

A close-up photograph of a perfectly roasted turkey with golden-brown, herb-crusted skin. The turkey is nestled in a silver metal roasting pan, surrounded by fresh green herbs and vegetables. A person wearing a white apron is visible in the background, their hands near the turkey, suggesting it is being prepared or served. The scene is set on a dark wooden surface.

WILLIAMS-SONOMA

FIFTY YEARS OF TRADITION

# Thanksgiving

2006

*“Thanksgiving is a time for traditions and continuity. It’s an occasion when families and close friends gather together and share a feast that both evokes fond memories and renews ties. If you are preparing the meal this year, make sure that you can also enjoy the day with your guests. Planning ahead will make all the difference.” —Chuck Williams*



## celebrating 50 years

With 50 years of experience in the kitchen, Williams-Sonoma has perfected the art of celebrating Thanksgiving. This year we pay tribute to the holiday with some of our best-loved recipes from years past. From turkey seasoned with herbes de Provence to Chuck Williams' own recipe for a lightly textured, rich pumpkin pie, the feast is certain to be a memorable occasion. Happy Thanksgiving!



## Williams-Sonoma 50th Anniversary Thanksgiving Menu

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### *appetizer*

roasted red pepper pesto crostini

### *main course*

herbes de Provence roast turkey

### *side dishes*

sausage, chestnut and fennel dressing

maple-glazed autumn vegetables

mashed potatoes with bacon and garlic

green beans with brown butter,  
wild mushrooms and walnuts

### *desserts*

free-form apple tart

classic pumpkin pie

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### *tips and techniques*

Thanksgiving timeline

preparing, roasting and carving the turkey

entertaining with wine



# orange-currant scones

*On Thanksgiving Day, treat yourself to a leisurely breakfast that includes our favorite orange-currant scones. The recipe was adapted from one given to Chuck Williams by Judy Rodgers, Executive Chef and Co-Owner of Zuni Café in San Francisco. To get a head start on the scones, you can pulse the dry ingredients in a food processor the night before. The next morning, add the other ingredients as directed in the recipe, roll out the dough and bake the scones. Then enjoy them fresh from the oven.*

2 cups all-purpose flour	½ cup currants
¼ cup sugar	1 egg
3 tsp. baking powder	½ cup heavy cream
½ tsp. salt	Zest of 1 orange
8 Tbs. (1 stick) cold unsalted butter, cut into small pieces	

Preheat an oven to 350°F. Lightly grease a scone pan, or line a baking sheet with parchment paper.

In a food processor, combine the flour, sugar, baking powder and salt and pulse to combine. Add the butter and pulse until pea-size crumbs form. Transfer to a large bowl and stir in the currants.

In a small bowl, whisk together the egg, cream and orange zest until blended and add to the flour mixture. Using a fork, stir to form large, moist clumps of dough.

Turn the dough out onto a lightly floured surface and press together with your hands until the dough comes together. Roll out the dough, flouring as needed, into a 10-inch round about  $\frac{3}{4}$  inch thick. Cut into 8 equal-size wedges. Press each wedge into a well of the prepared scone pan, or place the wedges 1 inch apart on the prepared baking sheet.

Bake until the scones are golden, about 25 minutes. Invert the scone pan onto a wire rack and lift off the pan, or transfer the scones from the baking sheet to the rack. Let the scones cool for 10 minutes before serving. Makes 8 scones.



## planning ahead

The key to stress-free entertaining is to plan ahead. Whether you've cooked many Thanksgiving dinners or are preparing your first one, a timeline makes it easy to stay organized and on schedule. Our tried-and-true timeline has helped many a Thanksgiving cook over the years. We recommend that you begin planning and shopping a week or two in advance. You can prepare much of the food in advance, so you'll have plenty of time to enjoy your family and friends on the day of the feast.



# Thanksgiving timeline

## 1 to 2 weeks before Thanksgiving

- Confirm the number of guests and plan your menu.
- Order the appropriate-size turkey.
- Plan your table settings, serving dishes and decorations, and purchase any additional tableware you need.
- Make your shopping and to-do lists.

## a few days before Thanksgiving

- Carefully read through all the recipes to determine the food and cooking equipment you will need.
- Start your food shopping.
- Organize the serving dishes and beverages and finish getting your house in order.
- Prepare any food that can be done ahead of time, such as pie pastry; chop vegetables for the side dishes.
- If you purchased a frozen turkey, begin thawing it out in the refrigerator.

## the day before Thanksgiving

- If you ordered a fresh turkey, pick it up.
- Complete your food shopping.
- Consult the roasting chart in this booklet and determine when you will need to start preparing the turkey.
- If using fresh bread for the dressing, put it out to dry overnight or toast it in the oven.
- Bake the pies and other desserts.
- Set the table.
- Refrigerate wines that need chilling.

## Thanksgiving Day

- Get up early, have breakfast and organize your day.
- Remove the turkey from the refrigerator and bring to room temperature, 1 to 1½ hours.  
*Note: Do not leave the turkey at room temperature longer than 1½ hours.*
- Prepare the dressing.
- Prepare the turkey and put it in the oven at the determined time. *Note: If you plan to stuff the turkey, do not stuff it until just before you put it in the oven.*
- While roasting and basting the turkey, begin cooking the side dishes.
- Transfer the turkey to a carving board and reheat the side dishes.
- Seat your guests, carve the turkey and serve dinner.



## crostini to taste

To whet appetites for the Thanksgiving feast, we've chosen one of the simplest appetizers: crostini. These versatile Italian antipasti lend themselves to endless variations and can be embellished with toppings to please every palate. Serve the grilled baguette slices with a selection of homemade dips and spreads, such as the roasted red pepper pesto featured here and our White Bean Dip (you'll find the recipe at [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe)). Good-quality prepared toppings are equally delicious.



### ingredients

- 1 baguette, cut into ¼-inch-thick slices
- ¼ cup plus 2 tsp. extra-virgin olive oil
- 2 garlic cloves, peeled
- 2 red bell peppers, roasted, peeled, seeded and coarsely chopped
- 2 Tbs. slivered almonds, toasted
- 3 Tbs. grated Parmigiano-Reggiano cheese
- ¼ cup finely chopped fresh flat-leaf parsley
- 1 tsp. fresh lemon juice
- Pinch of cayenne pepper
- Salt and freshly ground black pepper, to taste
- 4 oz. goat cheese

### equipment

- measuring cups and spoons
- bread knife
- cutting board
- garlic peeler
- pepper roaster
- cheese grater
- lemon juicer
- panini press
- half sheet pan
- pastry brush
- food processor

## roasted red pepper pesto crostini

Preheat an electric panini press according to the manufacturer's instructions.

Arrange the baguette slices on a baking sheet and brush lightly on both sides with the ¼ cup olive oil. Working in batches, place the bread slices on the preheated panini press and cook until light golden brown, 2 to 3 minutes. Transfer to a baking sheet. While the crostini are still warm, rub the top of each slice with 1 of the garlic cloves. Set aside.

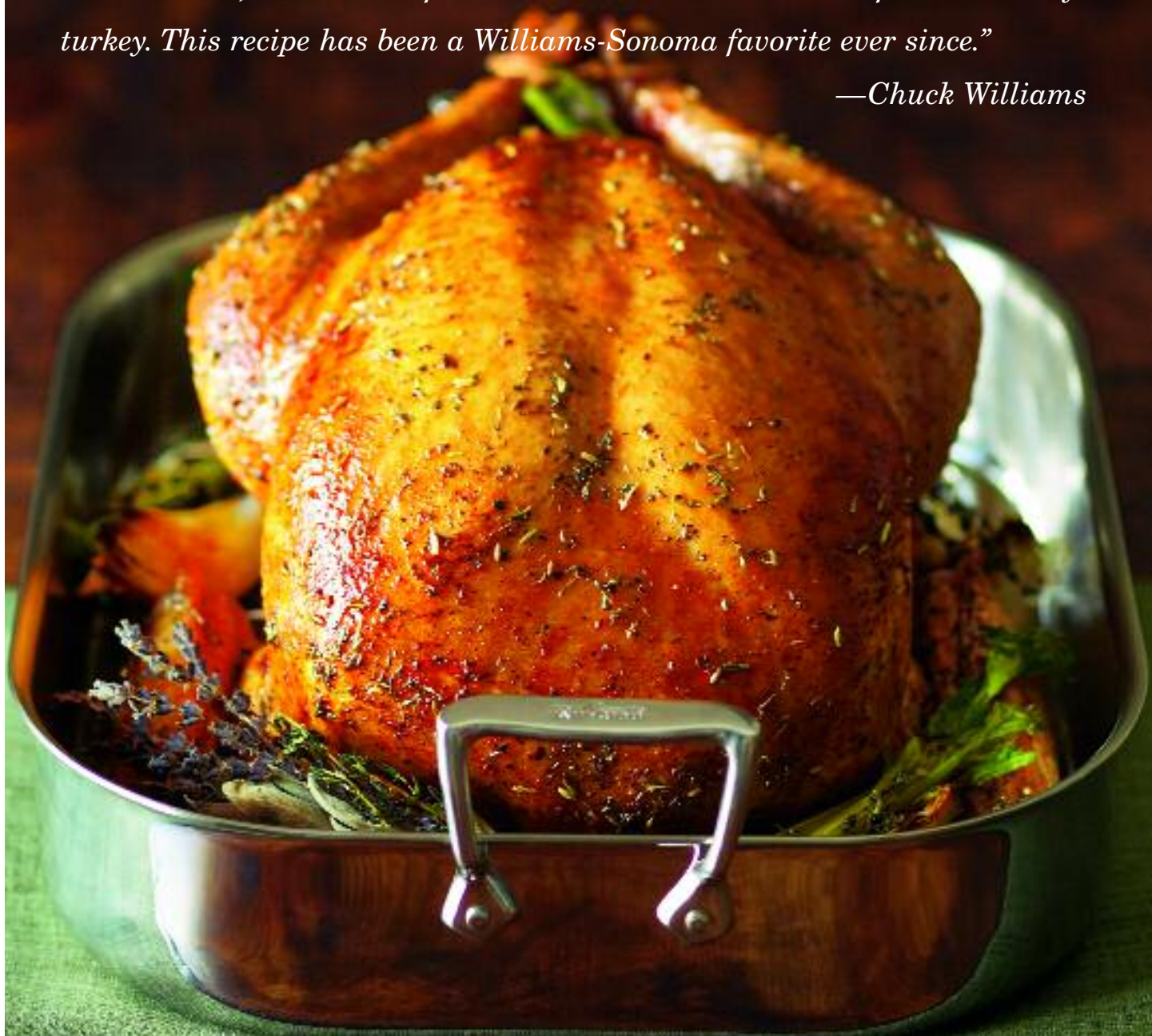
In the bowl of a food processor, combine the bell peppers, the remaining garlic clove, the almonds, cheese, 3 Tbs. of the parsley, the lemon juice, the 2 tsp. olive oil and the cayenne pepper. Pulse until a coarse puree forms. Season with salt and black pepper.

Preheat an oven to 350°F.

Place the crostini in a single layer on a baking sheet. Spread about 2 tsp. of the goat cheese on each crostini. Bake until the cheese is slightly soft and the crostini are warm, about 5 minutes. Transfer to a platter and top each with about 1 Tbs. of the red pepper pesto. Sprinkle with the remaining 1 Tbs. parsley. Makes 24 crostini.

*“The story of this recipe is a simple one. I discovered herbes de Provence on a trip to France in the 1960s and brought some back for my store, which was the first in this country to sell them. When Thanksgiving came around, I decided to feature this delicious herb blend for the holiday turkey. This recipe has been a Williams-Sonoma favorite ever since.”*

*—Chuck Williams*



## herbes de Provence

In Provençal kitchens, recipes for this fragrant combination of dried herbs are closely guarded family secrets. Most blends include some or all of these herbs, often harvested from the household garden: thyme, marjoram, savory, oregano, basil, rosemary, fennel seed and lavender flowers. Seasoning a turkey with herbes de Provence before roasting will produce an exceptionally flavorful bird.



### *ingredients*

1 fresh or thawed frozen turkey, about 16 lb.

1 yellow onion, quartered

2 celery stalks, cut into 2-inch lengths

3 or 4 fresh flat-leaf parsley sprigs

2 to 3 Tbs. herbes de Provence\*

Salt and freshly ground pepper, to taste

4 to 6 Tbs. (½ to ¾ stick) unsalted butter, melted

### *equipment*

measuring cups and spoons

kitchen twine

basting brush

roasting pan and rack

dripless bulb baster

tongs

instant-read thermometer

turkey lifters

carving board

carving knife

## herbes de Provence roast turkey

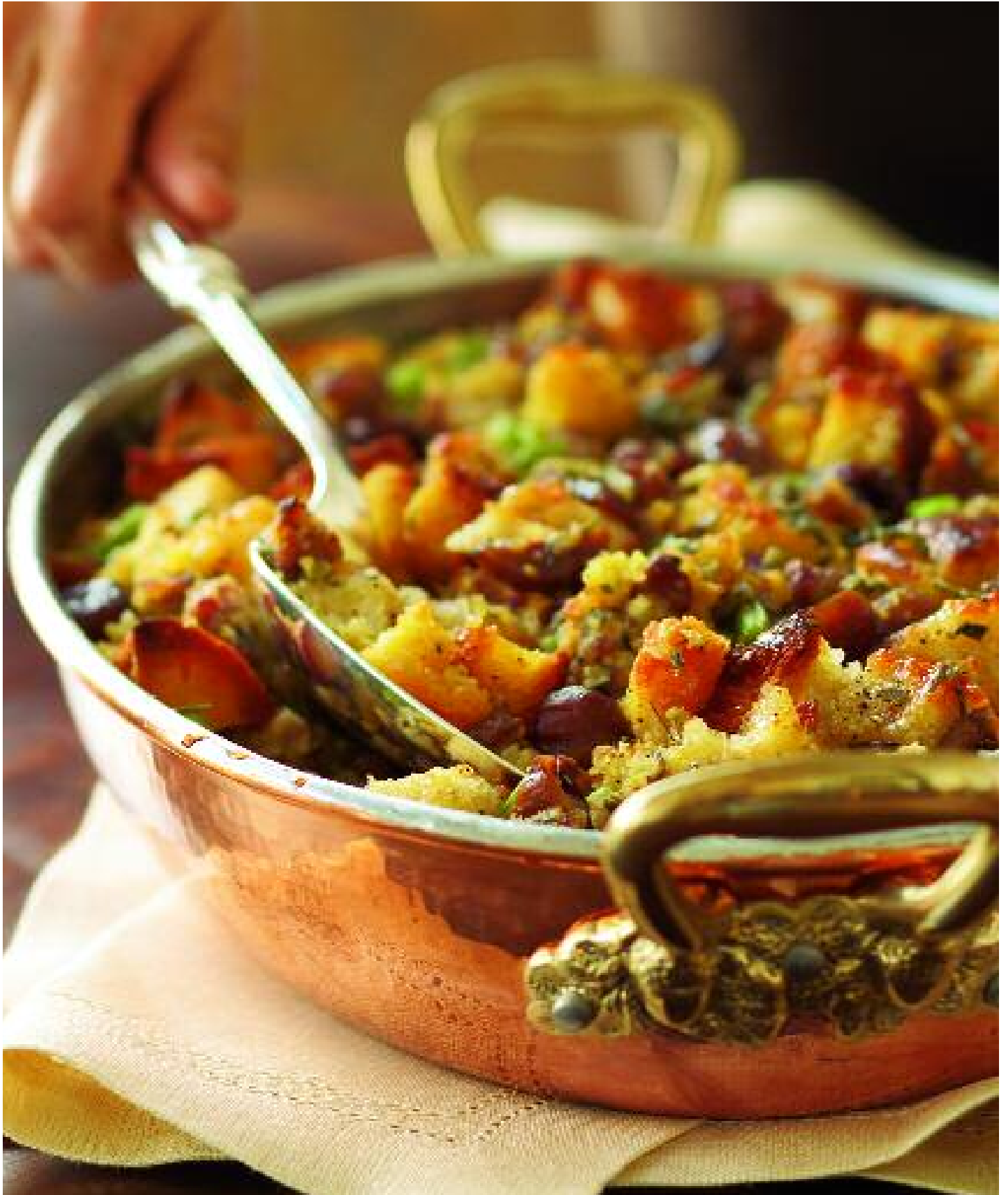
Let the turkey stand at room temperature for 1 to 1½ hours. Do not leave the turkey at room temperature longer than 1½ hours.

Position a rack in the lower third of an oven and preheat to 425°F.

Remove the giblets and neck from the turkey and reserve for making gravy, if desired. Rinse the turkey inside and out with cold water and pat dry with paper towels. Place the onion, celery, parsley and 1 Tbs. of the herbes de Provence in the body cavity, and season with salt and pepper. If desired, truss the turkey with kitchen twine. Brush the turkey with some of the melted butter. Sprinkle with the remaining herbes de Provence and season with salt and pepper.

Place the turkey, breast side down, on a buttered roasting rack in a large roasting pan. Roast for 30 minutes, basting with some of the remaining butter after 15 minutes. Using 2 pairs of tongs or heat-resistant kitchen gloves or mitts, turn the turkey breast side up and reduce the oven temperature to 325°F. Continue roasting, basting with the remaining butter and pan juices every 15 to 20 minutes, until an instant-read thermometer inserted into the thickest part of the breast, away from the bone, registers 165°F, and into the thigh, 175°F. Total roasting time should be 3 to 3¾ hours.

Transfer the turkey to a warmed platter, cover loosely with aluminum foil and let rest for about 20 minutes before carving. Serves 12.





## cooking with fennel

Also known as finocchio, fennel originated in the Mediterranean, where the aromatic bulb vegetable has long been prized for its crisp texture and delicate anise flavor. When selecting fennel, look for smooth, tightly layered bulbs. Prepare the fennel by removing the stems and feathery leaves, then cutting the bulb lengthwise. Gently separate the layers and rinse them well.



### ingredients

- 1 box (16 oz.) focaccia stuffing\*
- 4 Tbs. (½ stick) unsalted butter
- 2 yellow onions, diced
- 4 celery stalks, diced
- 1 large fennel bulb, trimmed and diced
- ½ cup white wine
- 2 cups prepared French chestnuts, roughly chopped\*
- Salt and freshly ground pepper, to taste
- 1 ¼ lb. mild Italian sausage, casings removed
- 6 Tbs. chopped fresh flat-leaf parsley
- 3 to 3 ¼ cups chicken stock, warmed, plus more as needed

### equipment

- measuring cups and spoons
- chef's knife
- cutting board
- casserole dish
- large mixing bowl
- large sauté pan
- wooden spoon
- slotted spoon

# sausage, chestnut and fennel dressing

Preheat an oven to 375°F. Butter a 3 ½- to 4-quart casserole dish.

Put the focaccia stuffing in a large bowl. Set aside.

In a large (5- to 7-quart) sauté pan over medium-high heat, melt the butter. Add the onions, celery and fennel and sauté, stirring occasionally, until soft and translucent, 3 to 5 minutes. Add the wine and cook, stirring to scrape up the browned bits, until most of the liquid has evaporated, about 3 minutes. Add the chestnuts and cook, stirring frequently, for 2 minutes. Season with salt and pepper. Using a slotted spoon, transfer the onion mixture to the bowl with the focaccia stuffing.

Return the pan to medium-high heat. Add the sausage and cook, stirring and crumbling with a wooden spoon, until lightly browned and cooked through, about 10 minutes. Using a slotted spoon, transfer to the bowl with the focaccia stuffing. Add the parsley to the bowl and stir to combine. Stir in 3 cups of the stock. The dressing should be moist but not soggy. Add more stock if needed and season with salt and pepper.

Transfer the dressing to the prepared casserole dish, cover with a piece of buttered aluminum foil and bake for 20 minutes. Remove the foil and continue baking until the top is golden and crispy, 15 to 20 minutes more. Serves 10 to 12.



## maple syrup

Most often associated with breakfast and sweet dishes, maple syrup has a long and diverse culinary history. Native Americans taught colonists how to highlight savory foods with the sweetness of maple sugar, a technique that works equally well with maple syrup. Be sure to use pure maple syrup, which is graded according to quality and color. In general, lighter-colored syrups have a milder, more delicate flavor.



### *ingredients*

6 Tbs. (¾ stick) unsalted butter

1 lb. parsnips, peeled and cut into ½-inch chunks

1 butternut squash, peeled, seeded and cut into 1-inch chunks

1 acorn squash, peeled, seeded and cut into 1-inch chunks

1 Tbs. chopped fresh sage

1 tsp. chopped fresh thyme

¼ cup maple syrup\*

Salt and freshly ground pepper, to taste

1 to 2 Tbs. chopped fresh flat-leaf parsley

### *equipment*

measuring cups and spoons

vegetable peeler

chef's knife

cutting board

herb mincer

electric skillet or large fry pan

wooden spoon

## maple-glazed autumn vegetables

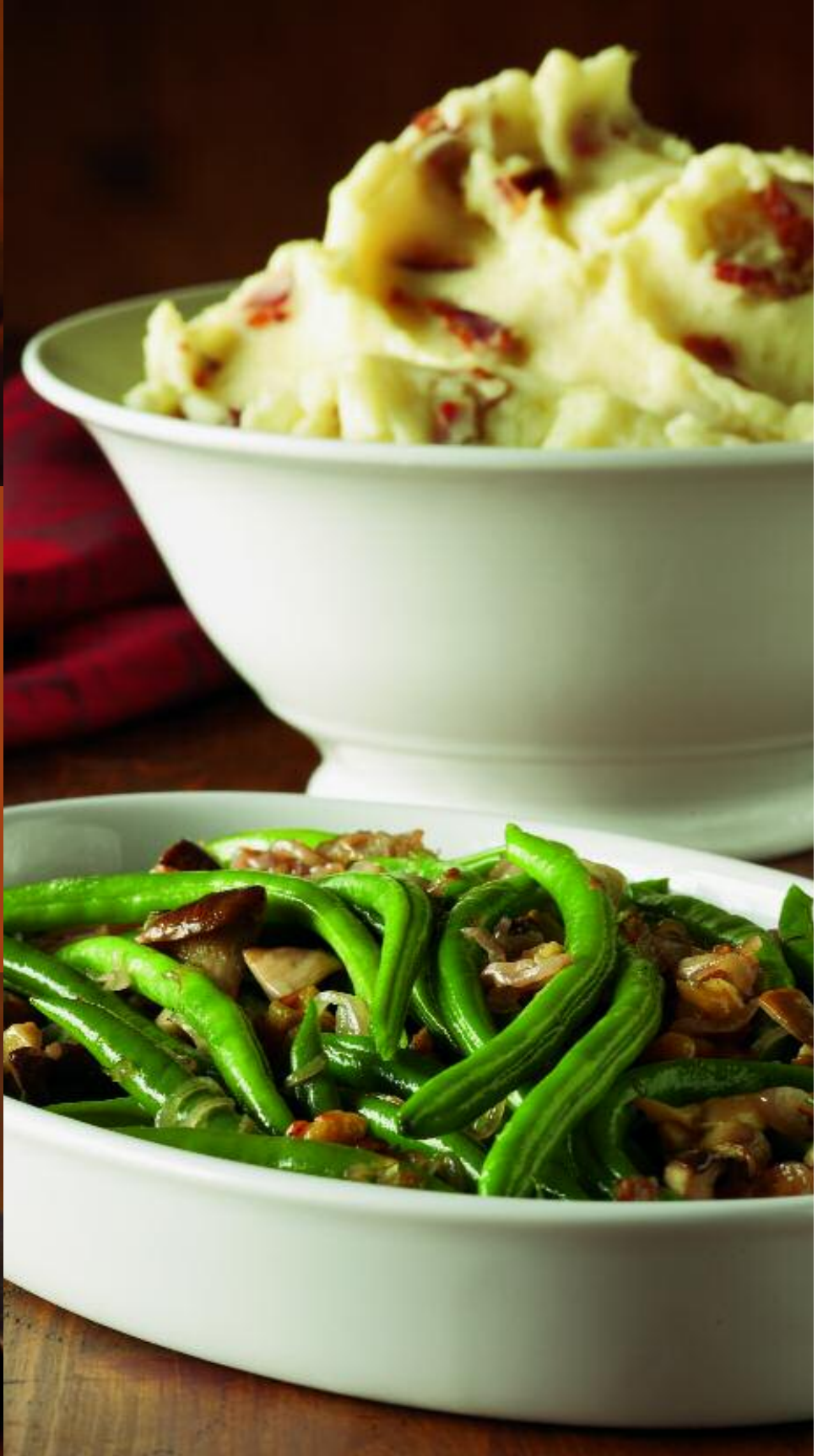
Set an electric skillet to 450°F and melt 4 Tbs. (½ stick) of the butter. Alternatively, melt the butter in a large (12- to 14-inch) fry pan over medium-high heat. Add the parsnips, butternut squash and acorn squash and stir to coat with the butter. Cover and cook until browned, about 5 minutes.

Stir the vegetables and reduce the electric skillet to 400°F, or reduce the heat on the stovetop to medium-low. Cover and cook, stirring occasionally, until the vegetables are tender, 10 to 15 minutes more. Add the sage, thyme, maple syrup and the remaining 2 Tbs. butter. Season with salt and pepper and stir to combine. Transfer to a warmed serving bowl, garnish with the parsley and serve immediately. Serves 10 to 12.



## on the side

When it comes to accompaniments for the Thanksgiving bird, there are as many signature side dishes as there are cooks. Plan on serving a selection of seasonal vegetables and other dishes that offer a pleasing combination of colors, flavors and textures. Here we offer two recipes to complement your family favorites. Our mashed potatoes enriched with crispy bacon and roasted garlic puree are exceptionally fluffy when prepared with a potato ricer. Brown butter adds a delicious nutty taste to green beans.



### *ingredients*

6 lb. russet potatoes, peeled and cut into 2-inch pieces

2 tsp. salt, plus more, to taste

¾ lb. bacon, cut into ½-inch pieces

3½ cups half-and-half

2 Tbs. roasted garlic puree\*

Freshly ground pepper, to taste

### *equipment*

measuring cups and spoons

vegetable peeler

chef's knife

cutting board

large stockpot

colander

large saucepan

slotted spoon

potato ricer or potato masher

wooden spoon

### *ingredients*

Kosher salt, to taste, plus 1 tsp.

2 lb. green beans, trimmed

8 Tbs. (1 stick) unsalted butter

8 shallots, thinly sliced

8 oz. wild mushrooms, brushed clean, stemmed and roughly chopped

Freshly ground pepper, to taste

1 cup toasted walnuts, chopped

### *equipment*

measuring cups and spoons

chef's knife

cutting board

nut chopper

large pot

slotted spoon

mixing bowls

colander

large sauté pan

tongs

## mashed potatoes with bacon and garlic

Put the potatoes and the 2 tsp. salt in a large (8- to 12-quart) stockpot and add water to cover the potatoes by 3 inches. Bring to a boil over medium-high heat, reduce the heat to medium-low and simmer until the potatoes are tender when pierced with a fork, 15 to 20 minutes. Drain well in a colander.

Meanwhile, in a large (3- to 4-quart) saucepan over medium heat, cook the bacon until crisp and browned, about 10 minutes. Using a slotted spoon, transfer to a paper towel-lined plate. Pour the bacon fat into a small bowl and reserve, if desired, for adding to the mashed potatoes.

Return the pan to medium heat and pour in the half-and-half. Heat, stirring to scrape up the browned bits, until small bubbles form around the edges of the pan. Remove from the heat.

Set a potato ricer over the pot and pass the potatoes through in batches. Alternatively, return the potatoes to the pot and mash them with a potato masher. Gradually add the half-and-half, stirring constantly with a wooden spoon, until the potatoes are smooth and creamy. Fold in the bacon, the roasted garlic puree and up to 2 Tbs. of the reserved bacon fat, if using. Season with salt and pepper. Transfer to a warmed serving bowl and serve immediately. Serves 12.

## green beans with brown butter, wild mushrooms and walnuts

Bring a large (8-quart) pot of water to a boil over high heat. Generously salt the water, add the green beans and cook until tender, about 5 minutes. Using a slotted spoon, transfer the beans to a bowl of ice water to stop the cooking. Drain and set aside.

In a large (5- to 7-quart) sauté pan over medium heat, melt the butter and cook until the milk solids start to turn golden brown, about 5 minutes. Add the shallots and cook, stirring occasionally, until tender, about 5 minutes. Add the mushrooms and cook, stirring often, until tender, 5 to 7 minutes. Stir in the 1 tsp. salt and season with pepper. Stir in the green beans and walnuts and cook until the beans are warmed through. Taste and adjust the seasonings with salt and pepper. Transfer to a warmed serving bowl and serve immediately. Serves 10 to 12.





### *ingredients*

#### *For the dough:*

2 cups all-purpose flour  
1/3 cup granulated sugar  
1 1/4 tsp. kosher salt  
16 Tbs. (2 sticks) cold unsalted butter, cut into 1/2-inch pieces  
1/3 to 1/2 cup ice water

#### *For the filling:*

1 cup apple cider, fresh or from concentrate\*  
3 Tbs. granulated sugar  
1 tsp. ground cinnamon  
Pinch of kosher salt  
4 Fuji apples, about 2 lb. total, peeled, cored and thinly sliced  
2 Tbs. unsalted butter, cut into small pieces

Heavy cream for brushing dough

1 1/2 Tbs. Demerara\* or other coarse sugar

Vanilla ice cream for serving

### *equipment*

apple corer/peeler  
food processor  
saucepan  
mixing bowls  
wooden pastry board  
rolling pin

## free-form apple tart

To make the dough, in a food processor, combine the flour, granulated sugar and salt and pulse to combine. Add the butter and pulse until pea-size crumbs form. Add the 1/3 cup water and pulse twice. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly, add more water, 1 Tbs. at a time, pulsing twice after each addition. Turn the dough out onto a work surface and shape into a disk. Wrap with plastic wrap and refrigerate for at least 2 hours or up to 2 days.

To make the filling, in a 1- to 2-quart saucepan over medium-high heat, bring the apple cider to a boil. Reduce the heat to medium and simmer until the cider is reduced to 1/4 cup, about 20 minutes. Transfer to a heatproof bowl and let cool to room temperature. The cider can be covered and refrigerated for up to 5 days.

Preheat an oven to 400°F.

On a lightly floured work surface, roll out the dough into a 14-inch round about 1/8 inch thick. Transfer to a baking sheet and refrigerate while you finish preparing the filling.

In a small bowl, whisk together the granulated sugar, cinnamon and salt. In a large bowl, combine the apples and the sugar mixture and stir to coat. Drizzle the apple cider over the apples and stir to coat.

Remove the tart dough from the refrigerator. Arrange the apple mixture in the center of the dough, leaving a 2-inch border. Dot the surface of the apples with the butter. Gently fold the edges of the dough up and over the apples, pleating loosely and leaving the tart open in the center; take care not to mash the fruit. If the dough starts to crack as you are folding it, let stand at room temperature until it is pliable enough to fold. Refrigerate the tart for 15 minutes.

Brush the dough with cream and sprinkle with the Demerara sugar. Bake until the tart is golden brown and the edges are crispy, 35 to 40 minutes. Transfer to a wire rack and let cool for at least 15 minutes. Serve with vanilla ice cream. Serves 8.

*“This is a traditional pumpkin pie, like the ones I remember from my grandmother’s kitchen. It has a light, rich texture, thanks to the addition of cream.” —Chuck Williams*





### *ingredients*

#### *For the dough:*

2½ cups all-purpose flour

2 Tbs. granulated sugar

2 tsp. salt

16 Tbs. (2 sticks) cold unsalted butter, cut into ¼-inch pieces

6 to 8 Tbs. ice water

1 egg, lightly beaten with 1 Tbs. water

#### *For the filling:*

1¼ cups firmly packed dark brown sugar

1 Tbs. cornstarch

½ tsp. salt

1½ tsp. ground cinnamon

½ tsp. ground ginger

¼ tsp. freshly grated nutmeg

⅛ tsp. ground cloves

2 cups pumpkin puree

3 eggs

1 cup heavy cream

⅓ cup milk

### *equipment*

nutmeg grater

food processor

deep-dish pie dish

decorative piecrust cutters

pie weights

# classic pumpkin pie

To make the dough, in a food processor, combine the flour, granulated sugar and salt and pulse to combine. Add the butter and pulse until the mixture resembles coarse meal. Add the 6 Tbs. ice water and pulse twice. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly, add more water, 1 tsp. at a time, pulsing twice after each addition. Turn the dough out onto a work surface and divide in half. Shape each into a disk. Wrap with plastic wrap and refrigerate for at least 2 hours or up to 2 days.

Remove the dough from the refrigerator and let stand for 5 minutes. Place 1 dough disk between 2 sheets of lightly floured waxed paper and roll out into a 12-inch round about ⅜ inch thick. Transfer to a 9-inch deep-dish pie dish and press the dough into the dish. Trim the edges, leaving a ½-inch overhang. Fold under the excess dough and, using your thumb, decoratively flute the edges. Roll out the remaining dough disk in the same manner. Using decorative piecrust cutters, cut out about 30 cutouts and transfer to a parchment-lined baking sheet. If desired, use the tip of a paring knife to create details on the cutouts, such as veins on the leaves. Place the piecrust and the cutouts in the freezer for 30 minutes.

Position a rack in the lower third of an oven. Place a baking sheet on the rack. Preheat the oven to 400°F.

Brush the edges of the crust with the egg mixture. Line the piecrust with parchment paper and fill with pie weights. Place the pie dish on the preheated baking sheet in the oven and bake for 20 minutes. Carefully remove the parchment and weights and bake until the crust is light golden, about 5 minutes more. Transfer to a wire rack and let cool completely.

Meanwhile, reduce the oven temperature to 375°F. Brush the cutouts with the egg mixture and bake until golden, 15 to 20 minutes. Transfer the baking sheet to a wire rack and let cool. Leave the oven set at 375°F.

To make the filling, in a bowl, whisk together the brown sugar, cornstarch, salt, cinnamon, ginger, nutmeg and cloves. Add the pumpkin, eggs, cream and milk and whisk to combine.

Pour the filling into the cooled piecrust and bake until the center is set, 60 to 65 minutes, covering the edges of the crust with aluminum foil if they brown too quickly. Transfer the pie to a wire rack and let cool completely, at least 2 hours, before serving. Arrange the cutouts on the cooled pie. Serves 10.



## choosing a turkey

The turkey will take center stage at your Thanksgiving feast, so select the bird with care. A turkey that weighs at least 10 lb. is the best choice. For the most delicious results, buy a fresh turkey rather than a frozen one. Organic, free-range and heritage birds are raised on natural feed and allowed to roam, which gives the meat better flavor. It is also moister than meat from frozen turkeys. Fresh turkeys are easy to find during the holidays, although you will probably need to order one in advance. Plan to pick up your fresh turkey (or have it delivered) the day before you will be roasting it, and store it in its original wrapping in the coldest part of the refrigerator.

### what size turkey to buy

To ensure ample servings for Thanksgiving dinner as well as generous leftovers, allow for 1 to 1¼ lb. of turkey per person.

### trussing an unstuffed turkey

Trussing, or tying, a turkey into a compact shape ensures it will cook evenly. After the turkey is roasted and the twine is removed, the bird will still hold its shape for easier carving.

Set the turkey breast side up. Cross the legs and loop a piece of kitchen twine over, around and under the crossed legs several times, tying securely. *(Photo a)*

Tuck the first joint of each wing under the body of the bird. *(Photo b)*

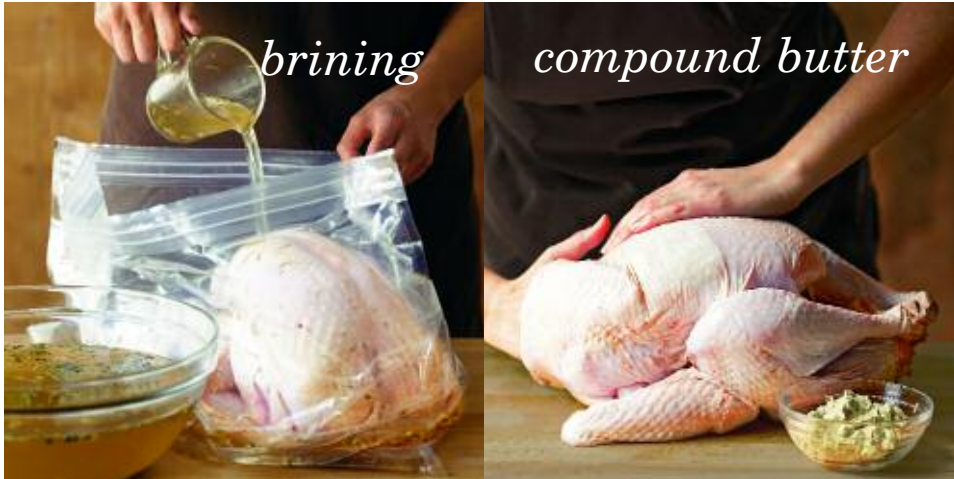
### trussing a stuffed turkey

Fill the body and neck cavities loosely with dressing. Pass trussing pins through the skin on both sides of the cavity. Cut a generous length of twine and, starting at the topmost pin, lace the twine back and forth as you would shoelaces. Pull it snug and tie securely at the bottom. *(Photo c)*

Pull the neck skin over the dressing and fasten it underneath with trussing pins or sturdy toothpicks.

Truss the legs and tuck the wings under as directed above for an unstuffed turkey. *(Photos a & b)*





## brining a turkey

For an exceptionally moist and flavorful turkey, brine the bird before roasting. A time-honored method of preserving foods before the days of refrigeration, brining is regaining popularity with today's Thanksgiving cooks. A brining solution combines water with salt and often other flavorings, such as herbs, garlic and spices. As the turkey soaks, the salt penetrates the meat, drawing in moisture and other seasonings. Use a brining bag or a large container to soak the bird in the solution overnight in the refrigerator, then roast as directed in your recipe.

## using a compound butter

Rubbing the turkey with a compound butter is a classic technique that yields delicious results. Made by combining room-temperature butter with dried or fresh herbs or other seasonings, the flavored butter is rubbed under the skin and on the outside of the bird before cooking. As the turkey roasts, the butter melts into the meat, so the turkey stays moist and emerges with a crisp, golden-brown skin. The butter also enhances the pan drippings, resulting in an especially rich, savory gravy.

## injecting flavored liquid

Injecting the turkey with a flavored liquid is a quick and easy method for producing a tender, succulent bird. Before roasting, use a flavor injector to insert a marinade deep into the meat. This helps keep the turkey moist and juicy as it cooks while imparting complex layers of flavor. You can use this simple method with a variety of cooking techniques, including roasting, deep-frying and barbecuing. Our Roast Citrus Turkey calls for an injector to flavor the bird; you'll find the recipe at [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe).

*Note: Turkey brine blend, brining bag and flavor injector are available at Williams-Sonoma stores.*

## preparing the turkey

Some advance planning will ensure that your turkey is perfectly cooked when you're ready to eat dinner. If you purchased a frozen turkey, allow time for it to thaw in the refrigerator; this may take 2 to 5 days, depending on the size of the bird.

Determine how much time you will need to prepare the bird for roasting. This might include injecting it with a marinade, rubbing it with a compound butter or brining (which needs to be started the day before).

Calculate the roasting time based on the turkey's weight, and allow 20 to 30 minutes for the bird to rest before being carved.

When working with raw poultry, keep these food safety tips in mind: Before and after handling raw ingredients, wash your hands with warm water and soap, and thoroughly wash cutting boards and utensils that come in contact with the food.



## what size pan to use

Roast your turkey on a rack in an open pan. If you use a foil roasting pan, double it for extra strength.

Turkey	Minimum Pan Size
up to 12 lb.	14" x 10" x 2¾" high (small)
up to 16 lb.	15¾" x 12" x 3" high (medium)
up to 20 lb.	16" x 13" x 3" high (large)

## the right temperature

A good roasting thermometer is indispensable for determining when the turkey is properly cooked. You can use either an instant-read or a leave-in thermometer.

An instant-read thermometer is inserted into the roasting meat periodically to gauge the temperature. This compact tool is standard equipment in professional kitchens.

A leave-in thermometer stays in the meat as it roasts. You can check the temperature without opening the oven door and letting heat escape. Our voice-alert thermometer signals with a beep or a voice at 30, 15, 10, 5 and 1-minute intervals to check the turkey. You can be away from the kitchen but still monitor the bird as it roasts.

## roasting the turkey

Remove the turkey from the refrigerator 1 to 1½ hours before roasting. Do not leave the turkey at room temperature longer than 1½ hours. Roasting times are calculated for an unstuffed turkey roasted at 400°F, breast side down, for the first 45 minutes, then turned breast side up and roasted at 325°F until done (see "testing for doneness" below).

### roasting a stuffed turkey

Stuff the turkey just before putting it in the oven (do not stuff it earlier). Spoon the dressing loosely into the body and neck cavities. Do not overfill, as the dressing will expand during roasting. Truss the turkey according to the instructions on the previous page. To facilitate removing the stuffing, first line the inside of the cavity with a double layer of cheesecloth, allowing it to extend beyond the cavity by a few inches. Then spoon the stuffing inside. After roasting the bird, gently pull the overhanging cheesecloth and the stuffing will slip out easily, neatly tucked inside the cheesecloth.

To ensure an evenly cooked stuffed turkey, roast the bird slowly, breast side up, covering the breast loosely with foil for the first two-thirds of the roasting time. Using the chart at right, add about 30 minutes to the total cooking time for stuffed birds weighing 16 lb. or less, and about 1 hour for stuffed birds weighing more than 16 lb.

### testing for doneness

The breast and thighs must reach different internal temperatures for ideal doneness. The breast should register 165°F, and the thigh, 175°F. Begin testing for doneness 30 minutes before the total roasting time is reached.

To test the breast using an instant-read thermometer, insert it into the meatiest part, several inches above the wings. *(Photo a)*

To test the thigh, insert the instant-read thermometer away from the bone, alongside the opening of the main cavity under the drumstick. This is the meatiest part of the thigh. *(Photo b)*

If using a voice-alert thermometer, program it to signal with a beep or a voice, then insert the probe into the turkey before roasting; keep it in throughout the cooking process. *(Photo c)*

# carving the turkey

After the turkey has rested for 20 to 30 minutes, you are ready to begin carving. You can carve the bird in the kitchen and bring the meat to the table on a warmed platter. Or, if you're feeling confident with your knife skills, you can carve at the table. Begin carving on one side of the bird and completely carve this side before moving on to the other. The basic steps are described below.

## removing the legs and wings

With the turkey placed breast side up, cut through the skin between the leg and body. Pull the leg outward to locate the joint at the body, then cut through the joint to remove the leg. Remove each wing in the same manner. *(Photo a)*

## carving the drumsticks and thighs

Cut between the joint to separate the drumstick and thigh. Secure the drumstick with the fork and slice the meat lengthwise along the bone, turning after each slice. Place the thigh, flat side down, and slice the meat parallel to the bone. *(Photo b)*

## carving the breast

Insert the fork close to the breastbone to steady the bird. Make a preliminary cut through the breast meat just above the leg and shoulder joints. Then, starting near the breastbone, carve the meat vertically into thin slices, cutting parallel to the rib cage, ending each slice at the preliminary cut. *(Photo c)*

## roasting the turkey

*Allow 13 to 15 minutes per pound.*

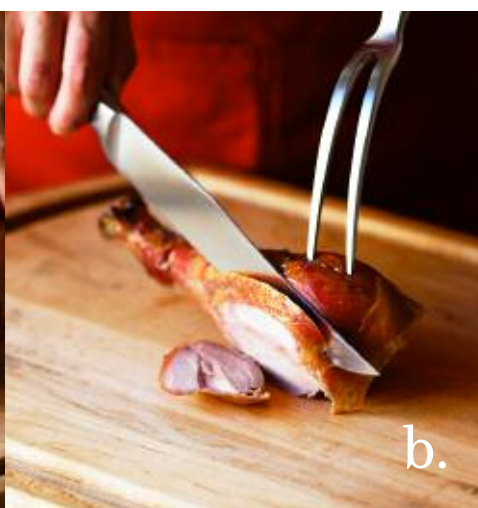
Turkey	Roasting Time
10 to 12 lb.	2½ to 3 hours
12 to 14 lb.	2¾ to 3¼ hours
14 to 16 lb.	3 to 3¾ hours
16 to 18 lb.	3¼ to 4 hours
18 to 20 lb.	3½ to 4¼ hours
20+ lb.	3¾ to 4½ hours

## roasting tips

The turkey will continue to cook internally once it is removed from the oven, so you may remove it when the thermometer registers 3 to 4 degrees below the minimum temperature. Cover the bird loosely with aluminum foil while it rests.

After taking the turkey out of the oven, let it rest for 20 to 30 minutes. This allows time for some of the juices to be absorbed back into the meat, which makes it easier to carve and more moist. If roasting a stuffed bird, be sure the dressing reaches 165°F. Remove all of the dressing at serving time.

After dinner, remove any remaining meat from the bones and refrigerate the leftovers.





# entertaining with wine

## selecting wine

Matching a single wine with the many flavors of the Thanksgiving feast can be challenging. A good solution is to offer both a white and a red. For the white, try a crisp Chardonnay or a spicy Gewürztraminer, and for the red, a Pinot Noir, a medium-bodied Zinfandel or this year's Beaujolais Nouveau. Allow one bottle for every two or three wine drinkers.

## choosing wineglasses

Ideally, each place setting should include a different glass for each wine served. Classically shaped wineglasses are best for concentrating the aroma and bringing out the flavor of wines. If you're limited to a single glass, a large white-wine glass or an all-purpose balloon wineglass is a perfectly acceptable choice. For Champagne and sparkling wines, use tall flutes, which trap bubbles and enhance effervescence.

## decanting

Decanting is the best way to enhance the flavors of different varietals and present them at the table. Aged red wines are decanted to allow the sediment to remain at the bottom of the bottle; they should be decanted just before serving. Decant young red wines a couple of hours in advance so they have time to aerate and release their bouquet. Because white wines are served at a cooler temperature, they should be decanted shortly before serving.

## serving

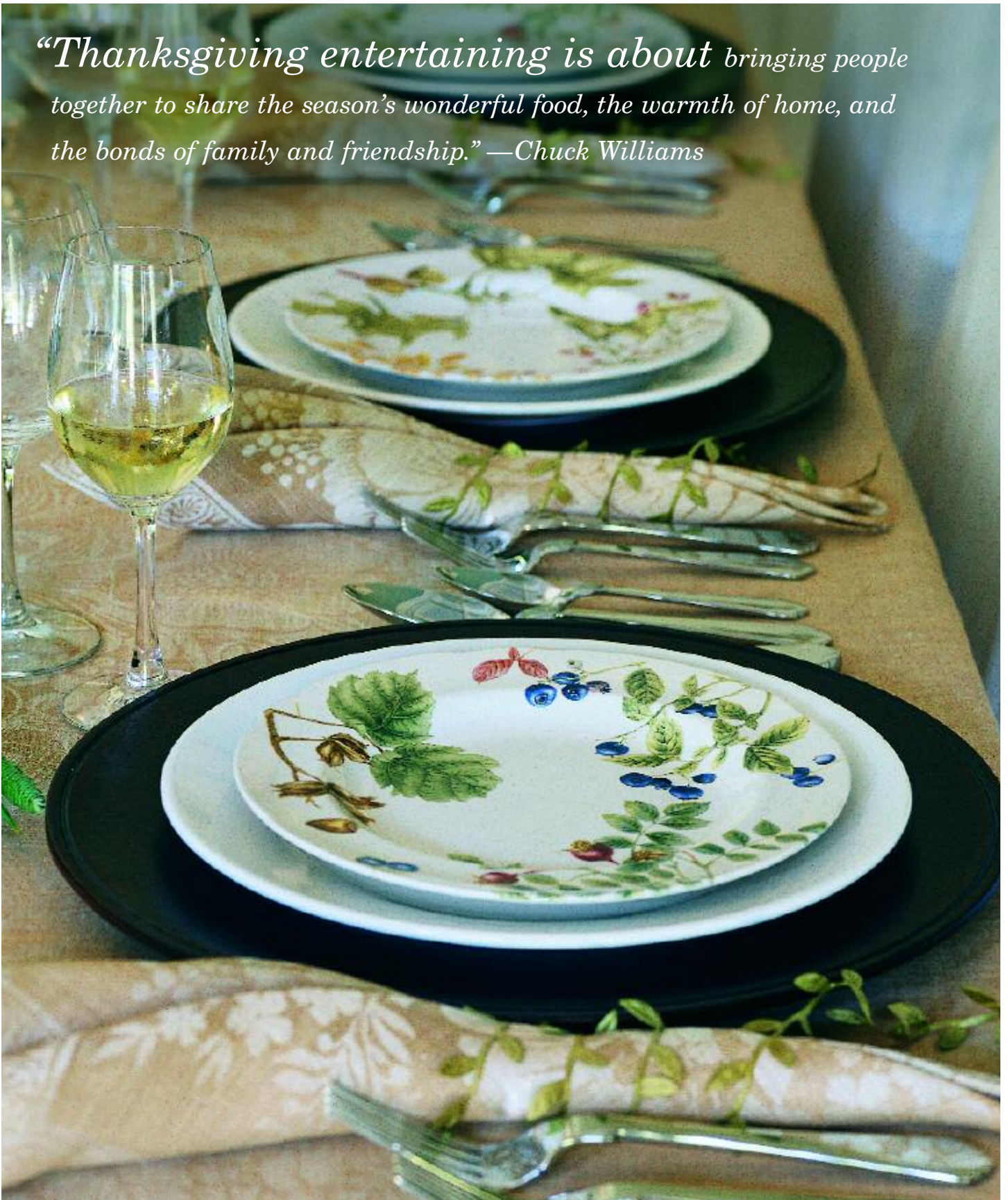
Once guests are seated, fill wineglasses one-third full. Serve sparkling wines well chilled (42° to 45°F) as an aperitif, with the first course or throughout the meal. Chill white wines to 45° to 50°F and serve red wines at cool room temperature.

## storing

When storing opened bottles of wine, it's best to keep them in an environment with a constant temperature of 50° to 65°F. The simplest way to prevent oxidation, or the mixing of outside air with the wine, is to rest the bottles on their sides—in a wine rack, for example—to keep their corks moist and swollen. There are also a number of wine-preservation systems that quickly and effectively reduce air contact with the wine, preserving its quality for several days.



*“Thanksgiving entertaining is about bringing people together to share the season’s wonderful food, the warmth of home, and the bonds of family and friendship.” —Chuck Williams*





Our Internet site features a wealth of recipes for turkey, dressing and side dishes. You'll find cranberry-glazed turkey, corn bread–apricot dressing, green beans with glazed shallots and much more. Go to [williams-sonoma.com/thanksgiving](http://williams-sonoma.com/thanksgiving).

For many people, the best part about Thanksgiving is enjoying all those wonderful leftovers. We offer delicious recipes like Thanksgiving panini and turkey croquettes at [williams-sonoma.com/thanksgivingleftovers](http://williams-sonoma.com/thanksgivingleftovers).