

New Holiday Classics

This past Thanksgiving was successful from a culinary standpoint and interesting from a familial sense.

Andrea is my younger daughter, a devoted wife and mother, successful business woman, good athlete, etc., but no cook. Imagine my surprise when I went to a family dinner at her house on Thanksgiving Day, eat a delicious side dish, and found out that she made it. Since she got the recipe from the web, I can only give a web reference to avoid copyright issues:

Find “Sweet Potato Casserole I” on allrecipes.com

I made our Thanksgiving bird on the next day (Black Friday), and it was almost sinfully delicious. We had my wife’s parents and grandmother over for the meal (after their shopping trip). One of our guests, who will remain semi-anonymous to protect the guilty, ate both my turkey legs. He apologized afterwards by saying, “I’m sorry Ted that I made such a pig out of myself, but this was the best turkey I’ve ever had.” Again, the recipe was taken from the web:

Find “Good Eats Roast Turkey”, Recipe courtesy Alton Brown, on foodnetwork.com

In addition to the written instructions, I would suggest viewing the videos on the web page. I followed the recipe exactly, except for the stuffing. I used my traditional stuffing of chopped onion, celery and rosemary sprigs.

Oh, and one last thing. The turkey we had on Thanksgiving Day at Andrea’s house was the ‘second best’ one I’ve ever had. It was made by my son-in-law. I found out later that he had searched the web and used the Alton Brown recipe too.

Ted Trakas

Notes.

- To make the “Good Eats” turkey, I used: plenty of spread-out newspapers while handling the raw meat to limit contamination; a 5-gal bucket from Home Depot lined with a kitchen garbage bag to brine the bird; aluminum foil in the pan to help clean up; and no loose vegetables to avoid burning at high heat; and Pyrex temperature probe to monitor doneness.

References:

- “Sweet Potato Casserole I”
<http://allrecipes.com/Recipe/Sweet-Potato-Casserole-I/Detail.aspx?src=etaf>
- “Good Eats Roast Turkey”, Recipe courtesy Alton Brown
<http://www.foodnetwork.com/recipes/alton-brown/good-eats-roast-turkey-recipe/index.html>