

Holdridge Family Thanksgiving Dinner

Mother's stuffing

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
onion	1 large	chopped & sautéed in butter
mushrooms	½ pound	chopped & sautéed in butter
butter	1 stick	
herbed bread crumbs	4 - 6 cups	(one bag of Pepperidge Farm)
walnuts	1 cup	chopped
celery	3 stalks	sliced
celery leaves	½ cup	chopped
fresh thyme	½ TBLSP	chopped (or 1 teaspoon dried)
fresh parsley	½ cup	chopped
black pepper	to taste	
eggs	2 large or 3 small	beaten
apple juice	2 cups	

- Sauté the onion & mushrooms in ½ a stick of butter.
- Add the other half stick of butter and melt.
- Pour sauté mixture over bread crumbs in a large bowl. Stir in walnuts, celery, & herbs.
- Fold in beaten eggs and apple juice. Depending upon how moist you like your stuffing, you may want more or less juice. Do not over-stir, or the stuffing will become tough.
- Taste it to be sure the spices are sufficient before stuffing the bird. Do not over-stuff the bird. Stuffing needs room to breathe while cooking. If the bird is too small to contain all the stuffing, or if you brined the turkey, then put the stuffing in a baking dish, and cover with foil. Cook at 350 degrees F for 30 minutes, covered, then remove the cover and bake another 10 minutes.

Other

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Turkey brining

Fresh turkey is best. If you have a frozen turkey, then defrost it in brine. If you brine, then you cannot stuff the turkey.

<u>Ingredient</u>	<u>Quantity</u>
cold water	32 cups
coarse kosher salt	2 cups
sugar	2/3 cup
fresh or dried bay leaves	3 large
black peppercorns	2 Tablespoons
bags of ice	2 (or 2 frozen half gallon bottles)

- Clean the inside of a medium to large sized cooler. Place two 13-gallon plastic bags or large turkey basting bags, one inside the other in the cooler.
- Combine 10 cups of the water with the salt, sugar, bay leaves, & peppercorns in a large saucepan. Stir over medium heat until salt dissolves.
- Remove from heat. Add 10 cups cold water to pan, and cool until lukewarm.
- If you bought the turkey from a store, look for plastic binders and bags of innards, and remove these. Place the turkey neck side up, inside the plastic bags, in a large cooler.
- Slowly pour brining mixture over the turkey in the plastic bags. Add 12 more cups of cold water to total 22 cups, submerging the turkey in brine.
- Gather bags tightly to eliminate any air, and tie each bag closed separately, starting with the inner bag.
- Roll the turkey over so that the breast is down.
- Add ice or frozen water bottles to the cooler with the turkey and leave it undisturbed for 18 to 24 hours, not more than 24 hours.
- Line a large roasting pan with 4 layers of paper towels. Remove turkey from brine and drain well, pick out the peppercorns and bay leaves, then place the turkey in the roasting pan on top of paper towels. Pat it dry and leave it out for an hour to come to room temperature. (Remove the paper towels.)

NOTE: I did this for the first time in 2006, and will do it again every year. The turkey was moist and salty throughout. DO NOT add salt to your gravy if you brine the turkey!

Other

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Roast turkey

- Preheat the oven to 425 degrees F.
- Rub softened (not melted) butter or olive oil all over all the turkey's skin. If the turkey was not brined, then sprinkle salt and black pepper all over the turkey, & stuff the turkey now. If turkey was brined, or if you are not stuffing it with bread stuffing, then stuff it with two celery sticks, several stalks of parsley, two branches of rosemary, half an apple, one carrot, & 4 to 5 cloves of garlic instead.
- Place the turkey into the oven, and bake for 30 minutes at 425 deg F.
- Place the turkey neck that you removed from the turkey cavity in a saucepan, and cover it with water. Simmer the neck for the 30 minutes that the turkey is cooking.
- After the 30 minutes, pour a cup of the turkey neck simmer water into the bottom of the roasting pan, and reduce the oven heat to 325 deg F for the remainder of cooking time. Wrap the bird's wings with foil to keep them from burning.
- Cook about 12 minutes per pound of bird, so a ten-pound turkey should take about 2 hours to cook. If the skin is getting too brown, tent tin foil over the turkey. You know it's done when you prick the skin of the thigh and the juice runs clear. If you have a meat thermometer, insert it into the center of the thigh, (do not push the thermometer all the way to the bone), and cook until the temperature reads 170 degrees F.
- Let the turkey stand 30 minutes before carving. Use the juices in the bottom of the pan to make gravy.

Michael's gravy

<u>Ingredient</u>	<u>Quantity</u>
butter	3 TBLSP
flour	3 ½ TBLSP
broth	1 ½ cup or more
salt & pepper	to taste (NO salt if the turkey was brined)

- Melt butter in a sauce pan over low heat. Add flour. Stir constantly with a whisk until the mixture is well combined, smooth and thickened.
- Pour in the pan drippings from the turkey while continuing to whisk constantly over low heat for about half an hour.

NOTE: For a bigger group, if you need more gravy, you can add very high quality chicken broth to make more, no matter what Michael says.

Other

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Mashed potatoes

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
Idaho potatoes	1 potato per person	peeled and quartered
butter	1 Tablespoon per potato	
half-and-half	enough to make smooth	
salt	to taste	

- Boil potato quarters in a large pot in salted water until a fork easily passes through a piece, about 20 minutes.
- Drain them, and add butter, gently mixing with a fork.
- Add half-and-half and mash the potatoes with a potato masher. (If you don't have half-n-half, make your own with half milk and half cream.) Do not over-stir or beat the potatoes after adding the half-and-half, or the potatoes will become like glue.

String beans

Select smaller, thinner string beans. They should make a snapping sound when you break one in half if they are fresh. Wash and snap the ends off the beans, pulling the string down the length of the bean. Sauté them in a generous amount of butter and garlic salt for about 5 to 10 minutes, depending upon the quantity of beans and the pan, tossing continuously. Do not overcook. They should still have a bite to them.

Cranberry sauce

In a medium sauce pan, over medium-high heat, bring 1 ¼ cup of sugar into 1/3 cup of water, 2/3 cup fresh orange juice, the grated rind of one lemon and of one orange, 2 cinnamon sticks, & 8 to 10 whole cloves to a boil. Add 16 ounces of fresh cranberries and gently toss together. Return to a boil, then reduce heat to medium-low and simmer gently, uncovered, without stirring, for 10 minutes or until most of the cranberries have burst. Pour into a bowl and chill until firm.

Other

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Mother's sweet potato casserole

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
sweet potatoes	6	Baked at 350 deg. F for one hour
eggs	2	beaten
brown sugar	¼ cup	
orange juice	¼ cup	
butter	½ stick – 2 oz	softened
ground cinnamon	1 teaspoon	
ground cloves	1 teaspoon	
salt	½ teaspoon	
cayenne pepper	a pinch	
pecan halves	1 cup or so	
brown sugar	1/4 cup	
butter	2 Tablespoons	
orange juice	2 Tablespoons	

- Let potatoes cool a while, then peel and mash with a potato masher in a bowl until creamy.
- Blend in ingredients from brown sugar to cayenne pepper.
- Pour in a lightly greased 2-quart casserole dish and smooth the top.
- Arrange the pecan halves in a pattern (we usually make concentric circles because our casserole dish is round) on the top of the potatoes.
- Warm up the brown sugar, butter and orange juice over medium heat in a small sauce pan while stirring constantly.
- Drizzle the syrup mixture over top of the pecan halves.
- Bake the sweet potato casserole for 35 minutes at 350 degrees F.

NOTE: This is our favorite. It is our standard at Thanksgiving and a pleasure to serve any time someone requests it. This tastes like dessert and yet passes for veggie. Mother was a star to actually capture measurements for this because Dada never measured anything.

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Pumpkin pie

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
pumpkin	2 cups	
sweetened condensed milk	1 can	
brown sugar	1/8 cup	
salt	1/2 teaspoon	
ground cinnamon	1 teaspoon	
ground ginger	1/2 teaspoon	
ground allspice	1/2 teaspoon	
ground cloves	1/2 teaspoon	
eggs	2	beaten
pie shell	1	

- Start with one or two small cooking pumpkins (big ones are tough, not good texture; choose a pumpkin no larger than a cantaloupe).
- Cut it in half and remove the seeds and strings.
- Place the halves in a baking dish, face down (shell side up), and bake in a 325 degrees F oven for an hour or so, until it is soft and falls apart when you poke it.
- Let cool a while, then scoop out and mash with a potato masher in a bowl until creamy, then measure out the 2 cups.
- Force through a fine meshed sieve.
- Mix all ingredients from pumpkin to eggs together in a large bowl.
- Pour into the pie shell.
- Bake 15 minutes at 425 degrees F, then reduce heat to 350 degrees F, and bake another 45 minutes, or until an inserted knife comes out clean.

Other