



GEORGE CHIALA'S RECIPE OF THE MONTH COLLECTION

NOV 2009
Recipe 5

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Thanksgiving Brined & Roasted Turkey and Gravy paired with Sourdough Stuffing

PREPARATION

To Brine the Turkey:

- 1 - Combine orange juice, white wine, water, garlic and salt.
- 2 - Remove neck/organs from turkey cavity and set aside. Wash and pat turkey dry.
- 3 - Submerge turkey in brine for 6-10 hours.

To make the Gravy:

- 1 - Brown turkey neck and caramelize onions. Combine heart, kidneys, water, garlic, celery, carrots and bay leaves and cook over med. low heat.
- 2 - Let the mixture reduce by half. Add chicken stock. Let mixture reduce by half again. Strain the stock and place in another bowl.
- 3 - Once the stock cooks, strain the fat into another container. Add the strained stock back into the pot and simmer. Roast turkey.
- 4 - Once the turkey is roasted and removed from oven, remove the carrots and celery from the bottom of the roasting pan. Leave onions. Pour remaining liquid into a bowl and skim off fat, then add liquid to simmering stock. Place the roasting pan over med. heat.
- 5 - Add 4 oz of turkey fat and 4 oz of flour back into the pan. Fry flour and onions until golden brown. Make sure while frying that you scrape up all the little pieces of turkey left in the pan.
- 6 - Slowly whisk stock mixture into the roux, reserving 1 cup. Once all but 1 cup is incorporated, return gravy to stock pot. Add 1 tablespoon balsamic, a few sage leaves and reduce over med. heat.
- 7 - Strain and season gravy before serving.

To Roast the Turkey:

- 1 - Take turkey out of brine and pat dry. Bind legs with cooking string. In a roasting pan, place ribs of celery, carrot sticks and a quartered onion on bottom of the pan.
- 2 - Preheat oven to 425 F. Brush the turkey with a mixture of roasted garlic olive oil, basil olive oil, oregano canola oil and olive oil. Season with salt and pepper.
- 3 - Invert the turkey on celery ribs and carrot sticks so that the breasts are facing down. Roast until bottom is brown (about 30 min.).
- 4 - Pull turkey out of oven, turn over so the breasts are up, and lower oven temp to 300 F. Once oven temp falls, put turkey back in oven.
- 5 - Baste turkey every half hour. Continue roasting until juice in the cavity is clear. Internal temp should be 165 degrees F or more.
- 6 - Remove turkey from oven and tent with aluminum foil. Let it rest 30-40 minutes before carving.



(photo by Marc-Henri)

INGREDIENTS

Brine

- 64 oz orange juice
- 64 oz white wine
- 32 oz water
- 15-20 cloves of garlic, chopped
- 1 cup of salt

Gravy

- 32 oz water
- 32 oz chicken stock
- 10 garlic cloves, chopped
- 1 cup of celery, chopped
- 1 cup of carrots, chopped
- 1 cup of onions, chopped
- 2 bay leaves
- 2 sage leaves

Turkey

- 1 Large turkey
- 1 tablespoon GC Farms' roasted garlic olive oil
- 1 tablespoon GC Farms' basil olive oil
- 1 tablespoon GC Farms' oregano canola oil
- 2 tablespoons GC Farms' extra virgin olive oil
- 4 carrots, sliced into sticks
- 4 celery ribs, sliced into sticks
- Salt and pepper to taste

Stuffing

- 1 loaf of sourdough bread
- 5 tablespoons butter
- 1 onion, chopped
- 1 cup celery, chopped
- 1 cup dried cranberries
- 1 cup green apple, chopped
- 1/2 cup pine nuts
- 1 cup vegetable broth
- 2 tablespoons finely chopped parsley
- 1/4 teaspoon coriander
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg

Nothing says Thanksgiving like a picture perfect slice of tender turkey breast. The recipe I've chosen this month not only creates tender, moist white meat, but the tangy, sweet flavors of the apples and cranberries in the stuffing compliment it nicely.

Bon Appetit!
-George

Thanksgiving Brined & Roasted Turkey and Gravy paired with Celery, Cranberry, Green Apple and Pine Nut Sourdough Stuffing

Cook's Note: It is very important to brine the turkey before roasting. The brine I use is a 5% salt brine (more or less) with orange juice, wine, and garlic. Brining should be done for 6 to 10 hours.



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PREPARATION (CONT'D)

- 7 - Return to gravy preparations – Step 4.
- 8 - Carve and plate turkey. Drizzle the remaining cup of stock over the carved turkey to keep it moist.

To make the Stuffing:

- 1 - Cube a loaf of sourdough bread (make cubes approx. 1/2"). (Note: A day or two of age will not hurt this recipe.)
- 2 - Toss cubes in cooking oil, spread on a sheet pan and toast in a broiler until light brown.
- 3 - Set aside. Turn the oven to bake and set to 350 degrees F.
- 4 - In a Dutch oven, add butter and chopped onions. Cook over med. heat until onion is sweet. Add the celery, dried cranberries, green apple and pine nuts; cook until the apples are fork tender.
- 5 - Add cubed bread and toss. Once mixed well, add vegetable stock, coriander, cloves and nutmeg.
- 6 - Bake at 350 degrees F for 15-20 minutes.
- 7 - Garnish stuffing with finely chopped parsley.

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