

FOOD

Perfect Roast Turkey

Total time is about 3 hr 20 minutes, making about 8 to 12 servings.

Ingredients:

- 1 (12 pound) fresh turkey
- Kosher salt
- Freshly ground black pepper
- 1 large bunch fresh thyme
- 1 lemon, halved
- 3 Spanish onions
- 1 head garlic, halved crosswise
- 4 tablespoons melted butter
- 1/4 to 1/2 cup good olive oil
- 8 carrots, peeled and cut in 2-inch chunks
- 10 red new potatoes, quartered
- 3 heads fennel, fronds removed, and cut in wedges through the core



Directions:

1. Preheat the oven to 350 degrees F.
2. Take the giblets out of the turkey and wash the turkey inside and out. Remove any excess fat and leftover pinfeathers and pat the outside dry. Place the turkey in a large roasting pan. Liberally salt and pepper the inside of the turkey cavity. Stuff the cavity with the thyme, lemon, 1 onion, quartered, and the garlic. Brush the outside of the turkey with the butter and sprinkle again with salt and pepper. Tie the legs together with string and tuck the wing tips under the body of the turkey. Peel and slice the remaining onions, toss them with olive oil, and scatter them around the turkey.
3. Roast the turkey for 1 hour. Toss the carrots, potatoes, and fennel with the olive oil and add to the roasting pan. Return the pan to the oven and continue to roast for about 1 1/2 hours more, or until the juices run clear when you cut between the leg and the thigh. Remove the turkey to a cutting board and cover with foil for 20 minutes. Stir the vegetables and return the pan to the oven. Continue to cook the vegetables while the turkey rests. Slice the turkey and serve on a platter with the roasted vegetables.

Mixed Mashed Root Vegetables

Ingredients:

- 3 pounds assorted root vegetables, such as carrots, parsnips, turnips, and rutabaga, coarsely chopped
- 4 garlic cloves
- 1 teaspoon salt
- 2 cups Greek yogurt or heavy cream
- 1/2 cup (1 stick) unsalted butter/margarine
- 1 handful fresh thyme sprigs
- 1 handful fresh rosemary sprigs
- 2 bay leaves
- Kosher salt and freshly ground black pepper
- 1 bunch fresh chives, chopped
- Extra-virgin olive oil



Directions:

1. Place all the vegetables and garlic in a large pot and fill with cool water to cover; season with a teaspoon of salt. Bring to boil over medium heat and simmer for about 30 minutes, until the vegetables are very tender.
 2. While the vegetables are cooking, combine the yogurt, butter, and herbs in a pot and heat over low flame to melt the butter and infuse the herb flavor into the cream - do not allow to boil. Shut off the heat, cover, and let steep until needed. When ready to use, remove the herb stems and the bay leaves.
 3. Drain vegetables and put them into a large mixing bowl. Mash with a potato masher. Stir in the warm cream mixture and mix until the liquid is absorbed and the vegetables are smooth; season with salt and pepper. Put the mashed root vegetables in a serving bowl, garnish with chopped chives and drizzle with a healthy dose of olive oil.
- Note:** For a fancier dish, separate the vegetables and mash separately, then put them side-by-side in a dish (or a spiral pattern).



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