frozen.
2. Remove the gizzards
3. In a 3 quart or larger saucepan bring 1 quart of water and 1 cup of salt to a boil, stirring to dissolve salt. Once salt is dissolved, remove the pan from heat...
 - a. Stir in 1 tablespoon black peppercorns
 - b. 3 - 4 sprigs fresh thyme
 - c. 2 - 3 sprigs fresh sage
 - d. 2 - 3 sprigs fresh rosemary
 - e. 4 bay leaves
 - f. Cover and allow to steep for 5 minutes.
 - g. Uncover, add 1 additional quart of cold water and allow to cool 5 minutes more.
4. Prepare the turkey by lining a large container with a turkey brining bag
 - a. You can place the brining bag in a large roasting pan, stock pot, or 5 gallon bucket
 - b. I didn't have those, and those wouldn't fit in my fridge, so I just used the brining bag and a pan
 - c. Place the turkey inside the bag, add 2 quarts of cold buttermilk **make sure to shake the buttermilk really well**
 - d. The last quart of cold water, and the salty herbal infusion
 - e. Secure the top of the bag - there's a little tool that helps seal it. Use that instead of your hands!
 - f. Squish to combine the brine together and coat the turkey
5. Put it in the fridge, obviously
6. Make sure it's fully submerged, if not, put a plate to weigh it down
7. I flipped the turkey everynight to make sure every part of the turkey is submerged because I didn't use a bucket
8. Refrigerate for 2-3 days

FOOD SAFETY

Don't let it reach above 44 degrees

My brining time for Thanksgiving 2021

Dinner on Thursday

- 24 hours (Wednesday) --> *Remove it from the brine. See below.*

- 24 hours (Tuesday)

- 24 hours (Monday) - bought the turkey

Total brine time: 3 days

Notes about brining time

- I don't know the magical timing for a brine. Some people say 24-48 hours, but I did it longer because the timing fit better with my schedule
- If you brine for a long time, you might want to reduce the salt in the brine so it doesn't take away too much taste from the turkey
- But who knows. It's something I want to experiment with in the future

Taking it out of the brine ONE DAY BEFORE roasting

Anne Burrell recommends taking the turkey out the day before and leaving it uncovered in the fridge to crisp up the skin ([source](#)). It is important to keep the turkey uncovered to allow the skin to dry. This will ensure that it crisps well during roasting.

Instructions

1. The night before you roast the turkey, remove it from the brine
2. Rinse with cold water
3. Pat dry with paper towels. Like REAL dry. That's what makes the skin crispy
4. Let it sit overnight
 - a. I've also read that you can do this for 6-8 hours and not overnight
 - b. You can also do it the day of
 - c. But I wanted to try overnight
5. "Don't worry: It won't make your refrigerator smell like turkey, nor your turkey like your refrigerator. ([source](#))"

Prepping outside of turkey

Preheat oven to 400 degrees

Ingredients for spread

- 1 cup butter
- 2 TBS rosemary, sage, thyme, paprika
- 3 TPS salt
- 4 cloves of garlic (I did roasted garlic this year hehe)
- Zest of 1 lemon

Ingredients for cheesecloth

- Lemon peel
- Thyme
- 1/2 cup butter
- 2 cups veggie stock
- Cheesecloth

4. Combine butter and herbs
5. Put butter under skin of turkey
6. Prepare cheesecloth by soaking it in the butter mixture. Reserve the other butter for brushing/basting the cheesecloth

Prepping inside of turkey

Ingredients

- Apples and oranges (removes gamey flavor)
 - Carrots
 - Onion
 - Celery
1. Roughly chop carrots, onion, celery
 2. Cut apples and oranges in 1/4 chunks
 3. Put inside the cavity
 4. Truss the turkey as desired using kitchen twine

Cooking the turkey

Ingredients

- Love and care
 - Leftover butter for basting
1. Roast for 30 min at 400 degrees
 2. Baste cheesecloth with leftover butter (about every 30 minutes)
 3. Decrease temp to 325 degrees and roast for 3-3.5 hours
 4. Thickest part of leg = 170-175 degrees AWAY from the bone
 5. Breast = 165 degrees
 6. Remove cheesecloth 30-45 minutes before removing from the oven so the skin can brown. If cheesecloth sticking, then baste it to loosen it
 7. Make sure to rotate pan after 1.5 hours
 8. Continue to rotate the legs from left to right every 30 minutes
 9. Remove from oven and let it rest for 30 minutes before carving
 10. Immediately start the gravy!

The gravy

Ingredients

- 3 tbsp. butter
- 3 tbsp. all-purpose flour
- 1 c. turkey pan drippings
- 2 c. low-sodium veggie stock
- Kosher salt
- Freshly ground black pepper

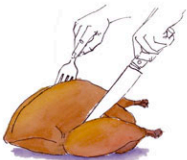
- 1 tsp. freshly minced thyme
- 1 tsp. freshly minced sage
- Roasted garlic

Takes about 15 minutes

1. In a small saucepan over medium heat, melt butter. Whisk in flour and cook until golden, 1 minute, then whisk in pan drippings. (If you have more than a cup of drippings, use it and reduce the amount of broth!)
2. Bring mixture to a boil, then reduce heat and simmer gently until slightly thickened.
3. Stir in fresh herbs, then whisk in 1 cup broth and return mixture to a simmer. Season with salt and pepper.
4. Simmer for 10 minutes, gradually adding more broth if gravy is too thick. Adjust seasoning.

Carving the turkey

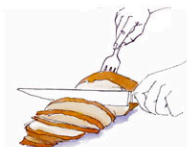
1. We recommend carving one side of the turkey at a time so that you aren't constantly moving the bird around. There's no flipping or turning it from side to side. Set the turkey on the cutting board with its cavity facing you and you should only need to turn the turkey once.
2. Remove the leg and thigh together. Slice through the skin that connects the breast and the drumstick until you hit bone. With your hands (and either paper towels or a clean kitchen towel), pull the leg back and down until the joint pops out. Press down firmly on the joint to completely sever it. Run the knife between the thigh and the back bone to cleanly remove the leg piece. Place on the serving platter.
3. Remove the breast. Staying on the same side of the turkey, slice through the skin on the top of the turkey along the breastbone from the neck joint and the wishbone first. Then slowly work the knife through the breast meat, along the rib bone, removing as much meat as possible. Place this breast on the platter.
4. Remove the wing. Pull the wing back, as you did the legs, and cut at the joint. Place on the platter.
5. Turn the turkey and repeat steps 2 through 4 on the other side. Rotate the turkey 180 degrees and then repeat with removing the leg and thigh, breast, and wing on the other side.
6. Separate the thighs from the drumsticks. Place the leg pieces skin-side up on the cutting board. Cut right between the drumstick and thigh at the joint. Repeat with the other leg. Return the drumsticks to the platter.
7. Slice the thighs. Cut the thigh meat off the bone and into smaller pieces, if desired. Return to the platter.
8. Slice the breasts. Place the breasts skin-side up on the cutting board. Cut crosswise at a slight angle into 1/4-inch-thick slices. Return to the platter.



1 Let the turkey rest after coming out of the oven for 20 minutes before carving. Holding the turkey steady with a carving fork, cut through the skin that connects the leg (drumstick) to the body. Bend/pull the leg outward until the joint pops out. Cut through the joint and skin to fully remove the leg from the body.



2 Keeping the blade close to the rib cage, using it to guide your knife, slice along the breastbone to remove the entire breast. Cut the wings off at the joint.



3 Place the breast, skin side up, on a cutting board and slice the breast crosswise in even slices. Repeat with the second breast.



4 Cut through the joint of the leg to separate the thigh from the drumstick. Remove the skin. Cut down along the bone to remove the meat. Cut into thin slices. Repeat with the second leg.

HOW LONG TO COOK A TURKEY

A POUND BY POUND GUIDE



TURKEY	UNSTUFFED	STUFFED
8-12 LB	02:45 - 03:00	03:00 - 03:30
12-14 LB	03:00 - 03:45	03:30 - 04:00
14-18 LB	03:45 - 04:15	04:00 - 04:15
18-20 LB	04:15 - 04:30	04:15 - 04:45
20-24 LB	04:30 - 05:00	04:45 - 05:15

Preheat your oven to 325°F for a slow, steady roast.
Time shown in hours

Southern Living

Buttermilk Biscuits (6-8)

Ingredients

- 2 1/2 cups all-purpose flour plus more for dusting
 - 2 tablespoons baking powder
 - 1 teaspoon sugar
 - 8 tablespoons cold unsalted butter
 - 1 cup buttermilk
 - 2 tablespoon salted butter melted to brush on top
1. Also feel free to just buy pre-made rolls lol
 2. Preheat oven to 425. Sift flour, baking powder, sugar and salt into a large mixing bowl. Transfer to a food processor. Cut frozen butter into cubes and add to flour, then pulse 6 or 7 times until it looks like a loose crumble. Place the dough back in the bowl, add buttermilk and stir with a spatula until it forms a rough ball (don't worry if it is a little sticky).
 3. Turn the dough out onto a floured surface and roll it into a rough rectangle, about an inch thick. Fold it over and gently roll it down again. Repeat 6 times.

4. Gently roll out the dough once more, so that it forms a rectangle. Cut dough into biscuits using a floured glass or biscuit cutter. Do not twist cutter when cutting; this will crimp the edges of the biscuit causing it not to rise. If you have scraps just reform a rectangle and cut additional biscuits.
5. Place biscuits on a baking sheet and place in oven. Make sure they're touching. Bake until golden brown, approximately 10 to 15 minutes. Serves 6 to 8. Brush on the melted butter and enjoy!
6. NOTE: If you don't have a food processor, you can cut butter into flour in the mixing bowl using a grater, fork or a pastry cutter.

Mashed potatoes (4 servings)

Ingredients

- 2 pounds Yukon Gold potatoes
- 4 ounces (1/2 cup) cream cheese
- 4 ounces (1/2 cup) salted butter
- 2 ounces (1/4 cup) WHOLE milk
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper
- Garlic
- Green onions for serving

1. Peel skin off potatoes
2. Cut into 1/2" chunks, place into a 4 quart saucepan and cover with cold water by one inch. Cover, set over high heat and bring to a boil.
3. Once boiling remove lid and decrease heat to maintain a simmer. Cook until the potatoes are soft*. Approximately 15 - 20 minutes. Drain potatoes, do not rinse, return to the still warm pan.
4. Add cream cheese and butter to the pan, stir over low heat until the butter and cream cheese have melted.
5. Slightly mash potatoes to break them up
6. Transfer potatoes to the bowl of your stand mixer** and add the milk. Using the wire whisk attachment, start on a low setting and mix to mash the potatoes. As they smooth out, increase the speed to medium and whip until smooth.
7. Add salt and pepper, adjusting for taste. If your potatoes aren't creamy enough, add more milk a little at a time to smooth them out. Keep warm until ready to serve.

Green Bean and Mushroom Casserole

- 1 pound fresh green beans, trimmed and halved
- 8 ounces mushrooms, cleaned and halved
- 8-10 whole garlic cloves, halved
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper, to taste
- 1 ½ teaspoons finely grated lemon zest (from 1 medium lemon)

1. Preheat oven to 450 degrees. Line a large rimmed baking sheet with foil and spray with non-stick cooking spray.
2. Spread green beans, mushrooms and garlic in an even layer on the prepared baking sheet.
3. In a small bowl, whisk together olive oil and balsamic vinegar. Drizzle over vegetables in pan and toss to coat evenly. Season with salt and pepper, to taste.
4. Bake for 20-25 minutes, or until beans are tender-crisp.

Stuffing (8)

Ingredients

- 1 cup (2 sticks) unsalted butter, divided
 - 1 pound day-old white French bread, diced into 1/2-inch cubes and dried
 - 1 extra-large (about 2 1/2 cups) yellow onion, diced small
 - 1 1/2 cups celery, diced small
 - 2/3 cup Italian flat-leaf parsley leaves, finely minced
 - 1/4 cup fresh sage leaves, finely minced
 - 3 tablespoons fresh rosemary (sticks discarded), finely minced
 - 2 tablespoons fresh thyme (sticks discarded), finely minced
 - 1 teaspoon salt, or to taste
 - 1 teaspoon pepper, or to taste
 - 2 1/2 cups low-sodium veggie broth, divided
 - 2 large eggs
1. Preheat oven to 250F. Place cubed bread on a baking sheet and bake, stirring occasionally, until dried out, about 45 minutes. You must begin with very dry bread or it'll turn to mush. Tip – To save time on the day of, bake and dry out the bread the night before and leave uncovered on the counter until the morning you're ready to make the stuffing.
 2. When you're ready to make the stuffing, transfer bread to a very large bowl; set aside.
 3. Preheat oven to 350F and spray a 9×13-inch pan or 3-quart baking dish with cooking spray; set aside.
 4. To a large skillet, add 3/4 cup (1 1/2 sticks) butter and heat over medium-high heat to melt.
 5. Add the onions, celery, and cook until vegetables have softened and are just beginning to lightly brown, about 10 minutes. Stir frequently. Transfer vegetables to bowl with bread.
 6. Add the parsley, sage, rosemary, thyme, salt, pepper, 1 1/4 cups chicken broth, and toss well to combine; set aside. Note about salt – the saltiness level of low-sodium chicken broth varies, and so do personal preferences, so salt to taste.
 7. To a small bowl, add the remaining 1 1/4 cups chicken broth, 2 eggs, and whisk to combine. Pour mixture over bread and toss well to combine. Turn mixture out into prepared baking dish.
 8. Dice the remaining 1/4 cup (half of 1 stick) butter into 8 to 10 pieces and evenly dot the butter over the top of the stuffing.
 9. Cover with foil and bake for 40 minutes. Uncover and bake for an additional 40 to 45 minutes, or until top is as lightly golden browned as desired. Serve immediately.

Dessert

Premade pie. I honestly don't care at this point

Ben and Jerry's ice cream. Like who cares.

Unless Bae wants to make cookies a day or two in advance