

Cider Brine Turkey

Makes 12 servings

Ingredients

Brine

4 quarts apple cider, divided
1 1/2 cups kosher salt
1/4 cup whole allspice
8 bay leaves
4 quarts cold water
1 20-pound turkey (neck and gizzard reserved)

Glaze

2 cups apple cider
1/2 cup (1 stick) unsalted butter
8 cups chopped Apples
1/2 cup brown sugar

Preparation

For brine:

Simmer 1-quart apple cider, salt, allspice, and bay leaves in 20-quart pot 5 minutes, stirring often. Cool completely. Add remaining 3 quarts cider and 4 quarts water. Place turkey in brine. Cover and refrigerate overnight.

Drain turkey and rinse.

Glaze

Boil cider in saucepan until reduced to 1/4 cup, about 15 minutes. Whisk in butter. Cool completely.

Set rack at lowest position in oven; preheat to 350°F. Remove paper towels from roasting pan. Pat main and neck cavities of turkey dry; stuff loosely with stuffing. Place turkey in pan, tuck wings under, and tie legs together loosely.

Roast turkey 1 hour. Brush with some of glaze. Roast until beginning to brown, about 1 hour.

Cover with foil. Roast until thermometer inserted into thickest part of thigh registers 175°F,

brushing with glaze every 30 minutes and adding up to 1 cup water to pan if drippings begin to burn, about 3 hours longer. Transfer turkey to platter; tent with foil. Let stand 30 minutes.

Gluten Free Corn Stuffing

Ingredients

- 2 cups dry gluten-free cornbread crumbs
- 2 cups dry Gluten Free Bread crumbs
- 1 cup finely chopped celery with leafy tops
- 1 cup sliced green onions (about 8 green onions)

- 2 minced cloves garlic
- 1/4 cup olive oil
- 1/4 cup butter
- 1-2 tablespoons gluten-free savory herb blend OR poultry herb blend (see tips)
- 3/4 - 1 cup gluten-free chicken or turkey stock
- Salt and pepper to taste

Preparation

1. In a large saucepan, melt butter and add olive oil.
2. Add celery, onions and garlic and sauté until vegetables are tender, about 5 minutes.
3. Add breadcrumbs, salt, pepper and dry herb blend.
4. Pour poultry stock in. Stir to blend. Adjust seasonings and slowly add more stock if necessary.
5. Heat through and serve

Vegan Green Casserole

Ingredients

- 1 pound green beans, rinsed, trimmed and cut in half
- Sea salt and black pepper
- 2 Tablespoon vegan butter or olive oil
- 1 shallot, minced
- 2 cloves garlic, minced
- 1 cup finely chopped mushrooms (button, baby bella or cremini)
- 2 Tablespoon all purpose flour
- 3/4 cup vegetable broth
- 1 cup unsweetened plain almond milk
- 1 1/2 cups crispy fried onions / divided

Preparation

1. Preheat oven to 400 degrees and bring a large pot of water to a boil and salt well - it will help season the green beans. Add green beans and cook for 5 minutes, then drain and place in an ice water bath to stop cooking. Drain and set aside.
2. In the meantime, start preparing sauce. In a large oven-safe skillet over medium heat, add vegan butter or olive oil and shallots and garlic. Season with salt and pepper and stir. Cook for 2-3 minutes, and then add mushrooms and season with a bit more salt and pepper. Cook for 3-4 minutes more or until lightly browned.
3. Sprinkle in flour and whisk to stir and coat the veggies. Cook for 1 minute, and then slowly add in veggie stock, whisking to incorporate.
4. Add almond milk next and whisk to stir again. Season with a touch more salt and pepper bring to a simmer, and then reduce heat to low to thicken. Cook for 5-7 minutes more, or until thick and bubbly. Taste and adjust seasonings as needed.
5. Remove from heat and add 1/2 cup of the fried onions and all of the cooked green beans. Toss to coat well, and top with remaining fried onions.
6. Bake in 400-degree oven for 15 minutes, or until warmed through and bubbly and slightly browned on top. Serve immediately (handle pan carefully).
7. Leftovers store well in the fridge for up to a few days.