



Thanksgiving Marathon

All Day Cooking Extravaganza Shopping List

Produce:

- 3 Granny Smith apples
- 1 lemon
- 1 navel orange
- 3 yellow onion
- 2 carrots
- 3 stalks celery
- 1 bunch sage
- 3 bunches thyme
- 1 bunch rosemary
- 2 pounds fingerling potatoes
- 1½ pounds Yukon Gold potatoes
- 12 ounces fresh cranberries
- 2 bay leaves
- 1 ½ cups kosher salt
- 2 cup brown sugar
- ½ cup granulated sugar
- 4 ounces honey
- 1 head garlic
- 2 tablespoons black peppercorns
- 1 teaspoon cardamom
- ½ teaspoon whole clove
- ½ teaspoon allspice
- 1 tablespoon star anise
- 4 tablespoons flour
- ½ cup white wine
- 1 tablespoon Grand Marnier
- Apple cider vinegar

Meat & Dairy:

- 1 16-pound turkey with giblets
- 3 cups turkey or chicken broth
- 3 pounds unsalted butter
- 4 cups milk
- 2 cups cream
- 4 eggs
- 3 ounces Point Reyes Toma or other artisanal semi-hard cheese

Truffle Shuffle:

- 2 jars Balinese Truffle Salt

Pantry Items:

- 2 loaves brioche



Citrus Brined Turkey

Large pot
Cutting board
Knife

Mise en Place

Large container to brine the turkey
Sheet tray with a rack
Paper towels

Large roasting pan with a rack
Small sauce pot
Pastry brush
Turkey baster or ladle

For the Brine

1 16 pound turkey
2 gallons water, divided in half
1 ½ cups kosher salt
1 cup brown sugar
3 ounces honey
1 lemon
1 navel orange
10 garlic cloves
2 bay leaves

Ingredients

2 tablespoons black peppercorns
1 teaspoon cardamom
½ teaspoon whole clove
½ teaspoon allspice
1 tablespoon star anise
1 bunch thyme

To Roast the Turkey

1 pound unsalted butter
1 onion
2 carrots
3 stalks celery
1 bunch sage
1 bunch rosemary
1 bunch thyme
As needed kosher salt or Balinese Truffle Salt

*****Homework: 2 Days Before Cooking*****

1. Remove the giblets from the turkey and set aside for giblet gravy (optional).
2. In a large pot over high heat, bring 1 gallon of water to a boil. Add the salt, sugar, and honey and whisk to combine.
3. Peel strips of rind off of the lemon and orange and add to the pot. Halve the citrus and juice it into the pot, discarding any seeds.
4. Add the spices, garlic, bay leaves, and thyme. Whisk everything together until the sugars have dissolved.
5. Stir in the remaining gallon of water and allow to cool to room temperature.
6. Transfer the brine to a container large enough to hold the turkey and the brine. Submerge the turkey and transfer to the fridge to brine for 24 hours.

*****Homework: 1 Day Before Cooking*****

1. Remove the turkey from the brine and rinse very quickly under cold running water.
2. Dry the turkey very well with paper towels then transfer it to a rack set inside of a tray. Transfer the turkey to the fridge and allow it to dry, uncovered, in the fridge until tomorrow when we will cook the turkey.

How to Cook

1. Take the bird out to temper for 3 hours before you plan to cook it.
2. Preheat the oven to 350F, fan on if you have a convection oven.
3. Peel and chop the onion, carrot, and celery into 1 inch pieces. Stuff the vegetables along with the herbs inside of the turkey cavity along with a generous pinch of salt.
4. Melt the butter in a small sauce pot and coat the turkey with it on all sides.

Truffle Shuffle



5. Season the turkey generously with salt on all sides. The salt is essential to get a delicious crust on top of the turkey.
6. Roast the turkey on a roasting pan for about 13 minutes per pound total.
7. Roast the turkey at 350F for one quarter of the time, then lower the heat to 325F and continue to cook for the remaining time, basting every 25 minutes. When you baste, ensure that you remove the turkey from the oven and close the door so you don't let the heat out of your oven!
8. Remove the turkey from the oven and allow it to rest, uncovered, for half the cooking time. Ensure that you reserve the cooking juices to make the gravy!
 - a. Example: 16 pound turkey = 208 minutes total cooking time. 52 minutes at 350F, then 156 minutes at 325F basting every 25 minutes. Let rest for 104 minutes.

Truffle Shuffle

Apple and Sage Dressing

Cutting board
Knife
Peeler
Bread knife
2 mixing bowls

Mise en Place

Whisk
Cheese grater
Sheet tray lined with parchment paper
Large saute pan

Pan spray
13x9" Pyrex container or similar sized casserole dish
Cup measures

3 Granny Smith apples
2 loaves brioche
1 bunch sage
¼ bunch thyme

Ingredients

4 eggs
3 cups milk
2 cups cream
2 ounces unsalted butter

Balinese Truffle Salt
Black pepper

Prep

1. Preheat the oven to 350F.
2. Peel, core, and dice the apples into 1 inch pieces.
3. Trim the crusts and dice the brioche into 1 inch pieces. We will need about 12 cups of diced brioche for this recipe.
4. Chiffonade the sage and chop the thyme.
5. Whisk the eggs together in a mixing bowl.
6. Add the cream and milk and season with Balinese Truffle Salt and black pepper.

How to Cook

1. Transfer the diced bread to a sheet tray lined with parchment paper and bake for 15-20 minutes or until golden brown and delicious. Once cooked, transfer the bread to a mixing bowl.
2. Melt the butter in a large saute pan over medium heat, add the apples and season with a pinch of Balinese Truffle Salt. Cook the apples until softened, about 6-8 minutes.
3. Once the apples are cooked, transfer them to the mixing bowl along with the croutons. Add the sage and thyme to the mixing bowl and season with Balinese Truffle Salt and black pepper.
4. To build the dressing: Spray the casserole dish with pan spray and transfer all of the crouton mixture to the dish.
5. Pour $\frac{3}{4}$ of the egg mixture on top and allow to sit for 15 minutes for the egg mixture to absorb.
6. After 15 minutes, pour the remaining egg mixture on top and transfer to the oven to bake for about 1 ½ hours or until golden brown on top and completely set.
7. Enjoy your delicious apple and sage dressing for Thanksgiving dinner!

Reheating Instructions

1. Cover the casserole dish with aluminum foil and bake in a 350F oven for 30 minutes or until hot throughout.



Chef Tyler's Whipped Potato Casserole

Cheese grater
Cutting board
Knife
Peeler

Mise en Place

Large pot
Whisk
Kosher salt
Strainer

Casserole dish
Wooden spoon

3 ounces Point Reyes Toma or
other artisanal semi-hard cheese
2 pounds fingerling potatoes

Ingredients

1½ pound Yukon Gold potatoes
5 ounces (10 tablespoons)
unsalted butter

1 pint buttermilk
Balinese Truffle Salt

Prep During Class

1. Cut the Yukon Gold potatoes into 1-inch pieces.
2. Peel and cut the fingerling potatoes into 1-inch pieces.
3. Grate the Toma.
4. Dice the butter.

How to Cook

1. In a large pot, cover the potatoes with cold water.
2. Add a pinch of kosher salt and turn the heat to medium-high. Bring to a simmer, then adjust the heat to maintain a simmer until the potatoes are tender.
3. Drain, then return the potatoes to the pot. Use a spoon to crush.
4. Turn the heat to low and stir with a whisk until the potatoes dry slightly.
5. Slowly add the buttermilk, stirring continuously to emulsify.
6. Whisk in the butter and whip the potatoes until smooth.
7. Taste and adjust the seasoning with Balinese Truffle Salt.
8. Transfer the potatoes into a casserole dish and top with the grated cheese.
9. If serving immediately, set your broiler to high and broil, uncovered, until golden brown, about 4 minutes. If storing, set aside to allow the potatoes to come to room temperature, then cover with aluminum foil and store in your refrigerator, ready to reheat for Turkey Day!

Reheating Instructions

1. Preheat your oven to 400F.
2. Bake, covered with the aluminum foil, until warmed through, about 20 minutes.
3. Remove the foil and turn your oven to broil and broil until GBD (Golden Brown & Delicious). Finish with a final sprinkle of Balinese Truffle Salt.



New England Style Cranberry Sauce

Cutting board
Knife

Mise en Place
Zester or Microplane
Wooden spoon

Rubber spatula
Medium sauce pot

12 ounces fresh cranberries
½ cup granulated sugar
½ cup brown sugar

Ingredients
½ cup water
2 navel oranges
1 tablespoon Grand Marnier

Balinese Truffle Salt

How to Make

1. Zest and juice the oranges. Reserve the zest and ½ cup of juice for the cranberry sauce.
2. Place the sugars, orange juice, and water into a medium sauce pot and bring to a boil on medium high heat. Boil until the sugar dissolves.
3. Add the cranberries and Grand Marnier; stir. Turn the heat down to medium low and simmer for 15 minutes or until the cranberries have popped and the sauce has thickened.
4. Remove from the heat, stir in the zest and a pinch of Balinese Truffle Salt.
5. Allow to cool and serve alongside your turkey!



Giblet Gravy

Cutting board
Knife

Mise en Place

2 quart pot
Whisk

Wooden spoon

Giblets from 1 turkey (neck, liver,
heart, gizzard)
1 yellow onion
2 stalks celery
8 sprigs thyme

Ingredients

4 tablespoons unsalted butter
4 tablespoons flour
½ cup white wine
3 cups turkey or chicken broth
½ cup milk

Turkey pan drippings (optional)
Balinese Truffle Salt
Black pepper
Apple cider vinegar

*****Homework: 1 Day Before Making Gravy*****

1. Peel and dice ½ of the onion and 1 celery stalk.
2. Place the turkey neck, heart, and gizzard in a small pot and cover with cold water and a pinch of salt, the diced vegetables, and 2 sprigs of thyme.
3. Bring to a simmer and simmer for 2 hours or until tender. Add the liver with the last 20 minutes of cooking.
4. Allow the giblets to cool in the liquid overnight until you're ready to make the gravy.

How to Make

1. Peel and mince the remaining onion and celery stalk. Pick and chop the thyme.
2. Dice the giblets and pick the meat from the neck.
3. In a 2 quart pot over medium-low heat, melt the butter and stew the onions and celery until tender with a pinch of Balinese Truffle Salt.
4. Once the vegetables are tender, sauté the vegetables with flour and cook for an additional 2-3 minutes.
5. Deglaze with the white wine, increase the heat to medium high, and cook down to remove all alcohol.
6. Add 1 cup of the broth, and bring to a boil, whisking constantly to create a paste.
7. Add the remaining broth, milk, and any pan drippings and bring back to a simmer. Allow the gravy to simmer for 15 minutes or until thickened so that it coats the back of a spoon.
8. Remove the gravy from the heat, add the giblets and chopped thyme and season with Balinese Truffle Salt, black pepper, and apple cider vinegar. Enjoy your delicious giblet gravy along with this year's turkey!!

Reheating Instructions

1. Gently reheat the gravy to a simmer over medium in a small saucepan, stirring from time to time to prevent sticking.