Roasted Turkey

Yield: Serves 4-6

Ingredients:
- Turkey: 4.5 kg – 5.5 kg
- Butter (thawed): 100 g
- Fresh Herbs – Thyme, Rosemary or Sage
- Small Onion (cut into quarters): 1
- Cloves of Garlic (peeled): 3
- Lemon (cut into quarters): 1
- Kosher Salt & Fresh Cracked Pepper

Method:
1. Preheat oven to 350°F.
2. Remove giblets and turkey neck from the cavity and save for making the gravy.
3. Wash and rinse the cavity of the turkey with cold water and pat dry with paper towel.
4. Place the turkey inside an appropriately sized roasting pan.
5. Stuff the turkey with cut onion, lemon, garlic and fresh herbs.
6. Tuck the wing tips behind the shoulders and tie the legs together.
7. Melt the butter and brush all over the skin, sprinkle with salt and pepper.
8. Roast for approximately 2 ½ hours or until the internal temperature has reached 165°F.
9. When checking with a thermometer test both the thick part of the breast and in the thigh.
10. When fully cooked, remove bird to a cutting board and cover with tin foil. Let rest for 20 minutes before carving.
Turkey Gravy

Yield: Serves 4-6

Ingredients:

For the Stock:
- Butter 30 ml
- Small Onion (quartered) 1
- Medium Carrot (cut into 1 inch chunks) 1
- Stalks of Celery (cut into 1 inch chunks) 2
- Giblets/Turkey Neck
- Chicken Broth 2 litres
- Garlic Cloves (peeled) 2
- Bay leaves 2
- Fresh herbs (Thyme, Rosemary or Sage)

For the Gravy:
- All Purpose Flour 125 ml
- Reserved drippings and fat from the roast turkey

Method:

1. Start the broth as soon as the turkey is placed into the oven.
2. Sauté the vegetables in the butter until slightly brown.
3. Add the remaining ingredients and bring to a simmer for 2 hours.
4. Strain and reserve the liquid. You will use this stock for both your gravy and stuffing.
5. After the turkey has been removed from the roasting pan, separate the fat from the drippings and keep separate.
6. You can use either a fat separating cup or skim the fat from the top of the liquid using a ladle or soup spoon.
7. Deglaze by adding 125 ml of the stock to the bottom of the roasting pan and scrape any brown bits off the pan.
8. Add the separated drippings and this deglazing liquid to your hot stock.
9. In a small sauce pot, combine 125ml of the separated fat with the flour and cook over medium heat until slightly brown and it starts to smell toasted.
10. Slowly whisk in 4 cups of the hot stock and continue to cook for 10 minutes.
11. For a thinner gravy add more liquid, for a thicker gravy add less liquid.

Season with salt to taste.
Roasted Vegetables

Yield: Serves 4-6

Ingredients:
- Large Carrots: 2
- Large Parsnips: 2
- Small Rutabaga: 1
- Small Butternut Squash: 1
- Cloves of Garlic (minced): 5
- Extra Virgin Olive Oil: 30 ml
- Brown Sugar: 45 ml
- Kosher Salt and Fresh Cracked Pepper

Method:
1. Wash, peel and cut all the vegetables into ½ inch cubes. This will help the vegetables cook evenly.
2. Toss the vegetables in the oil, brown sugar and garlic.
3. Place on a parchment lined baking sheet and roast at 350°F for approximately 45 minutes or until golden brown and tender.
4. Season with salt and pepper to taste.

Mashed Potatoes

Ingredients:
- Yukon Gold Potatoes: 1 kg
- 35% Heavy Cream: 125 ml
- Butter: 100 g
- Kosher Salt

Method:
1. Peel the potatoes and cut into large pieces, this will help them cook evenly.
2. Place in a pot with cold water and 15 ml of salt.
3. Bring to a simmer for 40 minutes or until the potatoes and tender when pierced with a fork.
4. Once the potatoes are cooked, strain off excess water.
5. Add the cream and butter to the pot and mash until smooth.
6. Season with salt to taste.
Traditional Stuffing

Yield: Serves 4-6

Ingredients:

- French Bread – Day Old: 454 g
- Extra Virgin Olive Oil: 30 ml
- Butter: 125 ml
- Yellow Onion (small dice): 250 ml
- Celery (small dice): 125 ml
- Cloves of Garlic (minced): 4
- Sprigs of Fresh Herbs – Thyme, Rosemary, Parsley or Sage (chopped)
- Fine Turkey Stock

Method:

1. A day before you are going to make your stuffing, cut the day-old bread into 1/2" cubes.
2. Toss with the olive oil and place on a baking sheet.
3. Toast in the oven at 250°F until completely dried out.
4. Set aside until ready to make the dressing. Sauté the onion, celery and garlic in the butter.
5. Add the chopped herbs.
6. Add the toasted bread and mix well.
7. Slowly add 125 ml of your hot turkey stock at a time until the dressing is slightly moistened.
8. Season with salt and pepper.