

Turkey Dinner with the Fixings

<i>Time</i>	<i>What to Do</i>
<i>8:00 AM</i>	
<i>8:30 AM</i>	
<i>9:00 AM</i>	<i>Prep Mashed Potatoes</i>
<i>9:30 AM</i>	<i>Start Potatoes (cook low for 8 hours)</i>
<i>10:00 AM</i>	<i>Start Pumpkin Pies</i>
<i>10:30 AM</i>	
<i>11:00 AM</i>	
<i>11:30 AM</i>	<i>Pre-heat oven to 500°</i>
<i>12:00 PM</i>	<i>Put turkey in at 500° for ½ hour</i>
<i>12:30 PM</i>	<i>Turn temp down to 325°. Cook turkey for 3 ½ hours.</i>
<i>1:00 PM</i>	
<i>1:30 PM</i>	
<i>2:00 PM</i>	
<i>2:30 PM</i>	<i>Set the table nice and pretty</i>
<i>3:00 PM</i>	<i>Prep Rolls. Cook gravy and keep warm in mini-crock pot.</i>
<i>3:30 PM</i>	<i>Put Sour Cream in Potatoes</i>
<i>4:00 PM</i>	<i>Take Turkey out of Oven (rest in pan 10 min, on cutting board 50 min)</i>
<i>4:30 PM</i>	<i>Bake Rolls (15 min / batch). Start Stuffing.</i>
<i>5:00 PM</i>	<i>Carve Turkey</i>
<i>5:30 PM</i>	<i>Dish up Dinner</i>
<i>6:00 PM</i>	
<i>6:30 PM</i>	
<i>7:00 PM</i>	

Crock Pot Mashed Potatoes

Ingredients

5 lb Potatoes, peeled and diced (1" cubes)

1 ½ c Chicken Stock

2 Tbs Butter

¼ tsp Garlic Powder (2 cloves worth)

1 ½ c Sour Cream

Instructions

Peel potatoes and dice into 1" cubes. I've used a russet and red mix or just reds. Use your favorite. Place the potatoes in a standard size crock pot. Pour chicken stock over the potatoes and add the butter and garlic. Cover and cook on low for 8 hours. Once the potatoes have softened up nicely, add the sour cream and mash everything up. You can also add in other fixings at this point if you'd like (chives, cooked bacon bits, cheese...). Once the potatoes are all done, turn the crock pot to warm and serve when ready. Top with gravy or other fixings.

Pumpkin Pies

Ingredients

- 1 c Sugar
- 1 tsp Salt
- 3 ½ tsp Pumpkin Pie Spice
- 4 Eggs
- 1 – 29oz. Can Libby's 100% Pure Pumpkin
- 2 – 12 oz. Can Evaporated Milk
- 2 Unbaked 9" Marie Calendar's deep dish pie shells (4c each)

**Pumpkin pie spice can be replaced with*

- 2 tsp Cinnamon
- 1 tsp Ginger
- ½ tsp Cloves

Instructions

In a small bowl, mix together the dry ingredients; sugar, salt, and pumpkin pie spice. In a large bowl, beat the eggs and stir in the spice mixture followed by the pumpkin. Gently stir in the evaporated milk.

Pre-heat oven to 425°. Get your baking sheet ready by lining it with foil. This makes for much easier cleanup if any pie filling spills. Then place your pie shells on the prepared sheet and be careful that the crusts don't touch each other. Also be sure that the pies are fully over the foil. Once you've done that, pour your pie filling into the shells. Very carefully put them into the oven (they could spill easily) and bake at 425° for 15 minutes. Then turn the temperature down to 350° and bake for another 50 minutes. Once the pies are done, carefully take them out of the oven and cool on a wire rack for 2 hours. Then refrigerate until ready to eat.

Roasted Turkey (unstuffed)

Ingredients

16 lb Turkey (adjust cooking times if using a different size)

½ c Butter (1 stick)

½ c Water

Instructions

Thoroughly wash your bird (no soap though) and pat dry. Place your bird breast side up on a rack in a roasting pan. If you don't have a rack, prop up old Tom on a bed of carrots and celery. Completely cover the outside of your bird with butter. You can also put butter under the skin of the bird if it doesn't weird you out too much. Put ½ c water in the bottom of the roasting pan.

Now thoroughly wash your hands (soap is a good thing at this point). Take out the second rack from your oven. Place the remaining rack in the slot that is second from the bottom. Pre-heat oven to 500°. Once your oven is heated up. Put old tom in the oven and set your timer for **30 minutes**. Once 30 minutes is up, Tom should be golden brown so cover him loosely with foil and lower the temperature to 325° to cook for the remaining period. **For our 16 pound bird, that's 3 ½ hours**. If your bird is a different size, consult the cooking chart below.

Once the time is up, check the temperature (180° in the thigh) and if it reached the magical number, take old Tom out of the oven and let him rest in the pan, covered, for about 10 minutes. Then let him rest on a cutting board, covered, for 50 minutes. This gives him plenty of time to finish cooking and reabsorb lots of moisture. ie. No dry turkey! Then carve up old Tom and enjoy!

Cooking Chart for UNstuffed Turkeys

8 – 12 lb 2 ¾ – 3 hr

12 – 14 lb 3 – 3 ¼ hr

14 – 18 lb 3 ¾ – 4 ¼ hr

18 – 20 lb 4 ¼ – 4 ½ hr

20 – 24 lb 4 ½ – 5 hr

*don't forget you're using up a ½ hour at 500°

Aunt Yvonne's Butterhorn Rolls

Ingredients

3/4 c Milk, warm
1/3 c Sugar
1/3 c Olive Oil
1 tsp Salt
2 tsp Yeast
1 Egg
1 c Wheat Flour
2 c White Flour
1/4 c Butter, melted

Instructions

- 1. In a large ceramic bowl, sprinkle 2 tsp yeast over 3/4 c warm milk, 1/3 c sugar, 1/3 c olive oil, and 1 tsp salt. Cover with a dishtowel. After about 5-10 minutes (depending on the warmth of your house) it will be foamy. If the house is really cold, I put my covered bowl in a 100° oven).*
- 2. Mix well with a whisk while adding 1 egg and 1 c wheat flour. Then, add 2 c white flour and mix with a wooden spoon. Cover and let rise until about doubled. You can use your 100° oven again if needed.*
- 3. Divide dough into 3 balls. On a floured surface, roll each into a 9" circle. With a pizza cutter, divide each circle into 8 wedges (like a pizza).*
- 4. Starting at the wide end, roll up each wedge toward the point. Place on baking sheet point side down. Let rise again, as above.*
- 5. Bake at 365° for 15 minutes. As soon as they come out of the oven, brush them with melted butter.*

