

# ***Spiva Cooking***

## ***Thanksgiving Recipe Packet***

Complete with Shopping List and optional Timeline

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# *Cranberry Sauce*

**Yield:** 8-10 servings

**Prep time:** 5 minutes

**Total time:** 35 minutes

## *Ingredients*

**Cranberries, fresh** | 12 oz (1 bag)

**Orange** | 1 each

**Lemon** | 1 each

**Granulated sugar** |  $\frac{3}{4}$  cup

**Light brown sugar** |  $\frac{1}{4}$  cup

**Spiva Cooking Pumpkin Spice** | 1 Tablespoon

**Salt** |  $\frac{1}{2}$  teaspoon

## *Directions*

1. Zest both the lemon and the orange and place the zest in a small saucepan. Squeeze the juice from  $\frac{1}{2}$  of the lemon and  $\frac{1}{2}$  of the orange into the saucepan. Reserve the remaining  $\frac{1}{2}$  lemon and  $\frac{1}{2}$  orange for different application, they will not be needed for this recipe.
2. Add the remaining ingredients to the saucepan and place on the stove over medium-high heat until the cranberry sauce comes to a boil.
3. Immediately turn the heat down to medium low so that the sauce stays at a simmer. Simmer for 30 minutes, stirring occasionally, until the cranberries break down and the sauce thickens to jam like consistency.
4. Serve at room temperature with your thanksgiving feast.

# *Turkey Gravy*

**Yield:** 8-10 servings

**Prep time:** 5 minutes

**Total time:** 35 minutes

## *Ingredients*

**Butter, unsalted** | ½ cup

**Flour, all-purpose** | ½ cup

**Pan drippings, reserved from roasted turkey** | 2 cups

**Chicken Stock** | ½ - 1 cup

**Mixed herbs (thyme, rosemary, sage)** | 2 oz

## *Directions*

1. Melt butter over medium heat in a medium sized saucepan.
2. Whisk in the flour and combine thoroughly. Reduce the heat to medium-low.
3. Cook the butter and flour mixture for 2-3 minutes while whisking constantly to prevent it from burning.
4. Add in the turkey drippings and ½ cup of the chicken stock. Whisk thoroughly to combine.
5. Add in the whole herbs including the stems.
6. Cover the gravy with a lid and return the heat to medium and allow the gravy to come to a simmer. Simmer for 10 minutes, stirring occasionally.
7. If desired, add additional chicken stock to the gravy for a looser consistency.
8. Strain out the herbs and discard.
9. Serve immediately or hold warm until ready to eat.

# *Mashed Potato*

**Yield:** 8-10 servings

**Prep time:** 10 minutes

**Total time:** 45 minutes

## *Ingredients*

**Potato, Yukon gold** | 4 pounds

**Heavy Cream** | 2 cups

**Butter** | 4 oz

**Spiva Cooking “Spud Rub”** | 1 ½ Tablespoons

**Salt** | To Taste

## *Directions*

1. Peel the potatoes and place them in a medium-large stock pot. Cover the potatoes with cold water and bring them to a boil on the stove over high heat. Reduce the heat to a simmer and allow them to cook for 20-30 minutes or until you can use a fork or cake tester to ensure they are soft in the center.
2. Meanwhile, in a separate small stock pot, combine the heavy cream and “spud rub.” Bring the mixture to a simmer and set aside.
3. Cut butter into ½ inch cubes and reserve.
4. Once the potatoes are fully cooked, strain them from the water.
5. Immediately, while potatoes are still hot, mash the potatoes by processing them through a food mill with the fine grate disk. Alternatively, if you do not have a food mill, use a potato masher as quickly as possible while the potatoes are still hot. Avoid using a mixer and avoid allowing the potatoes to cool down before mashing them, as this will result in a gummy texture rather than a smooth and creamy texture.
6. Place the mashed potatoes back into the medium-large stock pot and return to the stove over low heat.
7. Using a wooden spoon, mix in the butter cubes until incorporated.
8. Pour in the heavy cream and herb mixture and stir until just combined. Season with salt.
9. Heat on the stove until they are hot and ready to serve. Stir occasionally to prevent them from scorching on the bottom of the pan.

# *Pumpkin Pie*

**Yield:** 8-10 servings

**Prep time:** 35 minutes

**Total time:** 1 hour 45 minutes

## *Ingredients*

### *Dough*

**Flour, all-purpose** | 1 ¼ cup

**Salt** | ½ teaspoon

**Sugar** | 1 tablespoon

**Unsalted butter, diced into ½ inch cubes** | 4 oz

**Ice Water** | 4-8 tablespoons

**Dry beans or weights for blind bake** | 1 pound

### *Filling*

**Pumpkin Puree (canned or homemade)** | 2 cups

**Sugar** | ¾ cup

**Maple Syrup** | ¼ cup

**Spiva Cooking “Pumpkin Spice”** | 1 tablespoon

**Salt** | 1 teaspoon

**Heavy cream** | 1 cup

**Whole milk** | ½ cup

**Eggs** | 3 whole plus 2 yolks

**Vanilla** | 1 teaspoon

## *Directions*

1. Place butter in the refrigerator and flour in the freezer for at least 10 minutes to chill and preheat the oven to 375 degrees.
2. Pour the flour, salt and sugar into a food processor or a bowl if mixing by hand. Pulse or mix to combine. Add the butter. Slowly pulse the butter in the food processor (or mix in with your hands) until the cubes are roughly the size of peas. Transfer to a bowl and use your hands to break down any remaining larger pieces of butter.
3. Add ice water, starting with 4 tablespoons and incorporate by hand. If needed, add the remaining 4 tablespoons of water until the dough comes together taking care not to overmix or overwork the dough. Place the dough in the refrigerator for at least 30 minutes to chill.
4. Remove the dough from the refrigerator, dust each side with flour, and place in-between 2 sheets of wax paper. Using a rolling pin, roll until the dough is about ¼ inch thick all the way across. Place the dough into a greased pie dish making sure to press the dough around the base of the pie dish and into all the sides and ridges of the dish. Dock the dough by piercing with a fork all over the bottom and on all sides to prevent air bubbles from developing. Place the dough in the freezer for 10 minutes to chill once more.
5. Remove the dough from the freezer place a sheet of aluminum foil inside the pie dough, shaping the piece of foil to the size and shape of the pie crust. Pour the dry beans into the foil lined pie crust to weigh it down.
6. Place the bean-weighted pie crust into the oven and bake for 15 minutes. Remove from the oven and remove the beans and foil from the pie crust. Return the now empty and uncovered pie crust back to the oven for an additional 8 minutes until you just start to see the edges develop some light browning. Remove from the oven and reserve. Lower the oven to 350 degrees Fahrenheit.
7. Meanwhile, while the pie crust is baking, place pumpkin puree, sugar, maple syrup, pumpkin spice, and salt in a medium stock pot and heat on

- the stove over medium heat until the mixture begins sputtering. Remove from heat and set aside.
8. In a separate bowl, mix the eggs, whole milk, heavy cream, and vanilla and stir until thoroughly combined.
  9. Add the cream mixture into the pumpkin mixture combining the two quickly and thoroughly to make the pumpkin pie filling.
  10. Pour the filling into the prepared pie crust, cover with foil, and return to the oven for 30-40 minutes or until a thermometer inserted into the center of the pie reaches 175 degrees Fahrenheit. By pulling the pie out at this temperature the center will still look jiggly, but as it cools it will set into a creamy custard-like texture. If the crust edges start looking dark, cover the crust with foil to prevent burning.
  11. Chill overnight or for a minimum of 5 hours before serving to allow the pie to set. Serve with whipped cream if desired.

\*There will be 1 cup of whipping cream left over that you can whip up with 1 TB powdered sugar and 1TB vanilla extract.

# *Roasted Fall Vegetables*

**Yield:** 8-10 servings

**Prep time:** 15 minutes

**Total time:** 60 minutes

## *Ingredients*

**Brussels Sprouts, washed, stemmed and halved** | 2 pounds

**Sweet Potato, peeled and sliced into ½ inch rounds** | 4 each

**Cauliflower, cut into florets** | 1 head

**Olive Oil** | ¼ cup

**Salt** | to taste

**Black Pepper** | to taste

## *Directions*

1. Preheat the oven to 425 degrees Fahrenheit.
2. Toss each vegetable individually with oil, salt and pepper, and lay them separately on sheet trays. This way if one is cooking more quickly than the others it can be removed first from the oven
3. Cook until the interior is tender, and the exterior begins to caramelize about 25-35 minutes.
4. Toss all the vegetables together and serve.



# *Stuffing / Dressing*

**Yield:** 8-10

**Prep time:** 15 minutes

**Total time:** 1 hour 15 minutes (or more if stuffing into the Turkey)

## *Ingredients*

**Day old\* French Bread | 1 pound**

**Butter | 6 oz**

**Onion, small diced | 2 ½ cups**

**Celery, small diced | 1 ½ cups**

**Chicken stock | 2 cups**

**Eggs | 2 each**

**Spiva Cooking “Savory Seasoning” | 2 ½ tablespoons**

## *Directions*

1. \*Slice French bread into ½ inch slices and dry out on racks or sheet trays overnight. Alternatively, place in the oven at 200 degrees to dry out the bread more quickly. Take care to ensure it is very dry or the resulting stuffing will have a mushy texture.
2. In a medium-large stock pot, melt butter over medium heat. Add onions and celery and sweat until they are tender and the onions become translucent.
3. Meanwhile, tear the dry bread into 1-inch chunks and place in a large mixing bowl.
4. In a separate bowl, whisk together the eggs with ½ cup of chicken stock.

5. Pour the butter, celery, and onions over the torn bread and mix until incorporated.
6. Next, add in egg and chicken stock mixture, the remaining chicken stock, and the savory seasoning. Mix until fully incorporated. Use to stuff the turkey, or if you prefer transfer to a baking dish and bake at 375 until the internal temperature reaches at least 145 degrees and the exterior begins to crisp up. If stuffing the turkey, ensure that the stuffing is removed from the turkey and placed back into the oven until it reaches a temperature of 165 degrees.

# *Turkey Brine*

**Yield:** 8-10 servings

**Prep time:** 10 minutes

**Total time:** 10 minutes

## *Ingredients*

**Turkey, whole and thawed** | 12 pounds

**Water** | 1 Gallon

**Ice** | 1 Gallon

**Salt** | 1 Cup

**Sugar** | ½ Cup

**Spiva Cooking “Bird Blend”** | 4 oz (1 large container)

**Lemons** | 3 each

## *Directions*

1. Place water, salt, sugar, and “Bird Blend” in a medium-large stock pot. Whisk and heat until the salt and sugar have dissolved but do not bring it all the way to a boil or simmer or you will have to chill the brine before being able to use.
2. Pour the mixture over the ice and stir. This will help the brine cool quickly to a desired temperature of 50-60 degrees Fahrenheit.
3. Juice the lemons and add both the juice and the squeezed lemons into the brine.
4. Remove giblets and neck from turkey, reserve in refrigerator, and place the turkey in a large container and pour the brine over. Weight the turkey down with a couple of plates if needed to ensure it is totally covered with brine.
5. Brine for 24 hours. Remove from brine and allow to dry on a rack in the refrigerator for 12 hours.

# *Roasted Turkey*

**Yield:** 8-10 servings

**Prep time:** 15 minutes

**Total time:** 3 hours 45 minutes

## *Ingredients*

**Brined Turkey (see turkey brine recipe) | 1 (12 -14 pound)**

**Onion, scraps or rough chopped | 4 cups**

**Carrot, scraps or rough chopped | 2 cups**

**Celery, scraps or rough chopped | 2 cups**

**Giblets / Neck | all that is included in package**

**Water | 1 pint**

**Butter, sliced into ¼ slices | 4 oz**

**Spiva Cooking “Bird Blend” | 2 oz (1 small container)**

**Canola Oil | 2 oz**

## *Directions*

1. Preheat the oven to 325 degrees Fahrenheit.
2. In the bottom of a roasting pan or hotel pan with cooling rack, add the onion, carrots, celery, neck, giblets, and water. Place the roasting rack on top.
3. Remove dry turkey from refrigerator (see brined turkey recipe). Taking care not to break the skin, gently pull up the skin and stuff butter in between the flesh and skin of the breasts and legs of the turkey.
4. If stuffing the turkey, stuff with prepared Stuffing / Dressing (see recipe).

5. Truss the turkey with a long piece of butcher's twine. Check out this segment in the Turkey video.
6. Rub the skin of the Turkey with canola oil and then rub the turkey with the "Bird Blend". Use the entire container and make sure to coat the turkey completely.
7. Place the rubbed turkey into the rack of the roasting pan and allow it to sit at room temperature for 1 hour before roasting to temper.
8. Roast the Turkey at 325 degrees for about 2.5-3 hours or until the internal temperature reaches 150 degrees in the thickest part of the thigh. Turn the temperature of the oven to 425 degrees and cook for about 20 minutes until the skin and rub begin to get crispy and the internal temperature reaches 155 degrees. Check regularly to ensure the skin and rub do not become burnt.
9. Remove from the oven and allow to rest. The ideal temperature for the turkey is 165 degrees and after removing from the oven at 155 degrees the cooking process will continue to carry over. If you wait until the turkey thigh reaches 165 degrees it will likely be very dry. Rest the turkey for 30 minutes before carving to allow the juices of the meat to redistribute.
10. Carve the turkey and serve.

# Shopping List

**Yield:** 8-10 servings

## ***Ingredients***

### ***Meat***

**Turkey** | 12-14 pounds

### ***Produce***

**Onions** | 4 each

**Carrots** | 2 large

**Celery** | 1 bunch

**Lemons** | 4 each

**Brussels Sprouts** | 2 pounds

**Sweet Potato** | 4 each

**Cauliflower** | 1 head

**Yukon Gold Potato** | 4 pounds

**Mixed herb clamshell (thyme, rosemary, sage)** | 1 each ( 2 oz)

**Cranberry** | 12 oz bag.

**Orange** | 1 each

### ***Eggs / Dairy***

**Butter** | 1 pound 6 oz

**Heavy Cream** | 1 quart (32oz)

**Whole Milk** | ½ cup

**Eggs** | 7 each

### ***Dry Goods***

**Oil (canola or vegetable)** | 2 oz

**Kosher Salt** | 16 oz

**Granulated Sugar** | 1 pound (2 cups and 1 TB)

**Chicken Stock** | 24 fl oz (3 cups)

**Olive Oil** | 2 fl oz (1/4 cup)

**Black Pepper** | 1 tsp

**All-Purpose Flour** | 8 oz (1 ¾ cup)

**Dry beans (any variety)** | 1 pound

**Pumpkin Puree** | 1 – 15 oz can or 2 cups homemade.

**Maple Syrup** | 2 fl oz (1/4 cup)

**Brown Sugar** | 2 oz (1/4 cup)

**Powdered Sugar (optional if making whipped cream)** | 1 Tablespoon

**Vanilla Extract** | 1 fl oz (2 tablespoons)

### ***Bakery***

**French Bread** | 1 Pound

# *Prep Timeline*

*Optional Food Prep Timeline for a lower stress Thanksgiving Meal.*

## *5 days before Thanksgiving*

- Purchase ingredients on shopping list.
- Pull turkey out freezer and place in refrigerator to thaw.

## *Two days before thanksgiving*

- Brine Turkey (see recipe)
- Make Cranberry Sauce (see recipe)
- Make pie dough (see recipe)

## *Evening before thanksgiving*

- Pull turkey out of brine and let air dry in refrigerator (see recipe)
- Make pumpkin pie (see recipe)
- Chop onions, celery, and carrots for stuffing and for roasted turkey (see recipe)
- Slice bread for stuffing and leave out overnight to dry (see recipe)

## *Thanksgiving Day*

- If filling the turkey with stuffing, start by making the stuffing (see recipe)
- Prepare and begin roasting the turkey (see recipe)
- Peel / Cut vegetables for roasted vegetable dish (see recipe)
- Peel potatoes and let them sit in water until ready to cook.

- **Approximately 1 hour before the turkey is ready, make mashed potatoes (hold them warm in pot with lid).**
- **Once turkey finishes and is resting, toss the vegetables with oil and roast in the oven.**
- **While the vegetables are roasting take pan drippings from turkey roasting pan and make gravy (see recipe).**
- **Pull out the vegetables and turn the oven to warm. Start dishing everything up and serving or placing in warm oven.**
- **Carve turkey and serve.**
- **Give yourself a pat on the back and enjoy your meal with your family and friends.**