

# matters



*Cooking for  
the Holidays!*

## Roasted Turkey Pan Gravy with Stuffing and Cranberry Relish

By Chef Nicholas Mercogliano

*I created this recipe because I was once asked to develop a dish for November that was inspired by fall and the traditions of Thanksgiving.*

*These dishes are the same ones you will see on my table at home.*



### BRINED ROASTED TURKEY

|                                    |            |
|------------------------------------|------------|
| Turkey, whole                      | 1 each     |
| Oil                                | ½ cup      |
| Salt and black pepper              | (to taste) |
| Mirepoix (carrots, celery, onions) | 6 oz.      |
| Flour                              | 3-4oz.     |
| Thyme sprigs                       | 10 each    |
| Rosemary sprigs                    | 10 each    |
| Bay leaves                         | 3 each     |
| Chicken stock                      | 40 oz.     |

### BASIC BRINE

|                   |              |
|-------------------|--------------|
| Kosher salt       | 1 cup        |
| Sugar             | ½ cup        |
| Water             | 1 gallon     |
| Ice water         | 1 gallon     |
| Bay leaves        | 3 each       |
| Black Peppercorns | 1 tablespoon |

1. The day before roasting put the first five ingredients for the brine in a pot and boil it to dissolve the sugar and salt then remove and add ice water to cool. Once completely cooled cover the turkey with the liquid over night.
2. Remove turkey from brine and pat dry.
3. Rub the turkey with oil then season with salt and pepper.
4. Place the turkey in a roasting pan and put it in a 350°F oven for about 1½ hours or until the temperature is 165°F.
5. Once there is about an hour left for cooking add the mirepoix to the bottom of the pan.
6. Once cooked, remove the turkey from the pan and allow it to rest.
7. Return the roasting pan to the flame and add the flour to thicken the drippings. Cook for 3-4 minutes then add your herbs and chicken stock and simmer for at least 30 minutes to cook out the flour taste.
8. Once cooked, strain and serve along side the turkey.

### STUFFING

|                        |             |
|------------------------|-------------|
| Onions, minced         | 1½ lb.      |
| Celery, small dice     | ¼ lb.       |
| Butter                 | 6 oz.       |
| Old Baguettes cubed    | 3 ea.       |
| Chicken stock or water | (as needed) |
| Eggs, beaten           | 2 each      |
| Salt and black pepper  | (as needed) |
| Sage, chopped          | ¼ cup       |

1. Sauté the onions, celery in the butter until soft.
2. Combine the bread, chicken stock, and egg and add to the onions mixture
3. Then add salt, pepper, sage.
4. Bake the stuffing at 325°F for 35 minutes in a covered pan.

### CRANBERRY RELISH

|                                   |              |
|-----------------------------------|--------------|
| Cranberries                       | 2 lb.        |
| Orange juice                      | 8 oz.        |
| Granny Smiths; peeled, small dice | 1 cup        |
| Sugar                             | 1.75 cups    |
| Cinnamon                          | 1½ teaspoons |
| Apple cider                       | .25 cup      |

1. Put all ingredients in pot and simmer until the Cranberries are soft – about 45 minutes.



Chef Nicholas Mercogliano is owner of Mercogliano, LLC. Visit [MercoglianoLLC.com](http://MercoglianoLLC.com) and friend him on Facebook.