

At the Chef's Table | November/December 2009 | Chef Bradley Ogden, Root 246, Solvang

At the Chef's Table: While the holidays may find us in different parts of the country, gathered together with family members we haven't seen in ages, one thing always hits home: the turkey. That's why we asked six of the Central Coast's top chefs for their recipes, tips, and tricks for cooking **the perfect bird**. Whether you prefer basting, brining, seasoning, or stuffing, all six recipes, including this one by Chef Bradley Ogden of Root 246 in Solvang, are sure to get your creative juices flowing.

The Perfect Bird: It's Better with Butter

Basting your bird with rosemary butter adds flavor to the skin and a beautiful color to the turkey. Chef Bradley Ogden also shared with us his original recipes for stuffing, gravy, and cranberry sauce, and we included them here. Note: if you plan to create the turkey, stuffing and gravy, you'll actually need giblets from two birds, so pick up some extras from your butcher.

ROAST TURKEY WITH GIBLET STUFFING AND ROSEMARY BUTTER

1 12-lb young turkey
 ½ c unsalted butter
 2 large sprigs rosemary
 1 tsp Kosher salt
 1 tsp cracked black pepper
Giblet Stuffing (*recipe follows*)
Giblet Gravy (*recipe follows*)

Melt butter in a small saucepan. Tie rosemary sprigs together and place in the melted butter.

Rinse the turkey in cold water and pat dry thoroughly. Brush the cavity with rosemary butter and season with salt and pepper. Lightly fill with stuffing and truss. Place the turkey breast-side-down on a rack in a roasting pan and season with salt and pepper. Baste with rosemary butter and roast at 500°F for 20 minutes. Turn turkey breast-side-up, baste again with rosemary butter, and continue roasting for 10 minutes. Reduce heat to 250°F–300°F and cook for about 2½–3 hours more, basting every 20 minutes with rosemary butter.

GIBLET STUFFING

Fresh turkey giblets: 1 heart, 1 liver, 1 gizzard
 ½ c plus 1 Tbsp unsalted butter
 1 Tbsp chopped fresh thyme
 2 c chicken or turkey stock
 12 c diced day-old bread
 2 c diced celery

2 c diced yellow onion
 6 oz cooked sausage (such as Andouille) crumbled or diced
 2 tsp kosher salt
 ½ Tbsp black pepper, cracked
 3 Tbsp chopped parsley
 2 Tbsp chopped sage
 2 c fresh cream corn

Trim the fat from the heart, peel the gizzard, and trim any green spots and stringy pieces from the liver. In a small saucepan over medium-high heat, melt the 1 tablespoon of butter. Brown the heart, gizzard, and liver on all sides. Remove the liver. Add a small pinch of thyme and 1 cup of the stock. Bring to a boil. Lower heat and simmer very slowly, covered, for 45 minutes or until heart and gizzard are tender. Reserve the cooking liquid. Dice the liver, heart, and gizzard and return the diced giblets to their cooking liquid.

Place the bread on a baking sheet in a 250°F oven for 45 minutes. Do not allow the bread to brown. Remove from oven and place in a large mixing bowl.

Saute the celery and onions in the remaining ½ cup butter for 4–5 minutes. Add the giblets with their cooking liquid, sausage, salt, and pepper, and bring to a simmer. Pour over the bread and mix thoroughly. Add the parsley, sage, remaining thyme, the cream corn, and more stock if necessary to moisten the stuffing. Chill thoroughly.

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See next page for Giblet Gravy and Cranberry Sauce



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GIBLET GRAVY

All giblets, wing tips, and neck from one turkey
 1 yellow onion
 1 bay leaf
 4 sprigs fresh thyme
 ¼ c flour
 1 tsp chopped parsley
 ½ tsp black pepper, cracked
 ½ tsp kosher salt

Place the giblets (except the liver), wings and neck in a sauce pan. Add the onions, bay leaf, thyme, and enough cold water to cover. Over high heat, bring to a simmer. Skim the mixture; reduce the heat and simmer slowly for 1½ hours or until the giblets are very tender. Strain the stock and cool. Peel the tough skin from the gizzard and thinly slice. Reserve for gravy.

When the turkey is done, remove it from the roasting pan and keep warm. Skim most of the fat from the roasting pan. Whisk the flour and 4 cups of the cool stock and add to the pan. Place over medium heat and stir with a wooden spoon, scraping up the brown bits in the bottom of the pan. Lower the heat and simmer for 10–15 minutes or until the gravy has thickened. Add the cream, parsley, giblets, and seasonings and remove from the heat.

When ready to serve, return the gravy to a simmer over medium heat and serve immediately. Makes 2½ cups.

TURKEY STOCK

*Don't know what to do with the remains? Try this delicious recipe. **Note:** Works with chicken as well*

5½ lbs chicken or turkey parts including necks and carcasses, chopped into 3-inch pieces
 1 leek, white part only, washed
 2 medium yellow Spanish onions, cut into quarters
 4 medium carrots, peeled
 4 celery stalks, washed
 2 bay leaves
 16 parsley stems
 1 tbsp fresh cracked black pepper

Combine all ingredients in a large stockpot with 5 quarts cold water, and bring to a boil. Skim, reduce heat, and simmer, uncovered for 2 hours. Skim occasionally to ensure a clear stock. Strain through a fine strainer. Cool immediately in an ice bath, stirring occasionally. Refrigerate or freeze. Makes about 1 gallon.

HOMEMADE JELLIED CRANBERRY SAUCE

2 12-oz bags cranberries
 ¼ c orange juice
 1 Tbsp lemon juice
 ¼ c dark brown sugar
 2/3 c sugar, granulated
 2 Tbsp cinnamon, grounded
 pinch Salt

Combine all of the ingredients in a heavy bottom sauce pan and cover. Place the saucepan over medium heat and bring to a simmer. Lower the heat, uncover and cook for 10-15 minutes until cranberries are soft and juices have reduced. Grind through on a food mill and cool immediately. Keep refrigerated until needed. Makes about 3 cups.

