

EP 53

## **Turkey Talk & Ham Hacks: How to prepare and cook a turkey plus a Thanksgiving ham recipe 🦃🍷 for the Gods honey!**

1

00:00:00,000 --> 00:00:02,000

Welcome back, Food FAQ-ers!

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00:00:02,000 --> 00:00:04,000

It is Turkey Day.

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00:00:04,000 --> 00:00:05,000

We've made it.

4

00:00:05,000 --> 00:00:06,000

We made it.

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00:00:06,000 --> 00:00:07,000

This is the big one.

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00:00:07,000 --> 00:00:08,000

This year is coming so fast.

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00:00:08,000 --> 00:00:10,000

I don't even want to think about it.

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00:00:10,000 --> 00:00:12,000

I wonder if next year will be the same because...

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00:00:12,000 --> 00:00:14,000

My gosh, I feel like it just started this year.

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00:00:14,000 --> 00:00:19,000

It is, but hopefully next year, Mary Ellen will be on our Food FAQ tour.

11

00:00:19,000 --> 00:00:20,000

Oh my gosh.

12

00:00:20,000 --> 00:00:22,000

I'm not just singing our homes doing this.

13

00:00:22,000 --> 00:00:23,000

[Laughter]

14

00:00:23,000 --> 00:00:25,000

Which I still love and enjoy.

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00:00:25,000 --> 00:00:26,000

I still love too!

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00:00:26,000 --> 00:00:27,000

Absolutely!

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00:00:27,000 --> 00:00:29,000

But we can have a Food-Effaique Thanksgiving picnic.

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00:00:29,000 --> 00:00:30,000

What does that mean?

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00:00:30,000 --> 00:00:31,000

Oh my gosh.

20

00:00:31,000 --> 00:00:33,000

It's called Food FAQ Palooza 2025.

21

00:00:33,000 --> 00:00:34,000

Oh.

22

00:00:34,000 --> 00:00:35,000

I'm putting it out there.

23

00:00:35,000 --> 00:00:36,000

Food FAQ Palooza 2025.

24

00:00:36,000 --> 00:00:37,000

We're going to make all the things.

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00:00:37,000 --> 00:00:38,000

It's going to be so much fun.

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00:00:38,000 --> 00:00:39,000

In front of everybody too.

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00:00:39,000 --> 00:00:40,000

That's what we're going to do.

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00:00:40,000 --> 00:00:41,000

You're going to be wearing a pretty pink shirt.

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00:00:41,000 --> 00:00:42,000

I can see it already.

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00:00:42,000 --> 00:00:43,000

Yeah.

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00:00:43,000 --> 00:00:44,000

Or an apron.

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00:00:44,000 --> 00:00:45,000

Oh, I want an apron.

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00:00:45,000 --> 00:00:46,000

We should get matching aprons like real...

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00:00:46,000 --> 00:00:47,000

We're going to put our faces on them.

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00:00:47,000 --> 00:00:51,000

Or I can apron your face on it and you're going to apron my face on it.

36

00:00:51,000 --> 00:00:52,000

Oh my gosh!

37

00:00:52,000 --> 00:00:53,000

I'm going to put my face on it.

38

00:00:53,000 --> 00:00:54,000

Oh my gosh!

39

00:00:54,000 --> 00:00:55,000

I'm going to put my face on it.

40

00:00:55,000 --> 00:01:01,000

Or I can apron your face on it and you're going to apron my face on it.

41

00:01:01,000 --> 00:01:02,000

Oh my gosh!

42

00:01:02,000 --> 00:01:03,000

And that's perfect.

43

00:01:03,000 --> 00:01:04,000

Oh, I'm going to make it.

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00:01:04,000 --> 00:01:05,000

I'm going to make it for us.

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00:01:05,000 --> 00:01:06,000

I don't think we're fucking crazy at all.

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00:01:06,000 --> 00:01:07,000

But let's do it.

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00:01:07,000 --> 00:01:10,000

And when you have to be a little crazy to do...

48

00:01:10,000 --> 00:01:12,000

It's really a little crazy to be your friend.

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00:01:12,000 --> 00:01:13,000

Exactly.

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00:01:13,000 --> 00:01:15,000

We know you have been a little crazy to be mine too.

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00:01:15,000 --> 00:01:16,000

You know?

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00:01:16,000 --> 00:01:17,000

All right.

53

00:01:17,000 --> 00:01:18,000

Okay.

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00:01:18,000 --> 00:01:19,000

So listen.

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00:01:19,000 --> 00:01:22,000

We're going to talk about Turkey and Ham because these are like the mainstays, right?

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00:01:22,000 --> 00:01:23,000

Yes.

57

00:01:23,000 --> 00:01:27,000

I think your ham recipe is fucking fantastic and I've made it before.

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00:01:27,000 --> 00:01:29,000

It's a good recipe and...

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00:01:29,000 --> 00:01:30,000

Tell me.

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00:01:30,000 --> 00:01:31,000

Okay.

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00:01:31,000 --> 00:01:35,000

So there's such a note, I become a ham person more than a Turkey person.

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00:01:35,000 --> 00:01:36,000

Ham bone.

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00:01:36,000 --> 00:01:37,000

Yeah.

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00:01:37,000 --> 00:01:38,000

That was my nickname.

65

00:01:38,000 --> 00:01:40,000

My old lady in the 90s was just calling me fat.

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00:01:40,000 --> 00:01:42,000

I'm going to go with a best-selling ham bone.

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00:01:42,000 --> 00:01:43,000

Okay.

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00:01:43,000 --> 00:01:44,000

So I'm going to go with two recipes here.

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00:01:44,000 --> 00:01:49,000

So I'm going to go with the more original recipe and I'm going to go with the improvise one that I've been using for years.

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00:01:49,000 --> 00:01:53,000

Okay.

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00:01:53,000 --> 00:01:57,000

So the original recipe calls for one cup of orange marmalade which in retrospect might be pretty delicious.

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00:01:57,000 --> 00:01:58,000

Okay.

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00:01:58,000 --> 00:02:01,000

So a couple orange marmalade, half a cup of bourbon.

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00:02:01,000 --> 00:02:06,000

If you haven't noticed bourbon is like Eric's like things going Christmas is all about Eric and bourbon.

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00:02:06,000 --> 00:02:07,000

Yeah.

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00:02:07,000 --> 00:02:08,000

You really love bourbon.

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00:02:08,000 --> 00:02:09,000

I love bourbon actually.

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00:02:09,000 --> 00:02:10,000

I've grown through really like it.

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00:02:10,000 --> 00:02:18,000

Half a cup of bourbon, two tablespoons of freshly fresh ginger and two tablespoons of unsalted butter, half a cup of maple syrup.

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00:02:18,000 --> 00:02:20,000

This is like the original recipe.

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00:02:20,000 --> 00:02:28,000

You basically throw all the shit together, combine it, bring it to a boil, let it thicken a little bit, and then you go ahead and you put it on your hand.

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00:02:28,000 --> 00:02:29,000

Okay.

83

00:02:29,000 --> 00:02:32,000

So years ago I tweaked this.

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00:02:32,000 --> 00:02:36,000

Even though I do like the idea of marmalade, but I tweaked this.

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00:02:36,000 --> 00:02:42,000



So instead of using marmalade, I use one cup of freshly squeezed orange juice.

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00:02:42,000 --> 00:02:43,000

That's what I did.

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00:02:43,000 --> 00:02:51,000

I used one cup of freshly squeezed orange juice. I used a half a cup of bourbon and I used probably like a half a cup of brown sugar.

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00:02:51,000 --> 00:02:58,000

And I also used things like cinnamon, all spice, clove.

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00:02:58,000 --> 00:03:00,000

That's the route I went.

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00:03:00,000 --> 00:03:01,000

Right.

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00:03:01,000 --> 00:03:07,000

And then I went ahead and I brought it up to a boil and you got to let it simmer to reduce it.

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00:03:07,000 --> 00:03:11,000

You want to reduce it by like a good more than half.

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00:03:11,000 --> 00:03:13,000

So you want to get it almost a little syrupy.

94

00:03:13,000 --> 00:03:15,000

And I do it in two increments.

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00:03:15,000 --> 00:03:18,000

So it's the last like 40 minutes the ham is heating up.

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00:03:18,000 --> 00:03:27,000

I will go ahead, I'll pour a layer on and then about the last 15, 20 minutes pour another layer of the glaze over and just candies and crystallizes on it.

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00:03:27,000 --> 00:03:29,000

And it's a simplest thing.

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00:03:29,000 --> 00:03:38,000

So the reason why I give the original recipes is because I want to give people the options, the option of something a little bit sweeter, but I wanted to taste the bourbon.

99

00:03:38,000 --> 00:03:41,000

And I wanted to have more warm spices.

100

00:03:41,000 --> 00:03:42,000

Spiceier, yeah.

101

00:03:42,000 --> 00:03:43,000

Right. That's what I wanted.

102

00:03:43,000 --> 00:03:45,000

The ginger is really good at everything, but I wanted to have warm spice.

103

00:03:45,000 --> 00:03:48,000

I wanted to have that cinnamon and clove flavor.

104

00:03:48,000 --> 00:03:53,000

And so by doing it that way, I had the more, I had the seasons that I wanted.

105

00:03:53,000 --> 00:03:57,000

And I do it every year and I do it at the top of my head.

106

00:03:57,000 --> 00:03:58,000

It's not so good.

107

00:03:58,000 --> 00:04:01,000

I just know, just one cup of orange juice, half a cup of bourbon.

108

00:04:01,000 --> 00:04:04,000

If that's a little bit too much bourbon for you, do, you know, do a little bit less.

109

00:04:04,000 --> 00:04:05,000

That's okay.

110

00:04:05,000 --> 00:04:13,000

Do more orange juice also. And so, Marty, this is a recipe that one year I had to do spiced rum.

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00:04:13,000 --> 00:04:19,000

And it was not that, it did not turn out as great as the bourbon.

112

00:04:19,000 --> 00:04:20,000

Okay.

113

00:04:20,000 --> 00:04:23,000

But I will say that that it did not turn out as great as the bourbon.

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00:04:23,000 --> 00:04:30,000

But, and, you know, if people listen to our last episodes about the pies, they'll understand why this question is around.

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00:04:30,000 --> 00:04:34,000

So, you know, if you're going to change it, the alcohol just kind of taste it and just see if it's going to work.

116

00:04:34,000 --> 00:04:37,000

But, super simple. And that's it.

117

00:04:37,000 --> 00:04:41,000

And when you buy ham in a grocery store, it's primarily cooked.

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00:04:41,000 --> 00:04:44,000

You're just heating it up. That's all you're really doing.

119

00:04:44,000 --> 00:04:49,000

And so, it's about the last 40 minutes that it's cooking is when I go ahead and just put the, the glaze on it.

120

00:04:49,000 --> 00:04:50,000

It's so good.

121

00:04:50,000 --> 00:04:56,000

It just candies and it becomes sweet and it's a little warm spice and it has that zing of the bourbon in it.

122

00:04:56,000 --> 00:04:58,000

And it makes it more, more flavor.

123

00:04:58,000 --> 00:05:01,000

It's almost like a, like a ham-hadi-tadi.

124

00:05:01,000 --> 00:05:04,000

Can I call it a haughty-tadi?

125

00:05:04,000 --> 00:05:07,000

No, because I don't want to fucking call.

126

00:05:07,000 --> 00:05:10,000

It's a ham-hadi-tadi.

127

00:05:10,000 --> 00:05:13,000

Excuse me, sir.

128

00:05:13,000 --> 00:05:19,000

I'm just saying, if you're going to say it's a ham-hadi-tadi, not a ham-hadi-tadi.

129

00:05:19,000 --> 00:05:21,000

What a lie. It's so much fun.

130

00:05:21,000 --> 00:05:23,000

There's so much you've had too many haughty-tadi-us.

131

00:05:23,000 --> 00:05:24,000

Okay.

132

00:05:24,000 --> 00:05:26,000

Oh, you're not a haughty-tadi.

133

00:05:26,000 --> 00:05:29,000

How fucking old are you that you know what a haughty-tadi to begin with?

134

00:05:29,000 --> 00:05:32,000

My mother used to drink those sometimes where she could sick.

135

00:05:32,000 --> 00:05:34,000

People know about haughty-tadi's.

136

00:05:34,000 --> 00:05:40,000

And now I brought it into today by calling it a haughty-tadi and you're shitting all over my parade.

137

00:05:40,000 --> 00:05:42,000

I was fucking stupid.

138

00:05:42,000 --> 00:05:47,000

It sounds like you're walking around because you're at the age where you're walking around the robot.

139

00:05:47,000 --> 00:05:48,000

You know?

140

00:05:48,000 --> 00:05:49,000

You forgot.

141

00:05:49,000 --> 00:05:52,000

Whether you're a haughty-tadi because the house mama go to sleep.

142

00:05:52,000 --> 00:05:54,000

I don't even drink you fucker.

143

00:05:54,000 --> 00:05:56,000

You get an house so long.

144

00:05:56,000 --> 00:05:58,000

Life has changed, hasn't it?

145

00:05:58,000 --> 00:05:59,000

Absolutely.

146

00:05:59,000 --> 00:06:00,000

No, you know.

147

00:06:00,000 --> 00:06:03,000

But that's a old lady's drink when they don't drink anymore.

148

00:06:03,000 --> 00:06:07,000

I'ma call it a haughty-tadi ham and I think that is so cute.

149

00:06:07,000 --> 00:06:11,000

And when we make millions off hot-tadi ham, I'm gonna ask for something like that.

150

00:06:11,000 --> 00:06:12,000

What's the fucking hot-tadi ham, Marilla?

151

00:06:12,000 --> 00:06:14,000

I'm calling it candy ham or something like that.

152

00:06:14,000 --> 00:06:16,000

Like, 'cause of fucking candies on the ham.

153

00:06:16,000 --> 00:06:18,000

Oh, my God.

154

00:06:18,000 --> 00:06:21,000

I'm 75% of hot-tadi ham is gonna go to me.

155

00:06:21,000 --> 00:06:22,000

Okay.

156

00:06:22,000 --> 00:06:23,000

All 30 bucks.

157

00:06:23,000 --> 00:06:25,000

I'll give it to you.

158

00:06:25,000 --> 00:06:26,000

Okay.

159

00:06:26,000 --> 00:06:32,200

So I really like your ham idea and I know that the turkey, like we have been saying all

160

00:06:32,200 --> 00:06:35,360  
along is really not the backseat driver.

161  
00:06:35,360 --> 00:06:37,360  
It's the passenger on the turkey.

162  
00:06:37,360 --> 00:06:38,360  
No.

163  
00:06:38,360 --> 00:06:39,360  
On the Thanksgiving tree.

164  
00:06:39,360 --> 00:06:41,800  
Yeah, 'cause we can talk about this whole time.

165  
00:06:41,800 --> 00:06:43,800  
It's a side dish, is it?

166  
00:06:43,800 --> 00:06:44,800  
Yeah.

167  
00:06:44,800 --> 00:06:46,320  
Like, the turkey to me is the side dish.

168  
00:06:46,320 --> 00:06:48,000  
Everything else is a main squeeze bitch.

169  
00:06:48,000 --> 00:06:49,000  
Yeah, it is.

170  
00:06:49,000 --> 00:06:53,440  
What is that called when the South Park episode when they talk about the bottom bitch, you

171



00:06:53,440 --> 00:06:54,440  
know?

172  
00:06:54,440 --> 00:06:55,440  
No.

173  
00:06:55,440 --> 00:06:57,440  
I have literally no clue what the name of the...

174  
00:06:57,440 --> 00:06:59,520  
That's the main prostitute for a pimp.

175  
00:06:59,520 --> 00:07:03,400  
Like, his favorite is a bottom bitch and I learned that from South Park.

176  
00:07:03,400 --> 00:07:04,720  
So it's not true.

177  
00:07:04,720 --> 00:07:07,000  
I only remember the prostitute episode that they had.

178  
00:07:07,000 --> 00:07:10,000  
I think they're the higher prostitute for, I don't know if it was butters or something

179  
00:07:10,000 --> 00:07:12,840  
like that, but anyways, her name was Nut Gbler.

180  
00:07:12,840 --> 00:07:17,240  
So that's gonna be the name of our turkey recipe.

181  
00:07:17,240 --> 00:07:18,240  
Nut Gbler.

182

00:07:18,240 --> 00:07:21,240

I remember her name was Nut Gobler.

183

00:07:21,240 --> 00:07:22,240

Oh, yeah.

184

00:07:22,240 --> 00:07:23,240

Okay.

185

00:07:23,240 --> 00:07:27,560

So our Nut Gobler recipe is not too different from our spatchcock, right?

186

00:07:27,560 --> 00:07:29,520

We're just making a compound butter.

187

00:07:29,520 --> 00:07:31,600

You get turkey, however big you need it.

188

00:07:31,600 --> 00:07:34,520

You know, there's so many guys online, like, you don't need me telling you, you can just

189

00:07:34,520 --> 00:07:36,320

Google how many pounds per person.

190

00:07:36,320 --> 00:07:37,800

I think it's like one and a half pounds per person.

191

00:07:37,800 --> 00:07:39,440

You want to have pounds per person, yeah.

192

00:07:39,440 --> 00:07:40,960

So you do that, right?

193

00:07:40,960 --> 00:07:45,240

And then you decide how much butter you want and like times two because you're gonna

194

00:07:45,240 --> 00:07:51,760

put butter under the skin, over the skin, around the frickin woods like everywhere.

195

00:07:51,760 --> 00:07:55,720

And it's so important that you do this because otherwise your turkey is gonna taste like

196

00:07:55,720 --> 00:07:59,480

more shit than it should.

197

00:07:59,480 --> 00:08:04,280

So when you're adding spices and stuff, it's nice to add it to the butter because it gives

198

00:08:04,280 --> 00:08:06,040

us a place to go.

199

00:08:06,040 --> 00:08:07,040

So what would you add, Keater?

200

00:08:07,040 --> 00:08:08,800

I think sage to me is classic.

201

00:08:08,800 --> 00:08:11,560

So I think I'm very vanilla.

202

00:08:11,560 --> 00:08:19,320

I want to say I'm basic, but I am classic when it comes to this.

203

00:08:19,320 --> 00:08:27,240

So in the butter, I just add, you know, sage and thyme and salt and pepper and do rosemary

204

00:08:27,240 --> 00:08:28,240  
if you're someone.

205  
00:08:28,240 --> 00:08:30,720  
But you do rosemary, that's really good too.

206  
00:08:30,720 --> 00:08:35,800  
I do use dry herbs, like I use a sage and things like that, so I do use dry herbs.

207  
00:08:35,800 --> 00:08:40,320  
Go out, I'll lather up the turkey and I'll lather under the skin too.

208  
00:08:40,320 --> 00:08:41,320  
You have to.

209  
00:08:41,320 --> 00:08:44,560  
Otherwise, you actually take your fingers and put it under the skin.

210  
00:08:44,560 --> 00:08:50,360  
You have to use your fingers to go back and forth, separate the skin from the meat and

211  
00:08:50,360 --> 00:08:52,720  
then use this.

212  
00:08:52,720 --> 00:08:57,480  
I have a lot of practice doing that, so I'm gonna be really good at this.

213  
00:08:57,480 --> 00:09:00,000  
Wow, wow, the famed one.

214  
00:09:00,000 --> 00:09:03,880  
Salt, okay, kosher salt, by the way, I don't know what salt you're using.

215

00:09:03,880 --> 00:09:06,880

I can't stand it when people don't have kosher salt in their house.

216

00:09:06,880 --> 00:09:07,880

Try to be crazy.

217

00:09:07,880 --> 00:09:10,320

I have kosher and sea salt, usually very proud of me.

218

00:09:10,320 --> 00:09:14,360

Thank God, because before we've had this problem before I need you, you could be.

219

00:09:14,360 --> 00:09:15,360

How do you use regular salt?

220

00:09:15,360 --> 00:09:16,360

I don't know how to use this.

221

00:09:16,360 --> 00:09:19,360

I don't know, normally to me.

222

00:09:19,360 --> 00:09:22,120

It is, it's too salty, it's hard to control.

223

00:09:22,120 --> 00:09:25,720

I like it when I can control things, duh, right?

224

00:09:25,720 --> 00:09:28,880

So you have to make sure that you also cover that bitch and salt.

225

00:09:28,880 --> 00:09:33,520

So put the butter on and actually I think as you salt the bird and then put the butter,

226

00:09:33,520 --> 00:09:35,520  
that's what I do.

227  
00:09:35,520 --> 00:09:37,560  
Okay, I salt the butter.

228  
00:09:37,560 --> 00:09:40,240  
You can do that too though, you can use salt to butter.

229  
00:09:40,240 --> 00:09:43,680  
The salt will never penetrate this meat in any real tangible way, because I don't

230  
00:09:43,680 --> 00:09:47,960  
know what the fuck is wrong with you, but unless you fry a turkey, it tastes like nothing.

231  
00:09:47,960 --> 00:09:48,960  
Do that.

232  
00:09:48,960 --> 00:09:50,600  
I was going to say, you know what I've done before?

233  
00:09:50,600 --> 00:09:56,880  
I have soaked a cheesecloth in melted butter and put it on top to kind of like, what's that

234  
00:09:56,880 --> 00:10:03,480  
thing called when you, you know, you take the little squirty thing and you, you know,

235  
00:10:03,480 --> 00:10:13,600  
like a, like a, yeah, yeah, kind of self, it's a self-basting, a master basting.

236  
00:10:13,600 --> 00:10:14,600  
Or your turkey.

237

00:10:14,600 --> 00:10:17,480  
I'm going to tell you what I did, Mariela.

238  
00:10:17,480 --> 00:10:18,480  
I'm going to tell you this.

239  
00:10:18,480 --> 00:10:20,200  
I'm going to make it quick.

240  
00:10:20,200 --> 00:10:23,960  
So I did all the, did all the buttery stuff that we're talking about, butter on the skin,

241  
00:10:23,960 --> 00:10:25,400  
butter on top of the skin.

242  
00:10:25,400 --> 00:10:28,240  
And then in the cavity, I throw my aromatics in there.

243  
00:10:28,240 --> 00:10:32,760  
I chop up an onion through in there, chop up garlic through in there, celery through in

244  
00:10:32,760 --> 00:10:35,640  
there, carrots that like I throw aromatics in there.

245  
00:10:35,640 --> 00:10:43,520  
And then what I did is then I wrapped the turkey in bacon and fat, bacon, I sure did.

246  
00:10:43,520 --> 00:10:53,280  
And then what I did is is the last like hour or so of the roasting process of the turkey,

247  
00:10:53,280 --> 00:10:57,680  
the bacon at this point, by the way, has gotten almost charred, the bacon's on its eat,

248

00:10:57,680 --> 00:10:59,760  
you know, it's meant to keep it moist.

249  
00:10:59,760 --> 00:11:05,040  
And then the last hour, the bacon just kind of comes off and then you just take a basting

250  
00:11:05,040 --> 00:11:09,360  
brush and you just lightly brush maple syrup on top of the turkey.

251  
00:11:09,360 --> 00:11:10,360  
Maybe.

252  
00:11:10,360 --> 00:11:14,520  
Like every 15 minutes, you do like the last hour, every 15 minutes and it comes out like

253  
00:11:14,520 --> 00:11:16,920  
perfectly brown and delicious.

254  
00:11:16,920 --> 00:11:20,880  
And so I have done that when I've gone the extra mile with turkey because my whole thing

255  
00:11:20,880 --> 00:11:23,280  
is you really got to go fucking far to get the turkey to taste good.

256  
00:11:23,280 --> 00:11:25,160  
It's too far, a bridge too far for me.

257  
00:11:25,160 --> 00:11:26,400  
It's like, yeah, I mean, think about it.

258  
00:11:26,400 --> 00:11:30,480  
Like we just buttered it inside and out through aromatics inside the cavity, wrapped it

259



00:11:30,480 --> 00:11:35,520

in bacon and in the last hour, every 15 minutes, you just take a little bit of real maple

260

00:11:35,520 --> 00:11:40,320

syrup and a fake and just add a little bit of water to make it spreadable.

261

00:11:40,320 --> 00:11:42,000

And spread it on top of every 15 minutes.

262

00:11:42,000 --> 00:11:43,000

It was amazing.

263

00:11:43,000 --> 00:11:45,000

It was very hands on.

264

00:11:45,000 --> 00:11:46,520

What degree do we have in?

265

00:11:46,520 --> 00:11:47,520

I can't remember.

266

00:11:47,520 --> 00:11:49,520

I haven't made a turkey in forever.

267

00:11:49,520 --> 00:11:51,520

I think it's for something for...

268

00:11:51,520 --> 00:11:52,520

Something like that.

269

00:11:52,520 --> 00:11:53,520

Sorry, guys.

270

00:11:53,520 --> 00:11:56,040

It's gonna always be on the package or whatever turkey you put in.

271

00:11:56,040 --> 00:11:57,360

That is true.

272

00:11:57,360 --> 00:11:59,160

And you have to cook it according to that.

273

00:11:59,160 --> 00:12:02,240

And it's always good to use it their mom and her because I've made a turkey before

274

00:12:02,240 --> 00:12:05,560

and not had a thermometer and I regret it.

275

00:12:05,560 --> 00:12:11,000

And I will say to use your thermometer, do not use the little pop-up thing that comes

276

00:12:11,000 --> 00:12:13,920

up in a turkey because it is going to...

277

00:12:13,920 --> 00:12:17,800

So remember, white meat and dark meat do cook at different temperatures.

278

00:12:17,800 --> 00:12:22,480

And it's only gonna pop up when your dark meat is at a certain temperature and at that

279

00:12:22,480 --> 00:12:23,960

point your white meat has dry.

280

00:12:23,960 --> 00:12:26,360

It's over cooked, yeah.

281

00:12:26,360 --> 00:12:27,360

So...

282

00:12:27,360 --> 00:12:28,360

Turkey sucks.

283

00:12:28,360 --> 00:12:29,360

I've made just...

284

00:12:29,360 --> 00:12:31,400

You know what I have done for this recipe.

285

00:12:31,400 --> 00:12:34,400

I last year I made a turkey breast.

286

00:12:34,400 --> 00:12:35,400

And I...

287

00:12:35,400 --> 00:12:36,400

Yes.

288

00:12:36,400 --> 00:12:38,960

And I dry-brined it in a bag with...

289

00:12:38,960 --> 00:12:41,720

I bought a brine like I already made because I don't know...

290

00:12:41,720 --> 00:12:43,640

I don't know what possessed me to do this.

291

00:12:43,640 --> 00:12:44,640

But I did.

292

00:12:44,640 --> 00:12:48,240

And you put the dry-brine and has seasoning and salt and all this shit on it and you

293

00:12:48,240 --> 00:12:52,480

pop it in a bag and you leave it overnight and then you bake it off with all the butter

294

00:12:52,480 --> 00:12:56,720

and all that stuff and man, that should have worked your while because really all you

295

00:12:56,720 --> 00:12:59,120

ever eat from a turkey is the breast.

296

00:12:59,120 --> 00:13:00,120

Yeah.

297

00:13:00,120 --> 00:13:03,360

So why not just take out the middle man and fuck the rest of it and just make a good,

298

00:13:03,360 --> 00:13:04,360

delicious breast?

299

00:13:04,360 --> 00:13:08,720

That's the only time that I've made turkey that it's been like, man, that shit is freaking

300

00:13:08,720 --> 00:13:09,720

delicious.

301

00:13:09,720 --> 00:13:10,720

Just a little more.

302

00:13:10,720 --> 00:13:11,720

I agree.

303

00:13:11,720 --> 00:13:12,720

But if you really...

304

00:13:12,720 --> 00:13:15,400

If you know somebody who fries turkeys, go to their house.

305

00:13:15,400 --> 00:13:16,400

That's what I do.

306

00:13:16,400 --> 00:13:17,400

Yes, who is saying?

307

00:13:17,400 --> 00:13:20,720

A fried turkey is the only way to have a turkey that...

308

00:13:20,720 --> 00:13:21,720

A smoked turkey.

309

00:13:21,720 --> 00:13:22,720

I had a smoked turkey.

310

00:13:22,720 --> 00:13:23,720

I had that too.

311

00:13:23,720 --> 00:13:25,520

And smoked turkey is really good.

312

00:13:25,520 --> 00:13:26,840

My in-laws are saints.

313

00:13:26,840 --> 00:13:29,160

God bless them, everyone.

314

00:13:29,160 --> 00:13:32,560

And let me tell you, they make both of those on Thanksgiving.

315

00:13:32,560 --> 00:13:33,560

On cheese.

316

00:13:33,560 --> 00:13:37,440

And one fried and I love going there and eating my face off on turkey alone.

317

00:13:37,440 --> 00:13:39,440

It's the only time I really enjoy turkey.

318

00:13:39,440 --> 00:13:40,440

Mm-hmm.

319

00:13:40,440 --> 00:13:42,560

Yeah, smoked turkey is the best way to make it.

320

00:13:42,560 --> 00:13:46,040

But if you don't have these options because smoking and frying isn't available to everyone

321

00:13:46,040 --> 00:13:47,040

right?

322

00:13:47,040 --> 00:13:48,040

Do this.

323

00:13:48,040 --> 00:13:49,920

And if you can, just make a breast or two.

324

00:13:49,920 --> 00:13:53,840

You can do two, probably on the same pan if you have a large enough baking sheet.

325

00:13:53,840 --> 00:13:57,640

If you don't need the wild factor of having the entire bird on the table, which also has

326

00:13:57,640 --> 00:13:58,640

its merits, right?

327

00:13:58,640 --> 00:14:01,240

Or you just fuck it on to do a ham.

328

00:14:01,240 --> 00:14:02,240

I love it.

329

00:14:02,240 --> 00:14:03,240

I love it.

330

00:14:03,240 --> 00:14:04,240

Cam is a wild factor.

331

00:14:04,240 --> 00:14:05,240

Yes.

332

00:14:05,240 --> 00:14:07,240

And you can put the pretty cloves in it if you want to make a pretty design.

333

00:14:07,240 --> 00:14:08,240

I hate that.

334

00:14:08,240 --> 00:14:09,240

Well, fuck you.

335

00:14:09,240 --> 00:14:10,240

Okay, you can do that.

336

00:14:10,240 --> 00:14:15,720

I'm just gonna fucking eat a clove and then it's gonna ruin Thanksgiving hand forever.

337

00:14:15,720 --> 00:14:20,360

You can cut fresh slices of oranges and put it around, decorate the pan.

338

00:14:20,360 --> 00:14:21,360

Don't listen to Eric.

339

00:14:21,360 --> 00:14:23,880

He's not a man of aesthetics necessarily.

340

00:14:23,880 --> 00:14:26,680

You know what?

341

00:14:26,680 --> 00:14:28,800

I might hear for it to look good or for it to taste good.

342

00:14:28,800 --> 00:14:29,800

No, you're not.

343

00:14:29,800 --> 00:14:33,480

You're just gonna walk away from Thanksgiving meal, be like, you know, oh my God, was there

344

00:14:33,480 --> 00:14:35,120

a presentation so beautiful?

345

00:14:35,120 --> 00:14:36,120

No, there was a lot of it.

346

00:14:36,120 --> 00:14:37,120

I would.

347



00:14:37,120 --> 00:14:38,120

That was delicious.

348

00:14:38,120 --> 00:14:40,920

If you gave me a beautiful ham, I would say you're gonna talk about the presentation

349

00:14:40,920 --> 00:14:41,920

of the ham sucked.

350

00:14:41,920 --> 00:14:44,360

You're gonna make well, at least it looked nice.

351

00:14:44,360 --> 00:14:45,360

Shut up.

352

00:14:45,360 --> 00:14:49,360

Anyway, you guys, this is probably what Thanksgiving dinner would be with us if we were happy.

353

00:14:49,360 --> 00:14:51,840

Totally worthy of the whole time.

354

00:14:51,840 --> 00:14:52,840

The whole thing.

355

00:14:52,840 --> 00:14:54,080

It's bitching about what the fuck we're talking about.

356

00:14:54,080 --> 00:14:55,080

The whole time.

357

00:14:55,080 --> 00:14:56,080

For pure sport.

358

00:14:56,080 --> 00:14:57,080

Even with the food is done.

359

00:14:57,080 --> 00:14:59,080

We're sitting down still bitching about it.

360

00:14:59,080 --> 00:15:02,000

The people watch football, we like to banter.

361

00:15:02,000 --> 00:15:03,000

Exactly.

362

00:15:03,000 --> 00:15:04,000

100%.

363

00:15:04,000 --> 00:15:05,000

100%.

364

00:15:05,000 --> 00:15:07,600

Anyways, the food Olympics have started.

365

00:15:07,600 --> 00:15:09,080

We got Thanksgiving.

366

00:15:09,080 --> 00:15:10,080

We have Christmas.

367

00:15:10,080 --> 00:15:11,080

We have Hanukkah.

368

00:15:11,080 --> 00:15:14,880

We have so many wonderful celebrations coming up and.

369

00:15:14,880 --> 00:15:16,240  
New Year's Eve, shit.

370  
00:15:16,240 --> 00:15:21,240  
New Year's Eve and we have a special event coming up.

371  
00:15:21,240 --> 00:15:22,240  
It's on.

372  
00:15:22,240 --> 00:15:23,240  
Are you gonna talk about it?

373  
00:15:23,240 --> 00:15:24,240  
Can we say it?

374  
00:15:24,240 --> 00:15:25,720  
I think you should.

375  
00:15:25,720 --> 00:15:26,720  
Oh my God.

376  
00:15:26,720 --> 00:15:32,920  
We are gonna do the 12 days of cookie mess.

377  
00:15:32,920 --> 00:15:34,720  
That's like Maddie list best ideas should have come up with.

378  
00:15:34,720 --> 00:15:38,620  
I have to give her credit for it because that's like the best idea and like 30 years of

379  
00:15:38,620 --> 00:15:39,620  
friendship.

380

00:15:39,620 --> 00:15:40,620

This is the one fucking tangible thing.

381

00:15:40,620 --> 00:15:42,620

I'm not with, okay?

382

00:15:42,620 --> 00:15:44,760

So I really know this.

383

00:15:44,760 --> 00:15:49,360

It's like the one thing that's not like a get rich quick scheme or.

384

00:15:49,360 --> 00:15:54,560

I'm gonna sell you amway or something like that.

385

00:15:54,560 --> 00:15:57,840

This is the best situation that I have ever.

386

00:15:57,840 --> 00:15:59,480

So 12 days of cookie mess.

387

00:15:59,480 --> 00:16:02,000

This is 12 days of cookies.

388

00:16:02,000 --> 00:16:03,000

Good cookie.

389

00:16:03,000 --> 00:16:04,000

Not just cookies.

390

00:16:04,000 --> 00:16:05,000

Good cookies.

391

00:16:05,000 --> 00:16:06,000  
Good cookies.

392  
00:16:06,000 --> 00:16:07,000  
A different cookie.

393  
00:16:07,000 --> 00:16:08,000  
And let me tell you, we have thought.

394  
00:16:08,000 --> 00:16:09,000  
Yes.

395  
00:16:09,000 --> 00:16:10,000  
Which one gets on this shit?

396  
00:16:10,000 --> 00:16:11,000  
We're still fighting about it.

397  
00:16:11,000 --> 00:16:12,000  
We're still fighting about it.

398  
00:16:12,000 --> 00:16:13,000  
We're still fighting about it.

399  
00:16:13,000 --> 00:16:14,000  
We're still fighting about it.

400  
00:16:14,000 --> 00:16:15,000  
Here we are.

401  
00:16:15,000 --> 00:16:18,200  
And but it is a different cookie every single day for 12 days and.

402

00:16:18,200 --> 00:16:19,200

Holy shit.

403

00:16:19,200 --> 00:16:20,200

That's gonna be fun.

404

00:16:20,200 --> 00:16:22,400

We're we're fucking into this holiday season.

405

00:16:22,400 --> 00:16:23,720

Like, boss of the wall.

406

00:16:23,720 --> 00:16:24,720

I'm so excited.

407

00:16:24,720 --> 00:16:25,720

Yeah.

408

00:16:25,720 --> 00:16:28,760

And like Thanksgiving is right in on the corner of the tech next week.

409

00:16:28,760 --> 00:16:31,000

We have got you guys prepped.

410

00:16:31,000 --> 00:16:34,320

Christmas is gonna be fucking phenomenal and even Christmas dinner is gonna be phenomenal

411

00:16:34,320 --> 00:16:35,320

because we're not doing regular.

412

00:16:35,320 --> 00:16:36,320

Schmegular shit.

413

00:16:36,320 --> 00:16:37,800

We're gonna really hype you up.

414

00:16:37,800 --> 00:16:38,800

And Thanksgiving news.

415

00:16:38,800 --> 00:16:40,560

Eve is gonna make great celebration.

416

00:16:40,560 --> 00:16:41,920

Oh, just can't wait.

417

00:16:41,920 --> 00:16:42,920

So listen up.

418

00:16:42,920 --> 00:16:46,640

You guys are loving these episodes and we love making them for you.

419

00:16:46,640 --> 00:16:47,640

Share it with your friends.

420

00:16:47,640 --> 00:16:49,680

Don't forget to leave us a five star review.

421

00:16:49,680 --> 00:16:51,200

Sign up for our emails.

422

00:16:51,200 --> 00:16:52,880

We have so much shit.

423

00:16:52,880 --> 00:16:53,880

Stop.

424

00:16:53,880 --> 00:16:54,880

I should say ready for you guys.

425

00:16:54,880 --> 00:16:57,640

I'm not worried about your profanity.

426

00:16:57,640 --> 00:16:58,640

Now I'm ready.

427

00:16:58,640 --> 00:16:59,640

I know.

428

00:16:59,640 --> 00:17:00,640

What a fucking hypocrite.

429

00:17:00,640 --> 00:17:01,640

All right, you guys.

430

00:17:01,640 --> 00:17:02,640

We love you.

431

00:17:02,640 --> 00:17:05,120

Have a fantastic Thanksgiving and we are gonna make Christmas spectacular too.

432

00:17:05,120 --> 00:17:06,120

Bye guys.

Let's unlock your kitchen confidence!

Mariela & Eric



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