

WILLIAMS-SONOMA

*The Perfect*  
Thanksgiving

2004





## Thanksgiving is a holiday founded upon the traditions

of hospitality, giving thanks—and, of course, old-fashioned home cooking. This time-honored feast is the most elaborate meal that many of us will prepare and serve all year.

To inspire a relaxed celebration, we've created a menu that will leave you plenty of time to enjoy the wonderful food and company. Showcasing favorite autumn flavors, the recipes streamline preparation by incorporating some of our premium specialty foods, including butternut squash puree, turkey stock and pecan pie filling. These delicious shortcuts will save you time in the kitchen while preserving the homemade taste of each dish.

Whether you've cooked many Thanksgiving dinners or are preparing your first one, you'll find that a little planning and the proper tools will ensure a pleasurable cooking experience and superb results. We offer tips on choosing the right-sized turkey and roasting pan, along with step-by-step instructions for trussing, roasting and carving the bird. We also include a timeline for organizing, cooking and serving the feast, plus ideas for planning your table setting.

Happy Thanksgiving!

Williams-Sonoma



## slow cooking

With its sweet, earthy taste, butternut squash soup is a favorite for Thanksgiving. Here, we prepare the soup in a slow cooker, which helps to deepen and meld the flavors. It also frees up valuable space on your stovetop. For added convenience, we use a stick blender to puree the soup directly in the slow cooker.

A slow cooker is handy not just for Thanksgiving dinner but whenever you are entertaining and stovetop and oven space are at a premium. You can prepare a dish hours in advance, be it a soup, stew or braised meat, and let the food cook unattended. Then the cooker keeps the finished dish warm until serving time. This appliance is also ideal for cooking weeknight meals for the family.



### ingredients

1 Tbs. unsalted butter

1 yellow onion, thinly sliced

4 cups butternut squash puree\*

1 Granny Smith apple, peeled, cored and thinly sliced

2 cups chicken stock\*

2 small bay leaves

3 tsp. salt

1/2 cup crème fraîche

1/4 tsp. ground coriander (optional)

1/4 tsp. grated peeled fresh ginger (optional)

8 baguette slices, each 1/2 inch thick, lightly brushed with olive oil and toasted until golden brown

### equipment

Measuring cups and spoons

3-qt. sauté pan

Slow cooker

Stick blender

Ladle

## butternut squash soup

In a sauté pan over medium heat, melt the butter. Add the onion and cook until soft, about 10 minutes. Transfer the onion to a slow cooker. Add the squash puree, apple, stock, bay leaves and salt to the slow cooker and stir to combine. Cover and cook for 2 hours according to the manufacturer's instructions.

Remove the bay leaves and discard. Add the crème fraîche. Using a stick blender, puree the soup directly in the slow cooker until smooth. Stir in the coriander and ginger. Ladle the soup into warmed soup bowls and garnish each with a toasted baguette slice seasoned with salt and pepper. Serve immediately. Serves 8.

For more squash soup recipes, go to [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe) and search for squash soup.





#### ingredients

*For the flavor injector mixture:*

1 cup turkey stock\*

1 cup fresh orange juice

1 Tbs. orange zest

1 Tbs. lemon zest

1/4 cup kosher salt

2 Tbs. firmly packed light brown sugar

1 fresh turkey, 16 to 18 lb.

1 bunch fresh sage

4 Tbs. (1/2 stick) unsalted butter, melted

Salt and freshly ground pepper, to taste

*For the gravy:*

1 jar (17 oz.) turkey gravy base\*

1 1/2 cups milk or turkey or chicken stock\*

#### equipment

Measuring cups and spoons

2-qt. saucepan

Blender

Large roasting pan and rack

Flavor injector

Instant-read thermometer

Carving board

Carving knife

## roast citrus turkey

To make the flavor injector mixture, in a saucepan over medium-high heat, combine the stock, orange juice, orange and lemon zests, salt and brown sugar. Bring to a boil and boil for 5 minutes, stirring to dissolve the salt and brown sugar. Transfer to a glass bowl and nestle the bowl in a larger one filled halfway with ice and water. Let cool completely. Transfer half of the mixture to a blender and blend on high speed for 1 minute. Pour through a fine-mesh sieve set over a bowl. Repeat with remaining mixture. Set aside.

Preheat an oven to 425°F.

Rinse the turkey inside and out with cold water and pat dry with paper towels. Place the turkey, breast side up, on a rack in a large roasting pan. Gently slide your fingers under the breast to loosen the skin and insert about 12 large sage leaves, spacing them evenly. Place the remaining sage sprigs in the body cavity. Truss the turkey if desired. Submerge the flavor injector needle into the stock mixture and pull the plunger upward to draw in the liquid. Insert needle 2 to 3 inches into the meat and push the plunger. Repeat in 6 to 10 places along breast and thighs.

Brush the turkey with the melted butter and season with salt and pepper. Roast for 30 minutes, then reduce the oven temperature to 350°F. Continue roasting until an instant-read thermometer inserted into the thickest part of the breast, away from the bone, registers 165°F and the thigh registers 175°F, about 2 1/2 hours more. If the breast begins to cook too quickly or the skin begins to get too dark, cover the turkey loosely with aluminum foil. Transfer the turkey to a carving board, cover loosely with foil and let rest for 20 minutes before carving. Reserve 2 Tbs. of the pan drippings for the gravy.

To make the gravy, pour the turkey gravy base into a saucepan. Whisk in the pan drippings and milk. Bring to a simmer over medium heat, then reduce the heat to low and keep warm until ready to serve. Carve the turkey and arrange on a warmed platter. Transfer the gravy to a warmed sauceboat and pass alongside. Serves 12 to 14.

For more turkey recipes, go to [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe) and search for roast turkey.





## versatile focaccia

When it comes to dressing, there are as many variations on this savory side dish as there are cooks who prepare it. Our focaccia stuffing provides a delicious foundation for an array of added flavors and ingredients. Here, we enhance the all-natural mix with wild mushrooms, Italian sausage, steamed chestnuts and an assortment of fresh herbs.

### ingredients

4 Tbs. (1/2 stick) unsalted butter

1 yellow onion, chopped

8 oz. assorted fresh mushrooms, such as cremini, oyster and shiitake, brushed clean and sliced

1 1/2 cups steamed chestnuts, halved\*

Salt and freshly ground pepper, to taste

12 oz. mild Italian sausage, casings removed

1 tsp. chopped fresh thyme

1 tsp. chopped fresh sage

3 Tbs. chopped fresh flat-leaf parsley

1 box focaccia stuffing\*

1 3/4 to 2 cups turkey or chicken stock\*

### equipment

Measuring cups and spoons

9-by-13-inch ceramic baker

6-qt. sauté pan

Slotted spoon

Melamine mixing bowls



## sausage, chestnut and wild mushroom dressing

Preheat an oven to 375°F. Butter a 9-by-13-inch baking dish.

In a large sauté pan over medium-high heat, melt the butter. Add the onion and sauté until soft, 3 to 5 minutes. Add the mushrooms and sauté until the mushrooms are soft and the onion is translucent, about 5 minutes. Add the chestnuts and sauté for 2 minutes. Season with salt and pepper. Using a slotted spoon, transfer the mushroom mixture to a large bowl.

Return the pan to medium-high heat. Add the sausage and cook, stirring and crumbling with a fork, until cooked through, about 10 minutes. Stir in the thyme, sage and parsley and transfer to the bowl with the mushroom mixture.

Add the focaccia stuffing to the bowl and stir to combine. Stir in 1 3/4 cups of the stock. The dressing should be moist but not soggy. Add more stock if needed.

Spoon the dressing into the prepared baking dish and bake until the dressing is browned on top and heated through, about 1 hour. If the dressing begins to brown too quickly, cover the pan loosely with aluminum foil. Serves 12.

For more dressing recipes, go to [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe) and search for dressing.





## embellishing mashed potatoes

Mashed potatoes enriched with butter, half-and-half and sour cream are delicious on their own—and this dish is amenable to endless embellishments. Here, we fold in roasted garlic paste, which lends a lively kick. Instead of garlic, try adding  $\frac{1}{2}$  cup chopped caramelized onions or  $\frac{3}{4}$  cup sautéed sliced mushrooms.

### ingredients

4 lb. small Yukon Gold potatoes, skins on and left whole

Salt, to taste, plus 1 Tbs.

4 Tbs. ( $\frac{1}{2}$  stick) unsalted butter, at room temperature

$1\frac{3}{4}$  cups half-and-half, warmed

$\frac{1}{2}$  cup sour cream, at room temperature

3 Tbs. roasted garlic paste

Freshly ground pepper, to taste

### equipment

Measuring cups and spoons

Large stockpot or multipot

Colander

Potato ricer

Ceramic or glass mixing bowls



## roasted garlic mashed potatoes

Put the potatoes in a large pot and add water to cover the potatoes by 2 inches. Generously salt the water and bring to a boil over medium-high heat. Reduce the heat to medium and cook until the potatoes are tender when pierced with a fork, about 15 minutes. Drain well in a colander.

Set a potato ricer over a large bowl and pass the potatoes through in batches. Add the butter,  $1\frac{1}{4}$  cups of the half-and-half and the sour cream and stir until smooth, adding more half-and-half until the desired consistency is reached. Stir in the garlic paste, the 1 Tbs. salt and pepper to taste. Transfer to a warmed serving bowl and serve immediately. Serves 10 to 12.

*Note: Potatoes boiled whole in their skins absorb less water and produce lighter, fluffier mashed potatoes.*

For more mashed potato recipes, go to [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe) and search for mashed potatoes.



## braising vegetables

Braising is a technique that involves browning food in oil or butter, then slowly simmering the ingredients in a moderate amount of liquid. Although typically used for meats, this cooking method is ideal for certain vegetables, such as brussels sprouts. Here, the vegetables are simmered in chicken or turkey stock so they emerge tender and tasty—a hearty dish that's ideal for the Thanksgiving feast.

### ingredients

2 lb. brussels sprouts

5 oz. bacon, diced

4 shallots, finely chopped

2 tsp. finely chopped fresh thyme

1<sup>1</sup>/<sub>4</sub> to 1<sup>1</sup>/<sub>3</sub> cups chicken or turkey stock\*

2 Tbs. unsalted butter

3 Tbs. olive oil

3 tsp. salt

### equipment

Measuring cups and spoons

Paring knife

6-qt. sauté pan

Slotted spoon

Melamine bowls

Wooden spoon



## brussels sprouts with bacon and thyme

Cut or pull off any dry outer leaves from the brussels sprouts. Trim away any brown spots and slice off the dry stem end. Cut the brussels sprouts into quarters. Set aside.

Heat a large sauté pan over medium heat. Cook the bacon until golden brown, about 7 minutes. Using a slotted spoon, transfer the bacon to a bowl. Pour off the fat in the pan and discard.

Return the pan to medium heat, add the shallots and thyme and cook until soft, about 5 minutes. Transfer the shallot mixture to the bowl with the bacon. Pour <sup>1</sup>/<sub>4</sub> cup of the stock into the pan and, using a wooden spoon, stir to scrape up the browned bits from the pan bottom. Pour the stock over the bacon mixture.

Using paper towels, wipe out the pan and place over medium-high heat. Melt the butter with the olive oil. Add the brussels sprouts and salt and stir to coat evenly. Cook until the brussels sprouts begin to brown, 3 to 4 minutes. Stir again, then cook for 3 to 4 minutes more. Stir in <sup>1</sup>/<sub>4</sub> cup of the stock. Continue cooking, stirring occasionally and adding more stock as needed, until the brussels sprouts are soft, about 15 minutes more. Add the bacon mixture and any remaining stock and stir to incorporate. Transfer to a warmed serving bowl and serve immediately. Serves 8 to 10.

For more brussels sprouts recipes, go to [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe) and search for brussels sprouts.







## perfect popovers

It's easy to prepare moist, airy popovers with crisp, golden domes when you use the right pan. Our aluminized-steel pan delivers a quick burst of heat, which converts the moisture in the batter to steam, causing it to "pop over" the sides and rise dramatically. The tapered cups are set apart to promote air circulation. For best results, don't overfill the cups; do place the pan on the center oven rack and don't open the oven door during baking.

You can prepare impressive popovers from scratch using this recipe, or try our premium popover mix, made with buttermilk and sea salt. Popovers are a classic accompaniment for the Thanksgiving feast, and they're also delicious for breakfast, paired with butter and jam. Or serve them alongside soups and stews.



### ingredients

4 Tbs. (1/2 stick) unsalted butter,  
melted

6 eggs, lightly beaten

2 cups milk

2 cups all-purpose flour

1 tsp. salt

Unsalted butter for serving (optional)

### equipment

Nonstick cooking spray

Measuring cups and spoons

6-cup popover pan

Ceramic mixing bowls

Whisk

Wire cooling rack

## popovers

Preheat an oven to 450°F. Spray the wells of a standard 6-cup popover pan with non-stick cooking spray. Pour 1/2 tsp. of the melted butter into each cup.

In a bowl, whisk together the eggs and milk, then whisk in 2 Tbs. of the melted butter.

In a large bowl, whisk together the flour and salt, then whisk in the egg mixture. Whisk vigorously until smooth, about 2 minutes. Divide the batter among the prepared cups and bake for 20 minutes. Reduce the heat to 325°F and bake for 15 minutes more. Remove from the oven and invert the pan onto a wire rack.

Let the pan cool, then spray the wells with nonstick cooking spray, pour 1/2 tsp. of the melted butter into each one, and bake the remaining batter. Serve immediately with butter. Makes 12 popovers.

For more popover recipes, go to [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe) and search for popovers.

## ingredients

### *For the dough:*

1¾ cups all-purpose flour

¾ tsp. salt

3 tsp. sugar

12 Tbs. (1½ sticks) cold unsalted butter, cut into ½-inch pieces

4½ to 6 Tbs. ice water

1 egg, lightly beaten

### *For the filling:*

2½ cups pumpkin puree (from about 1½ cans, each 15 oz.)\*

¾ cup firmly packed light brown sugar

½ cup granulated sugar

1 Tbs. plus 1 tsp. all-purpose flour

½ tsp. salt

1½ tsp. cinnamon

½ tsp. ground ginger

½ tsp. freshly grated nutmeg

¼ tsp. ground cloves

3 whole eggs plus 2 egg yolks

1 cup heavy cream

⅓ cup milk

1¼ tsp. vanilla extract

1 Tbs. brandy

Lightly sweetened whipped cream for serving

## equipment

Measuring cups and spoons

Food processor

Cookie sheet

Rolling pin

9-inch deep-dish Emile Henry pie dish

Leaf cutter

Parchment paper

Pie weights

Wire cooling rack

# pumpkin pie

To make the dough, in the bowl of a food processor, combine the flour, salt and sugar and pulse to blend. Add the butter and process in short pulses until the mixture resembles coarse meal. Add 3 Tbs. of the 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. Cut off one-third of the dough and shape into a disk. Shape the remaining two-thirds of the dough into a disk. Wrap the disks separately with plastic wrap and refrigerate for at least 1 hour.

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

Remove the dough from the refrigerator and let stand for 5 minutes. Place the large dough disk between 2 sheets of lightly floured waxed paper and roll out into a 12-inch round about ⅛ inch thick. Brush off the excess flour. Transfer the dough to a 9-inch Emile Henry deep-dish pie dish and fit 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. Using a fork, gently poke holes in several places on the bottom of the crust.

Place the small dough disk between the same 2 sheets of waxed paper, flouring the paper if needed, and roll out the dough to ⅛ inch thick. Using a 1½-inch leaf cutter, cut out about 32 small leaves. Using the back of a paring knife, score leaf veins on each cutout. Brush the edges of the piecrust with the beaten egg, then arrange the leaves on the edges. Cover with plastic wrap and freeze for 15 minutes.

Line the piecrust with parchment paper or aluminum foil and fill with pie weights. Place the pie dish on the preheated cookie sheet and bake for 15 minutes. Remove parchment and weights and bake until the crust is light golden brown, about 5 minutes more. Transfer to a wire rack and let cool completely, about 30 minutes. Reduce oven temperature to 375°F.

Meanwhile, make the filling: In a large bowl, whisk together the pumpkin puree, brown sugar and granulated sugar. Add the flour, salt, cinnamon, ginger, nutmeg and cloves and whisk until smooth. Add the eggs and egg yolks and whisk until combined. Add the cream, milk, vanilla and brandy and whisk until smooth. Pour the filling into the cooled piecrust.

Place the pie dish on the preheated cookie sheet. Bake until the filling is set, about 1 hour and 15 minutes, covering the edges of the crust with foil if they get too brown. Transfer the pie dish to the wire rack and let the pie cool completely, about 4 hours, before serving. Accompany each slice with a dollop of whipped cream. Serves 8 to 10.

*Note: For ideas on using the remaining pumpkin puree, please see the topper on the can for recipes.*

For more pie recipes, go to [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe) and search for pie.





## a creative tart

We put a new twist on classic pecan pie, baking it in the shape of a tart and enriching the dessert with bittersweet chocolate. Crunchy pecans evoke the autumn harvest, and chocolate adds another layer of flavor. To speed preparation, this recipe incorporates our ready-to-use filling that includes mammoth pecan halves, French brandy and pure vanilla.



### ingredients

1 lb. store-bought frozen  
puff pastry, thawed

1 egg, beaten

1 jar (30.5 oz.) pecan pie filling\*

Boiling water, as needed

3 eggs, lightly beaten

4 oz. bittersweet chocolate,  
cut into small pieces

Lightly sweetened whipped cream  
for serving

### equipment

Rolling pin

Two 14-by-4-inch tart pans with  
removable bottoms

Parchment paper

Pie weights

Wire cooling rack

Melamine mixing bowls

Wooden spoon

## chocolate-pecan tarts

Divide the puff pastry in half. Roll out each piece into a 16-by-6-inch rectangle. Fit each piece into a 14-by-4-inch tart pan. Cover with plastic wrap and refrigerate until cold, about 1 hour.

Position a rack in the lower third of an oven and preheat to 400°F.

Line the tart shells with parchment paper or aluminum foil and fill with pie weights. Bake the tart shells until the edges begin to brown, about 15 minutes. Carefully remove the parchment and weights and continue baking until the centers are golden, 7 to 10 minutes more. Transfer the pans to a wire rack and let the tart shells cool completely, about 30 minutes. Brush the shells with the beaten egg. Reduce the oven temperature to 325°F.

Remove the lid from the pecan pie filling jar. Place the jar in a large heatproof bowl and pour enough boiling water into the bowl to come three-fourths of the way up the sides of the jar. Let stand for 15 minutes.

Carefully pour the filling into another large bowl, add the eggs and stir until well combined. Stir in the chocolate. Divide the filling between the tart shells. Bake until the filling is puffed and just set, 15 to 20 minutes.

Transfer the pans to the wire rack and let the tarts cool completely, about 2 hours, before serving. Accompany each slice with a dollop of whipped cream. Serves 10 to 12.

For more tart recipes, go to [williams-sonoma.com/recipe](https://williams-sonoma.com/recipe) and search for tart.







# Thanksgiving timeline

If you are preparing the Thanksgiving meal this year, we know how important it is to be organized. Here are some tips for making the preparation easier.

## 1 to 2 weeks before Thanksgiving

- Confirm the number of guests and plan your menu.
- Order the appropriate-sized 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.

## the day before Thanksgiving

- Pick up the turkey.
- 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.
- Bake the pies and tarts.
- Set the table.

## 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; prepare the gravy and reheat the side dishes.
- Seat your guests, carve the turkey and serve dinner.



## ingredients

Good cooking begins with the finest and freshest ingredients. For the most delicious results, choose a fresh turkey rather than a frozen one. Organic, free-range and heritage turkeys are raised on natural feed and allowed to roam, which gives the meat better flavor.

Whenever possible, shop at a farmers' market and buy the freshest produce available. Fruits and vegetables that are locally grown and ripened in their natural season offer outstanding flavor. Brussels sprouts stay fresh longer when they are purchased on the stalk. For exceptional mashed potatoes, we recommend Yukon Golds, which have a creamy, buttery-tasting golden flesh. When buying herbs, choose ones that look bright and healthy and smell fragrant.

Now is the time to inventory your spice cabinet and replace any outdated seasonings. Whole spices keep about 1 year, and ground spices, about 6 months.



## prep

When preparing Thanksgiving dinner, take a tip from professional chefs, who rely on a technique called *mis en place*, which means “put in place.” Tools and equipment are organized, and ingredients are prepped in advance.

This technique works equally well at home. Before you start cooking, review your recipes and determine which steps can be done ahead of time. For example, the day before the feast, chop the onions and mushrooms for the dressing, and trim and quarter the brussels sprouts. Place the ingredients in separate containers, cover and refrigerate until ready to use. The flavor injector mixture for the turkey can be made in advance and refrigerated.

When you have many tasks to do, it's important to have the right tools, from mixing bowls to wooden spoons. To guide you, each of our recipes includes a list of the essential equipment you'll need.



## roast

Successful roasting begins with a heavy-duty roaster. We offer several types at Williams-Sonoma. All are made of durable materials (aluminum, stainless steel, copper or enameled cast iron) to accommodate a heavy turkey. High sides help contain splatters, and sturdy riveted handles are easy to grasp, even when you're wearing oven mitts.

Place the turkey on a roasting rack, which elevates the bird for faster, more even cooking. This helps to produce clear pan drippings for preparing delicious gravy.

Our turkey recipe calls for brushing the bird with melted butter and roasting it at a high temperature for the first 30 minutes to promote a crisp, golden-brown skin. Then the oven temperature is reduced so both the outer part and the center of the bird slowly roast to juicy perfection.



## bake

Quality tools are indispensable for baking. Be sure to use well-calibrated measuring cups and spoons since the proper proportions of flour, fat and liquid are key to producing a perfect crust. A sturdy rolling pin is essential for rolling out pie and tart dough without stretching, tearing or overworking it.

Both our pumpkin pie and chocolate-pecan tart recipes call for prebaking, or “blind baking,” the crusts before adding the filling. This helps to produce a flaky, buttery crust. The unbaked crust is lined with parchment paper or aluminum foil and filled with pie weights, which keep the crust from bubbling and help prevent shrinkage.

Partway through baking, the parchment and weights are removed, then the crust is baked until golden brown. Before pouring in the filling, let the crust cool on a wire rack, which allows air to circulate.



## 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       | Pan Size                           |
|--------------|------------------------------------|
| 10 to 14 lb. | 14" x 10" x 2½" high (medium)      |
| 14 to 20 lb. | 17" x 11½" x 2½" high (large)      |
| 20+ lb.      | 19" x 14" x 3½" high (extra-large) |

## 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.

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.

# preparing the turkey

The information that follows includes general guidelines for trussing and roasting a turkey. If you are preparing the roast turkey featured in this booklet, follow the specific techniques described in the recipe.

## 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 for an unstuffed turkey above. *(Photos a & b)*





## 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 baking. Truss the turkey according to the instructions on the previous page.

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)*

To test for doneness using a dual-temperature thermometer, insert the probes into the turkey before roasting and keep them in the bird throughout the cooking process. Place one probe in the meatiest part of the breast and the other probe in the thigh, as described above. *(Photo c)*

## roasting the turkey

*Allow 13 to 15 minutes per pound.*

| Turkey       | Approximate 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   |

## 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 dual-temperature thermometer features two probes so you can simultaneously monitor faster- and slower-cooking parts of the meat—ideal for the breast and thigh of the turkey.



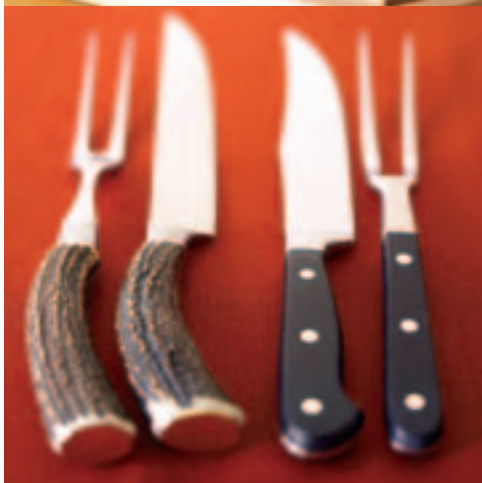
a.



b.



c.



## knives

A sharp knife and a two-pronged fork to steady the bird will enable you to carve the turkey easily and safely. A knife with a flexible yet sturdy blade is best for following the contours of a large bird and producing thin, even slices. The fork can double as a serving utensil at the table.

Other essential cutlery includes a good chef's knife and a paring knife. For safe, efficient cutting and chopping, be sure to hone the blades with a sharpening steel before each use. We also recommend that you have your knives professionally sharpened about once a year—and what better time than before you begin preparing the Thanksgiving feast.

## 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, at 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)*



## planning the table setting

With a little planning and advance preparation, it's easy to create a Thanksgiving table setting that reflects the warmth and hospitality of the holiday. These tips will help you avoid a last-minute rush on the day of the feast.

### place settings

Once you've confirmed the guest list and finalized the menu, spend some time organizing your table setting. A week or so before Thanksgiving, inventory the plates, flatware, glassware and linens you'll need, from appetizers through dessert. Be sure to have enough of each type of tableware on hand so you won't have to wash dishes between courses. Now is the time to send out table linens to be laundered and pressed and to polish your silver.

### serving essentials

Go over your menu and make sure you have suitable platters and serving bowls. Feel free to mix different patterns to create a pleasing table setting. Set out one piece for each dish you'll be serving and mark it with a Post-it note (for the mashed potatoes, dressing, etc.). Remember to include serving forks and spoons as well. Then, whether you'll be serving the meal family style or from a buffet table, set the empty platters and bowls on the table to determine if everything will fit. Be sure to allow space for wine bottles, carafes or an ice bucket.

### finishing touches

After you've arranged the tableware, finish the setting with seasonal decorations. Flowers and candles always make lovely centerpieces, as do arrangements of harvest fruits, pumpkins and gourds. Remember to keep centerpieces low enough to allow for eye contact among your guests. You can spark enjoyable conversation by assigning seats in advance, marking each setting with an attractive place card.



## set the table in advance

To help ensure a relaxed Thanksgiving day, set your table the night before. Arrange the table linens, then set out dinnerware and glassware. Cover plates with napkins to protect them from dust, and turn glasses upside down. Position flatware at each place setting in the order it will be used, from the outside in. Dessert utensils may be placed horizontally at the top of the place setting or brought in later with the dessert.

If you plan to serve coffee and tea after dinner, be sure you have everything you'll need, including coffee-pots and teapots, a sugar bowl and cream pitcher, plus plenty of cups, saucers and spoons.





Our Internet site features a wealth of recipes for turkey, dressing and all the 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/thanksgivingmenus](http://williams-sonoma.com/thanksgivingmenus).

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).