

# Thanksgiving Favorites

Traditional Recipes For Turkey Day ... Step By Step



By The Hillbilly Housewife

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# Introduction

Thanksgiving is one of my favorite holidays, because it is all about family and spending quality time while cooking and sharing a nice meal. There are no presents and not too much commercialization of the event.

And since we're just a few short days away from Thanksgiving Day here in the US, I thought I'd share a few of my recipes with you today. Below you'll find detailed instructions and photographs for making the following:

- Cranberry Sauce From Scratch
- Simple Turkey Stuffing
- Brining A Turkey
- Roasting The Turkey
- Turkey Gravy

Why not try one or two of them this year?

Enjoy and a very **Happy Thanksgiving** from my family to yours.

## The Hillbilly Housewife

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# Cranberry Sauce from Scratch

While canned cranberry sauce is convenience, it's surprising how easy it is to actually make cranberry sauce from scratch. And of course, it's pretty tasty too.

## Ingredients Needed:

- 3 cups cranberries
- 1 cup water
- 1 cup sugar

You'll also need a strainer, measuring cups, a pot and a spoon that can withstand heat.

## Step 1: Rinse the Cranberries

Rinse 3 cups cranberries under cold water.



## Step 2: Boil Water and Sugar

Add 1 cup sugar to the pot.



Then add 1 cup water.



Bring to a boil. Boil for about 4-5 minutes.



### Step 3: Cook Cranberries

Reduce heat and add cranberries.



Boil and stir occasionally for about 5 minutes and until the cranberries are fully popped.



#### **Step 4: Serve or Chill**

You can serve the cranberry sauce warm or chill it in an air-tight container in the fridge.





# Simple But Delicious Turkey Stuffing

For a moister, fresher tasting stuffing, making your own is well worth it. This is a basic recipe that you can use for stuffing a turkey or simply serve it as a side dish. A side dish is demonstrated in this recipe.

## Supplies Needed:

- 1 loaf of bread
- 3 stalks celery
- 1 onion
- 1 cup butter or margarine
- 1 tbsp poultry seasoning
- 1 cup wine (or chicken broth for a less distinct taste)
- 1 egg (optional)

Also, keep on hand baking sheet, cutting board, sharp knife, measuring cups and spoons, large pot, large oven-safe bowl and mixing spoon.

## Step 1: Dry Bread

Dry bread from a full loaf of bread (we're using whole wheat) on baking sheet at 200 F for about 30-40 minutes. Rotate the bread part way through.



## Step 2: Prepare the Vegetables

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Chop the celery and onion into small pieces.



Melt the butter in a large pot over medium heat.



Add the carrots and celery and saute until soft, about 10 minutes.





Soft vegetables will look something like this.



Turn the heat off before you add the seasoning and bread.

### **Step 2: Preheat Oven**

Preheat your oven to 350 F

### **Step 3: Finish Preparing the Bread**

Once your bread has finished drying, take it out to cool for a few minutes. Then you can break it up into smaller pieces by hand. How small is really your own personal preference. If you like a chunky stuffing, make the pieces a bit bigger.



Now you can add the bread to your pot of vegetables. Make sure the stove is turned off as you don't want to cook the bread. You simply want to soak it with the butter mixture.



Stir it carefully and completely, so the butter is on all the pieces of bread.

Next, you can add your poultry seasoning.



Add the white wine.



And again, stir carefully and completely to soak all the pieces.

#### **Step 4: Get Ready to Bake**

Place the stuffing into an oven safe bowl or if your pot happens to be oven safe, you can use that. At this point, you can add optional egg. The egg can help your stuffing stick together a bit better.





Stir egg until completely absorbed by bread mixture. Place in 350 F oven for about 45 minutes and serve.



# Brining a Turkey

Soaking a turkey overnight in brine is a surprisingly easy way to create a moist, juicy and flavorful turkey. This recipe will be enough brine a 10-12 pound turkey.

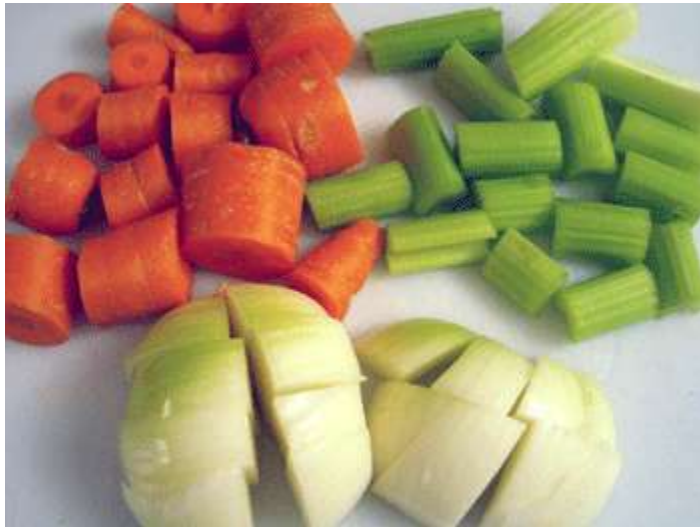
## Supplies Needed:

- 2 ½ gallons water
- 2 carrots
- 2 stalks of celery
- 1 onion
- 1/2 tbsp parsley
- 1/2 tbsp thyme
- 3 bay leaves
- 1 orange
- 1 lemon
- 1 cup kosher salt

Also, keep on hand sharp knife, cutting board and a large stock pot.

## Step 1: Chop the Vegetables & Fruits

Roughly chop the carrots, celery and onion. You don't need to peel the carrots as the carrots won't be eaten, just used for flavor.



Slice the orange and lemon in half.



## Step 2: Load up Your Pot

Add 2 ½ gallons of water to a large stock pot. Then add your vegetables to the pot of water.



Thoroughly squeeze lemon juice into pot and then drop the lemon pieces in.





Squeeze the orange into the pot and add the pieces as well.



Add ½ tbsp each of parsley and thyme.



Next, add 3 bay leaves.



And finally, add the 1 cup of kosher salt. Use about half if you're using regular table salt.



Now you're ready to create your brine.

### **Step 3: Prepare the Brine**

Turn the stove to high heat and bring the brine to a boil, but not let it simmer. Turn it off as soon as it starts to boil and remove it from heat immediately.



Allow the brine to cool completely, which can take several hours. Do not place the turkey in warm or hot brine as it will start to cook the turkey. Once the brine has cooled, use a skimmer or slotted spoon to remove all the fruits and vegetables.



#### **Step 4: Begin the Brining Process**

Gently lower your turkey into the brine.



Cover the stock pot and chill overnight, up to about 12 hours. When you're done, remove the bird, pat dry and start roasting.

**TIP:** Because there is a considerable amount of salt in the turkey already, avoid using any ingredients with salt for the roasting process.

# How to Roast a Turkey

Roasting a turkey is easier than it might seem. It just takes some time, so plan your day accordingly. We used a brined turkey in this recipe, so our seasonings are very simple and we added no salt since the brined contained enough salt.

## Supplies Needed:

- ¼ cup unsalted butter
- Pepper to taste
- 1 brined turkey. We are using a 12-pound turkey in our recipe.
- 1 cup water

Also, keep on hand a small saucepan, heat resistant spoon, roasting pan, pastry brush, turkey baster, foil, and utensils to flip the turkey.

**IMPORTANT:** Your turkey is done when it reaches an internal temperature of 165 F. You can determine doneness by purchasing and using a meat thermometer. You can expect a 12-pound turkey to take up to 4 hours to cook using this recipe, but because oven temperatures vary, always use a thermometer to ensure doneness.

## Step 1: Preheat Oven

Preheat oven to 425 F

## Step 2: Prepare Butter Mixture

Melt the butter in saucepan over medium heat.





Turn of the heat, add the pepper and stir.



### Step 3: Prepare the Turkey

Place the turkey in a roasting pan. We start with breast side down, which is again tradition, but we do it because it allows the juices to run down into the breast meat, creating a moister turkey. We also flip our bird half way through the process, so we have a nicely browned skin on the top and bottom of the turkey.

Start by brushing your turkey with the butter mixture. Brush it all over, top and bottom, under wings...everywhere.





Add 1 cup of water to the bottom of your roasting pan to help collect juices.



### Step 3: Start Roasting

Now, you can place the turkey in a 425 F oven. At this point, you don't need to cover the turkey as we're going to create a nicely browned skin. Bake at this temperature for about ½ hour.

After ½ hour, remove and baste the turkey with its juices and turn the temperature down to 350 F.



Cover lightly with foil and return the turkey to the 350 F oven.



After about 2 hours, we flip the turkey. This allows for nicely browned skin all over the turkey.



Return the turkey to the oven after flipping and reinsert thermometer.

Again, your turkey is done when it reaches an internal temperature of 165 F. Remove from oven and let stand for about 15-20 minutes before carving.



Enjoy your incredibly moist and delicious turkey.

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# Turkey Gravy from Scratch

This turkey gravy uses wine instead of water or chicken stock, so it definitely has a distinct (and delicious flavor). If you prefer more subtle tastes use water or pre-made stock.

## Supplies Needed:

- Pan juices
- ¼ cup flour
- 1 cup wine
- Pepper to taste

Also, keep on hand a large spoon that can withstand heat, measuring cup, whisk and serving dish.

## Step 1: Reduce the Pan Juices

Start by placing your roasting pan on your stove top. You can place the pan over two elements and turn them onto medium-high heat. Stir using a large spoon to remove brown bits from the bottom of the pan.





## Step 2: Prepare Wine and Flour Mixture

In a measuring cup stir together wine and flour.



Mix until fully blended.



## Step 3: Make Your Gravy

Add wine and flour mixture to your pan juices and whisk constantly until thickened.



Place in a gravy boat or measuring cup and serve.





# Recommended Resource

## Thanksgiving Special



There are many reasons to be thankful this season; my family, my health, and, of course, my friends here at Hillbilly Housewife.

I've been thinking of a special offer I could run over Thanksgiving to show my thanks to you. So, I thought "Why not run a special on a whole collection?" That's exactly what I decided to do - offer a

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From **now through November 24th** you can get this HUGE ebook collection for **66% off** the normal price. This collection of ebooks (please note: these are not physical books) include two of my most popular cookbooks - Freezer Cooking Made Simple and Crockpot Cooking Made Simple. These two books alone sell like hotcakes every day! But, I am offering them in this Thanksgiving Special along with several other great **HBHW ebooks for 66% off!** Here's what you'll get in this Thank You collection:

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