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New Recipes to Delight Your Family This Thanksgiving

Thanksgiving long weekend promises to be a time for family gatherings and delicious food. While many families have tried-and-true favourites passed down generations, we like the opportunity to create something new for a crowd every year.

For many people, stuffing is the best part of the Thanksgiving meal. Our Stuffing Balls are individually portioned into muffin pans, ensuring even browning on all sides. You can try this method with your own recipe.

Brining your turkey helps it to retain moisture, resulting in tender and juicy meat. Our Apple Brined Turkey uses a brine made with apple juice, adding a hint of sweetness. The sugars in the brine will also caramelize, so you will have a beautiful, golden-brown bird on your Thanksgiving table.

STUFFING BALLS

Ingredients:

4 cups (1 L) chopped celery and leaves
2 large onions, chopped
1 tsp (5 mL) celery salt
2 tsp (10 mL) thyme, crumbled
2 tsp (10 mL) sage, crumbled
1/2 tsp (2 mL) salt
1/2 tsp (2 mL) pepper
1/2 cup (125 mL) butter
1 cup (250 mL) chicken stock or water
8 cups (2 L) soft bread cubes or crumbs

Method:

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Sauté celery, onions and seasonings in butter for 5 minutes. Add remaining ingredients and mix well. Shape into balls and place one in each of 12 well-greased muffin pan sections. Bake at 350°F (180°C) for 30 minutes. Makes 12 balls.

APPLE BRINED TURKEY

Ingredients:

8 cups (2 L) apple juice
2 3/4 cups (675 mL) packed golden brown sugar
1 cup (250 mL) kosher salt
6 cloves garlic, peeled
3 bay leaves
1 tsp (5 mL) whole cloves
1 piece (1 inch / 2.5 cm) fresh ginger, peeled and thinly sliced
12 cups (3 L) water
15 lb (7 kg) frozen turkey, thawed
1/3 cup (75 mL) butter, melted

Method:

To prepare brine, combine first 7 ingredients (apple juice through ginger) in a large nonreactive saucepan. Bring to a boil and cook, stirring frequently, until sugar and salt are dissolved. Reduce heat and simmer, uncovered, for 5 minutes. Remove from heat; cool completely. Combine apple juice mixture and water in a 5 gallon (20 L) food-safe nonreactive container, such as an unchipped enamel canner. Remove neck and giblets from turkey cavities and reserve for another use. Wash turkey in cold salted water; pat dry. Submerge turkey in brine. As turkey will float, weigh it down using a plate with a jar of water on it. Keep turkey submerged completely. Cover container and refrigerate for at least 8 hours, but no longer than 16 hours. Remove turkey from brine; discard brine. Rinse turkey under cold running water; pat dry. Secure wings with metal skewers and tie legs together using butcher's twine. Place turkey on a rack in a large roasting pan. Brush with melted butter. Roast at 425°F (220°C) for 30 minutes. Reduce temperature to 325°F (160°C) and continue roasting, basting occasionally, for 2 1/2 - 3 hours or until a meat thermometer inserted into thickest part of thigh registers 175°F (80°C). Transfer turkey to a platter and tent loosely with foil. Let stand for



30 minutes before carving. The internal temperature of turkey will continue to rise several degrees during standing. The final reading should be 180 - 185°F (82 - 85°C) in the thigh and 170 - 175°F (77 - 80°C) in the breast. *Serves 12 - 14.*

Cook's Note: *It is important to use a thawed or fresh turkey weighing no more than 15 lb (7 kg). Use only kosher salt for the brine in this recipe. Do not substitute using table salt as the brine will be too salty. Gravy made from pan drippings may be salty. Be sure to taste gravy before adding any salt.*