

Thanksgiving Roast Turkey

Prime Ingredient is Unsalted Butter. Dr. P uses Kerrygold or Plugra

1 10-12 pound turkey, fully defrosted (brined is optional)
1/2 cup (1 stick) unsalted butter, melted
1/2 cup (1 stick) unsalted butter, softened
1 bottle 750-ml dry white wine like Chardonnay
3 tablespoons salt
1 tablespoon pepper
2 cups fresh herbs such as sage, parsley, thyme and rosemary

Preheat oven to 450 degrees

Combine melted butter and white wine in a bowl. Fold a large piece of cheesecloth into quarters. Immerse cheesecloth in the melted butter and wine; let soak.

Place turkey on a roasting rack in a roasting pan, breast side up. Rub the turkey with the room temperature butter, sprinkle with salt and pepper on the top and in the cavity of the turkey. Stuff the cavity of the turkey with the fresh herbs.

Lift cheesecloth out of liquid, and squeeze it slightly, leaving it very damp. Spread it evenly over the turkey. Place the roasting pan in the oven and cook for 20 minutes. Using a pastry brush, or pouring from a small pitcher, baste cheesecloth with butter and wine.

Reduce oven temperature to 325 degrees and continue to cook for 2 -3 more hours, depending on weight, basting every 20 minutes and watching pan juices; if the pan gets too full, spoon out juices, reserving them for gravy.

After the second hour of cooking, carefully remove and discard cheesecloth. Baste turkey with pan juices or the remaining butter and wine.

The temperature should reach 160 degrees in the breast; legs should be 180 degrees and the turkey should be golden brown with the juices running clear.

When fully cooked, transfer turkey to a serving platter, and let rest for about 20 minutes.

Serves 6

Honey Cornbread Dressing

½ cup (1 stick) unsalted butter plus 2 tablespoons, melted

3 celery ribs, chopped

1 medium onion, chopped

2 carrots, chopped

4 cups Krusteaz honey cornbread mix

 premade from the box mix- replace 1/3 cup of the milk with 1/3 cup fresh squeezed orange juice; add 1
 teaspoon of orange zest; add 1/3 cup melted butter; teaspoon sage chopped

1 teaspoon sage, chopped

1 teaspoon salt

1/2 teaspoon pepper

1/2 cup orange juice

Up to 2 cups chicken broth, as needed

Preheat the oven to 350 degrees

In a large skillet, melt butter over medium heat. Add the celery, onions, carrots, and sage. Season with salt and pepper. Cook, stirring often, until the vegetables are softened, about 8 minutes.

Place the vegetables mixture into a large bowl. Mix in the cornbread. Gradually stir in ½ cup of orange juice and just enough broth until the dressing is evenly moistened but not soggy. Grease a rectangle or large square baking dish with *butter*. Spoon the dressing into the baking dish. Drizzle with the melted butter bake in a preheated oven for 40 minutes or until the top of the dressing is crisp and golden brown.

Serves 6