

The 3 T's of Thanksgiving

- 1. Timing: 20 minutes per pound - Preheat the oven to 400 degrees. After 30 minutes, turn the oven to 375. Roast your bird**
- 2. Taste: Always season ahead instead of afterwards**
- 3. Technique: Don't over mash potatoes or sweet potatoes, the starches will create a gummy rather than light and fluffy result.**

When it comes to preparing a holiday feast, it's always best to plan ahead, that way you can have side dishes done ahead, and focus on the star of the table - the Turkey!

for 4-6 people I suggest buying a Turkey breast, instead of a whole bird. You can season the breast and leave it to brine overnight in a bag. Garlic, Onion powder, Paprika and Thyme are perfect for bringing flavor to an otherwise bland bird.

I suggest softening some unsalted butter and adding dried thyme and onion powder, slather the butter under the skin by loosening with your fingers.

Make a Mirapox of

Carrots, Celery and Onion cut up and placed at the bottom of your roasting pan. Nestle your bird on top or on a rack above. The drippings will roast with the vegetables and lend a subtle, delicious flavor to your Turkey.