



Recipes that are not on any web site to link to from the episode on November 19, 2008:

Are You a Fan of Delicious Tastiness?

Bill's Leftover Mashed Potato Casserole

- 3 to 4 lbs. potatoes (Yukon gold work well), peeled and quartered
- 5 large cloves of garlic
- 1 stick of butter
- 1/2 c. heavy cream
- 2 lbs. bacon, fried and crumbled
- 4 c. green onion tops, chopped
- 3 c. sour cream
- 1 1/2 lbs. sharp cheddar, grated

Preheat oven to 350 degrees. Boil potatoes with the garlic cloves until done. Drain, remove the garlic cloves, then *while the potatoes are still hot* mash with the butter and the cream, adding salt and black pepper to taste. The consistency will be a bit soupier than standard mashed potatoes. Spread evenly into a 9 X 13 inch casserole dish. Top, in this order, with the sour cream, bacon, chopped green onions, and the cheese. Place in oven, uncovered, until cheese is melted.

Bill's Beer Brined Turkey

- 1 12- to 15-lb. turkey, thawed and washed
- 3 sticks butter
- 1 T. Worcestershire sauce
- 1/2 c. thyme leaves, chopped
- Salt and pepper

Brine

- 5 quarts cold water
- 32 oz. nice dark beer
- 32 oz. apple cider vinegar
- 1 c. salt
- 3/4 c. brown sugar
- 3/4 c. white sugar
- 1/4 c. black pepper
- 6 bay leaves

Combine brine ingredients and mix until sugar and salt are dissolved. Using a deep, clean vessel (a new, cleaned, unused plastic garbage pail works great!), put brine into vessel and submerge the thawed turkey. Cover and refrigerate for 24 to 48 hours, turning every 12 hours.

Preheat oven to 350. Remove turkey from brine and dry thoroughly. Discard brine. Place turkey in roasting pan, breast side DOWN. Melt butter and add chopped thyme. Paint all sides of the turkey with butter mixture, cover with foil, and put into the oven, basting with butter mixture every 20 minutes. After 1 1/2 hours, turn turkey

breast side up, baste again, do NOT put the foil back on (but save the foil--you'll use it again!), then put the turkey back into the oven until a meat thermometer registers 160 degrees. Remove from oven, cover with the saved foil, and make sure you let the turkey rest for at least 20 minutes before carving.

Mojo Sauce:

- 4 garlic cloves
- 2 serrano chilies, seeds removed
- 1 large handful fresh cilantro leaves
- Juice 2 limes
- Juice 1 orange
- 1/2 cup extra-virgin olive oil
- Kosher salt and freshly ground black pepper

Put the garlic, chilies, cilantro, lime juice, orange juice, and olive oil into a blender and process until smooth. Taste and adjust seasoning with salt and pepper.

Cranberry Chipotle Sauce

This is my adaptation of a Stephan Pyles sauce.

- 1 TBL olive oil or butter
- 2 TBL Shallots, minced
- 2 Cloves of garlic, minced
- 2 cups Cranberries
- 3 TBL Sugar
- 1 cup Red Wine
- 1/2 cup Port
- 1/2 cups Turkey strong stock
- 1 TBL adobe sauce from canned chipotles
- 1 TBL Sage, chopped
- 3 TBL Butter, at room temperature
- Salt to taste

To a hot pan add the olive oil. Add the shallot and garlic and let soften but not brown (maybe 45 seconds). Add cranberries and sugar and let it cook for about a minute. Add the wine and port, and reduce by three-quarters over high heat. Add the stock, chipotle sauce and chopped sage. Reduce by one-third and strain through a fine sieve. Return to a clean saucepan and heat to boiling. Whisk in the butter, remove from the heat and season with salt.

Have a great Thanksgiving,
Steve, Bill, Olga, and Whitney



Handy list of all the links from this podcast.

Gary's award winning crawfish-Cornbread dressing

http://find.myrecipes.com/recipes/recipefinder.dyn?action=displayRecipe&recipe_id=257764

Mama Stamberg's Cranberry Relish

<http://www.npr.org/templates/story/story.php?storyId=4176014>

Sweet Potatoes With Pecan Topping And No Marshmallows

<http://www.cooks.com/rec/doc/0,1750,155174-225201,00.html>

Sweet Potato-Pecan Pie With Chantilly Cream

<http://www.cooks.com/rec/view/0,1837,149174-247199,00.html>

Homemade Rolls With Room Temperature Butter

<http://www.foodnetwork.com/recipes/tanya-holland/homemade-dinner-rolls-recipe/index.html>

Greenberg Smoked Turkey From Tyler, Texas.

<http://www.gobblegobble.com/>

Alton Brown Turkey And Brining

<http://www.foodnetwork.com/recipes/alton-brown/good-eats-roast-turkey-recipe/index.html>

All About Brining

<http://bbq.about.com/cs/turkey/a/aa110103a.htm>

A Bunch Of Brining Recipes

http://bbq.about.com/od/brinerecipes/Brine_Recipes_Brines_for_every_kind_of_meat_fish_or_poultry.htm

Mofongo

<http://www.elboricua.com/mofongo.html>

Turkey Ballotine

<http://www.cookingenthusiast.com/debone.shtml>

Video and it is very good to about the 5:18 point.

<http://www.youtube.com/watch?v=Qe4qSPojwtw>

About Turducken

<http://en.wikipedia.org/wiki/Turducken>

Source To Order Your Turducken

http://www.cajungrocer.com/fresh-foods-holiday-dishes-turducken-c-1_15_24.html

Sweet Potato Tamale

http://find.myrecipes.com/recipes/recipefinder.dyn?action=displayRecipe&recipe_id=1010560

Cajeta

http://find.myrecipes.com/recipes/recipefinder.dyn?action=displayRecipe&recipe_id=1634797

Roasted Brussels Sprouts

<http://www.foodnetwork.com/recipes/ina-garten/roasted-brussels-sprouts-recipe2/index.html>

Grandy's Rolls

<http://www.grandys.com/source/page1.htm>

Chocolate Pecan Pie

<http://www.cookingforengineers.com/recipe/19/Ericks-Chocolate-Pecan-Pie>

New Texas Cuisine by Stephan Pyles

http://www.amazon.com/New-Texas-Cuisine-Stephan-Pyles/dp/0385423365/ref=sr_1_1?ie=UTF8&s=books&qid=1226703062&sr=1-1

Spicy Whipped Sweet Potatoes

<http://www.recipezaar.com/Spicy-Whipped-Sweet-Potatoes-194635>