SLO FARMERS CO-OP

Pastured Turkey Holiday Guide

Roast pastured turkey, sides, pie and leftovers,
plus brining tips, time charts and veggie bundles






TURKEY · DRESSING · CRANBERRY SAUCE · BRUSSELS SPROUTS
ROOT VEGETABLES · MASHED POTATOES · SWEET POTATO PIE ·
SOUP

SLO FARMERS CO-OP

Dry Brine Tips

We recommend a dry brine: the simplest way to add flavor, lock in moisture and crisp the skin

- **Start 24–48 hours before roasting.** Mix your own brine with coarse sea salt (use your own) and dried orange peel from SLO, using the amounts below.
- **Per pound of turkey:** ¾ tsp coarse sea salt and 1½ tsp dried orange peel (1 oz ≈ 6–7 Tbsp). For example, a 12 lb bird takes 3 Tbsp salt and 6 Tbsp peel. Fine sea salt? Use ¼ less.
- **Prep and coat.** Remove the neck and giblets and save them for gravy or stock. Pat the turkey dry (don't rinse it). Carefully loosen the skin over the breast and legs and rub some brine underneath, then rub the rest over the skin and inside the cavity. Set it on a rack in the roasting pan and refrigerate it uncovered.
- **Short on time?** You can start while the turkey is still thawing, as long as the skin is tacky. It won't reach as deep into the meat, but still adds flavor and helps crisp the skin.
- **Pick out the clumps.** Before roasting, remove any chunks of salt or clumped orange peel from the bottom of the roasting pan. Don't wash the pan. What's left adds flavor.
- **Skip the extra salt.** Leave salt out of your seasoning and out of gravy made from the drippings. Salt from the brine stays in the bird.

Pastured Turkey Tips

- **Thaw in the fridge:** 24 hours for every 4–5 lb.
- **Or thaw in cold water:** in a leak-proof bag, 30 minutes per lb. Change the water every 30 minutes.
- **Use a meat thermometer!** Pastured turkeys cook faster and dry out more easily. Roast at 325°F and start checking well before the 15 minutes per lb estimate.
- **Pull it at 150–155˚F in the breast,** measured in the thickest part, not touching bone. It keeps cooking as it rests.
- **Check the leg too.** Pastured turkeys have more dark meat, so also check the thickest part of the thigh. It should read at least 165°F.
- **Rest 30 minutes,** loosely covered with foil. The breast should reach the safe 165°F. If it hasn't, put it back in the oven.
- **Baste every 30–45 minutes.** Remove the bacon (if used) for the last 45 minutes so the skin crisps. If the breast browns too fast, tent it loosely with foil.
- **Don't stuff the bird.** The shorter cook time may not cook stuffing through, so bake your dressing in a separate dish.
- **Chill leftovers within 2 hours.** Use or freeze them within 3–4 days.

Dry Brine by the Pound

Sea salt & orange peel for every size bird

TURKEY WEIGHT	SEA SALT COARSE	ORANGE PEEL DRIED	PEEL WEIGHT OUNCES	MIXED BRINE TOTAL BLEND
10 lbs	2½ Tbsp	5 Tbsp	≈ 0.75 oz	7½ Tbsp
11 lbs	2¾ Tbsp	5½ Tbsp	≈ 0.82 oz	8¼ Tbsp
12 lbs	3 Tbsp	6 Tbsp	≈ 0.9 oz	9 Tbsp
13 lbs	3¼ Tbsp	6½ Tbsp	≈ 0.97 oz	9¾ Tbsp
14 lbs	3½ Tbsp	7 Tbsp	≈ 1.05 oz	10½ Tbsp
15 lbs	3¾ Tbsp	7½ Tbsp	≈ 1.12 oz	11¼ Tbsp
16 lbs	4 Tbsp	8 Tbsp	≈ 1.2 oz	12 Tbsp
17 lbs	4¼ Tbsp	8½ Tbsp	≈ 1.27 oz	12¾ Tbsp
18 lbs	4½ Tbsp	9 Tbsp	≈ 1.35 oz	13½ Tbsp
19 lbs	4¾ Tbsp	9½ Tbsp	≈ 1.43 oz	14¼ Tbsp
20 lbs	5 Tbsp	10 Tbsp	≈ 1.5 oz	15 Tbsp
21 lbs	5¼ Tbsp	10½ Tbsp	≈ 1.57 oz	15¾ Tbsp
22 lbs	5½ Tbsp	11 Tbsp	≈ 1.65 oz	16½ Tbsp
23 lbs	5¾ Tbsp	11½ Tbsp	≈ 1.72 oz	17¼ Tbsp

Measure salt and peel separately, or mix them together right before applying.
Using fine sea salt? Use about ¼ less.
Peel weights assume cut-and-sifted peel at about 0.15 oz per Tbsp (1 oz ≈ 6–7 Tbsp).

Shop dried orange peel



TURKEY TIME CHART

Thaw and roast times by turkey size

THAWING

SIZE	IN THE FRIDGE
6-8 lbs	1 - 1½ days
8-12 lbs	2 - 3 days
12-14 lbs	3 - 3½ days
14-18 lbs	3½ - 4½ days
18-20 lbs	4½ - 5 days
20-24 lbs	5 - 6 days

ROASTING

SIZE	UNSTUFFED*
6-8 lbs	2 - 2¾ hrs
8-12 lbs	2¾ - 3 hrs
12-14 lbs	3 - 3¾ hrs
14-18 lbs	3¾ - 4¼ hrs
18-20 lbs	4¼ - 4½ hrs
20-24 lbs	4½ - 5 hrs

*Stuffed turkeys need extra time. Cook to 165°F in the thickest part of the breast, thigh, and stuffing.
Times are estimates. Thaw in the refrigerator, about 1 day per 4-5 lbs.

Holiday Veggie Bundles

TRADITIONAL VEGGIE BUNDLE

SMALL SERVES 8 · LARGE SERVES 16

ITEM	USED IN	SMALL	LARGE
Celery	Roast Turkey · Dressing · Turkey Soup	1 head	2 heads
Garlic	Roast Turkey · Dressing · Mashed Potatoes · Turkey Soup	3 bulbs	4 bulbs
Yellow onions	Roast Turkey · Dressing · Turkey Soup	2 lb	3 lb
Carrots	Roast Turkey · Turkey Soup	1 lb	1 lb
Cranberries	Cranberry Sauce	1 lb	2 lb
Brussels sprouts	Roasted Brussels Sprouts	2 lb	4 lb
Shallots	Roasted Brussels Sprouts	½ lb	1 lb
Russet potatoes	Mashed Potatoes · Turkey Soup	2 lb	4 lb
Gold potatoes	Mashed Potatoes	2 lb	4 lb
Sweet potatoes	Sweet Potato Pie	2 lb	3 lb

Small bundle covers each recipe as written. Large bundle covers the large turkey and the doubled batches.

Shop the Traditional Bundles

ROASTED ROOT VEGGIE BUNDLE

SMALL SERVES 8 · LARGE SERVES 14–16

ITEM · FOR ROASTED ROOT VEGETABLES	SMALL	LARGE	EXTRA LARGE
Carrots	1 lb	2 lb	3 lb
Beets	1 lb	2 lb	3 lb
Scarlet turnips	1 lb	1½ lb	3 lb
Yellow onions	1 lb	2 lb	3 lb
Gold or red potatoes	2 lb	4 lb	6 lb
Garlic	1 bulb	1 bulb	2 bulbs
Purple daikon radish	—	—	2 lb
Black Spanish radish	—	—	4 lb

Extra Large adds purple daikon and black Spanish radish, which roast just like the turnips. It serves about 24–32 as the only side.

Shop the Roasted Root Bundles

À LA CARTE ADD-ONS

- **Pork breakfast sausage patties**
  Sausage Dressing
- **Bacon**
  Roast Turkey · Brussels Sprouts
- **Red onion**
  Root Vegetables (swap for yellow)
- **Acorn squash**
  Roast as a side
- **Pumpkin Pie Layered Cheesecake**
  Full Circle pumpkin and ricotta layers on a nutty rye crust
- **Crimini mushrooms**
  Sausage Dressing
- **Butternut squash**
  Roast as a side, or swap for sweet potatoes in the pie
- **Ground beef**
  Dressing (swap or half-and-half with pork)

Bundles include produce only. Find meat, dairy, pantry items and herbs in each recipe.
Order online at slofarmersco-op.localfoodmarketplace.com

Short on Time?

HERE ARE THE RECIPES YOU CAN MAKE AHEAD!

2 WEEKS

UP TO 2 WEEKS AHEAD

Cranberry Sauce

Keeps covered in the fridge, and the flavor gets even better after a day or two.



1–2 DAYS

1–2 DAYS AHEAD

Dry-Brined Turkey

Rub on the salt and orange peel brine 24–48 hours before roasting. Refrigerate it uncovered.



Sweet potatoes for the pie

Cook and mash them up to 2 days ahead and keep them in the fridge.

1 DAY

THE DAY BEFORE

Sweet Potato Pie

Bake it, then cover and refrigerate.

Sausage & Herb Dressing

Assemble it, cover the dish and refrigerate overnight. Bake it the next day.



Roasted Root Vegetables

Cut the vegetables and keep them in the fridge.

Roasted Brussels Sprouts

Trim and cut the sprouts and keep them in the fridge.



2 HOURS

ON THE DAY

Creamy Mashed Potatoes

Make them up to 2 hours early and keep warm in a slow cooker on low.

Find every recipe in our Pastured Turkey Holiday Guide.

Holiday Desserts

READY-TO-DEVOUR À LA CARTE DESSERTS



Chocolate Truffles

ADAM'S HEIRLOOMS

Assorted variety will be available



Pumpkin Pie Layered Cheesecake

VOYAGEURS

Full Circle pumpkin and ricotta layers on a nutty rye crust

Desserts will be available the week of ordering!

Roast Pastured Turkey

Herb butter under the skin, bacon across the breast and a lemon, onion and garlic cavity for a lean, flavorful bird

PREP TIME	COOK TIME	SERVES
25 min	Avg 3 hrs	Heritage: 6–8 · Large: 14–18

INGREDIENTS

HERITAGE TURKEY (10–14 LBS)

- 1 pastured heritage turkey
- 1 bulb garlic, cloves separated and peeled
- 1 lemon, zest half, then cut in half
- 1 onion, halved
- 2 celery stalks, cut in half crosswise, then lengthwise
- 1 carrot, cut in half crosswise, then lengthwise
- 4 bacon strips
- Black pepper
- 2–4 cups chicken, turkey or vegetable broth
- Pea shoots or sunflower microgreens, for the platter (optional)

LARGE ORGANIC TURKEY (17–23 LBS)

- 1 pastured large organic turkey
- 1½ bulbs garlic, cloves separated and peeled
- 2 lemons, zest half of one, then cut both in half
- 2 onions, halved
- 4 celery stalks, cut in half crosswise, then lengthwise
- 2 carrots, cut in half crosswise, then lengthwise
- 8 bacon strips
- Black pepper
- 2–4 cups chicken, turkey or vegetable broth (use more for a larger bird)
- Pea shoots or sunflower microgreens, for the platter (optional)

HERB BUTTER

- **Heritage:** 1 cup unsalted butter, softened, and 1 heritage seasoning packet (0.75 oz)
- **Large organic:** 1½ cups unsalted butter, softened, and 1 large seasoning packet (1.25 oz)
- Half the garlic cloves listed above, minced (the other half go in the cavity)

Need seasoning? Shop turkey seasoning packets (heritage and large sizes).

INSTRUCTIONS

1. Preheat the oven to 325°F.
2. Pat the turkey dry inside and out. Do not rinse. Place breast side up on a rack in a roasting pan.
3. In a small bowl, combine butter with seasonings, minced garlic and lemon zest to create herb butter.
4. Spread ¾ of the herb butter under the breast skin (already loosened during brining) and the rest on the entire outside of the bird.
5. Sprinkle black pepper inside the cavity, then add the halved onion(s), lemon, celery, carrot and remaining whole garlic cloves.
6. Tuck the wing tips under the body and tie the legs together with kitchen twine for even cooking.
7. Lay bacon strips across the top and pour at least 2 cups of broth in the bottom of pan. Remove the bacon for the last 45 minutes so the breast skin crisps. Set the bacon aside to crumble over roasted Brussels sprouts. Crisp it in a skillet first if it's soft.
8. Roast at 325°F, basting every 30–45 minutes. Plan on up to 15 minutes per lb, but pastured birds cook faster, so start checking the temperature about an hour early. Pull the turkey when the thickest part of the breast reads 150–155°F and the thigh reads at least 165°F. Rest 30 minutes, loosely covered with foil. The breast will rise to the safe 165°F. Serve on a platter tucked with microgreens, if using.
9. Refrigerate leftovers within 2 hours of cooking and use or freeze by day 3 or 4.

NOTES

- Dry brine the turkey 24–48 hours before roasting for flavorful, crispy skin and moisture retention.
- Dry brine = 1 part sea salt to 2 parts dried orange peel (available from SLO).
- Seasoning = 6 parts ground turmeric, 6 parts ground coriander, 3 parts ground ginger and 2 parts ground black pepper.
- Don't let the drippings burn, or they'll ruin your gravy. Check the pan when you baste, and if the liquid is drying up or the drippings are getting dark, add more broth.

Sausage & Herb Dressing

Toasted bread, browned pork sausage and soft onion and celery with sage, thyme and parsley, baked until crisp on top





PREP TIME	COOK TIME	SERVES
15 min	About 1½ hrs	6–8 as a side

INGREDIENTS

- 1 lb day-old bread, cut into ¾-inch cubes (or 1 package dried bread cubes)
- 1 lb pork breakfast patties, chopped up (or half beef, half pork)
- 4 tbsp unsalted butter, plus more for the dish
- 8 oz crimini mushrooms, sliced (optional)
- 1 medium yellow onion, chopped (or 4 shallots)
- 3 celery ribs, diced
- 3 garlic cloves, minced
- 1 tbsp fresh sage, chopped (or 1 tsp dried)
- 2 tsp fresh thyme leaves (or ¾ tsp dried)
- 2 tbsp fresh parsley, chopped (or 2 tsp dried)
- 1 tsp coarse sea salt
- ½ tsp black pepper
- 1½ cups chicken or turkey broth, warm (may need more)
- 2 large eggs, beaten

INSTRUCTIONS

1. **Dry the bread.** Heat the oven to 350°F. Spread the bread cubes on a baking sheet and toast 15–20 minutes, stirring once, until dry and lightly golden. Transfer to a large bowl.
2. **Brown the sausage.** In a large skillet over medium-high heat, cook the sausage, breaking it into small crumbles, until browned and cooked through. Scoop it into the bowl with the bread, leaving the drippings in the pan.
3. **Sauté the vegetables.** Add the butter to the drippings. If using mushrooms, cook them over medium-high heat for 5–7 minutes, until their liquid cooks off and they brown. Add the onion and celery and cook over medium heat for about 8 minutes, until soft and translucent. Add the garlic, sage and thyme and cook 1 minute more, until fragrant.
4. **Combine.** Scrape the vegetables into the bowl and add the salt, pepper and parsley. In a separate bowl or large measuring cup, stir the eggs into the warm broth with a fork, then pour it over the bread mixture and fold gently until the bread is evenly moistened but not mushy. Add a splash more broth if it looks dry.
5. **Bake covered.** Transfer to a buttered 9×13-inch baking dish. Cover with foil and bake at 350°F for 30 minutes.
6. **Bake uncovered.** Remove the foil and bake 15–20 minutes more, until the top is golden and crisp at the edges.

NOTES

- No fresh herbs? In a pinch, swap the sage, thyme and parsley for about 2 tsp of poultry seasoning or Italian seasoning. Add it with the garlic in step 3.
- Shallots can replace the onion for a milder, slightly sweeter flavor. Use about 4 medium shallots, chopped, and cook them the same way.
- Using premade dried bread cubes or breadcrumbs? Skip step 1. That saves 15–20 minutes, bringing the cook time to about 1¼ hrs.
- Taste a crumble of the cooked sausage before salting. Breakfast sausage and store broth are already salty, so add more salt only if needed.
- No coarse sea salt? Kosher salt works in the same amount. For fine sea salt or table salt, use about ¼ less, since they're saltier by the spoonful.
- Make it a day ahead: assemble through step 4, then cover the baking dish and refrigerate overnight. Let it sit out 30 minutes before baking, and add 10–15 minutes to the covered bake since it starts cold.
- The dressing is done when the center reaches 165°F.

Cranberry Sauce

Tart whole cranberries simmered with orange juice and sugar until they burst into a glossy, jammy sauce that sets as it cools





PREP TIME	COOK TIME	SERVES
5 min	About 15 min + cooling	8 (about 3 cups)

INGREDIENTS

SERVES 8

- 1 lb (about 4 cups) fresh cranberries, rinsed and picked over
- 1¼ cups granulated sugar (or 1 cup maple syrup or honey)
- ¾ cup orange juice
- ½ cup water
- 1 tsp orange zest (optional)

SERVES 16 (DOUBLED BATCH)

- 2 lb (about 8 cups) fresh cranberries, rinsed and picked over
- 2½ cups granulated sugar (or 2 cups maple syrup or honey)
- 1½ cups orange juice
- 1 cup water
- 2 tsp orange zest (optional)

Use a larger saucepan. It may need a few extra minutes to simmer.

INSTRUCTIONS

1. **Dissolve the sugar.** In a medium saucepan, combine the sugar, orange juice and water. Bring to a boil over medium-high heat, stirring until the sugar dissolves, about 3 minutes.
2. **Add the cranberries.** Stir in the cranberries and return the pot to a boil.
3. **Simmer.** Reduce the heat to medium-low and simmer, stirring occasionally, for about 10 minutes, until most of the berries have popped and the sauce begins to thicken.
4. **Finish.** Take the pan off the heat. Taste, and stir in the orange zest if using.
5. **Cool and set.** Let cool to room temperature, about 1 hour. It will look loose at first but thickens a lot as it cools. Transfer to a bowl, cover and refrigerate until serving.

NOTES

- Very tart berries? Taste after simmering and stir in up to ¼ cup more sugar while the sauce is still hot.
- Using maple syrup or honey instead of sugar? Cut the water to ¼ cup (½ cup for the doubled batch), since the syrup adds liquid, and simmer a few minutes longer if the sauce seems thin.
- For a chunkier sauce, pull it off the heat when about two-thirds of the berries have burst. For a smoother one, simmer a few minutes longer and mash lightly.
- Make it ahead: the sauce keeps up to 2 weeks covered in the fridge, and the flavor improves after a day or two.
- Serve it chilled or at room temperature with turkey, on leftover sandwiches, or spooned over yogurt.

Roasted Brussels Sprouts

Crispy, caramelized sprouts with sweet roasted shallot, finished with a drizzle of balsamic



PREP TIME	COOK TIME	SERVES
10 min	20–25 min	8 as a side

INGREDIENTS

SERVES 8

- 2 lb Brussels sprouts, trimmed
- ¼ cup extra-virgin olive oil or bacon fat, melted
- ½ lb shallots (about 2 large), thinly sliced
- 1 tsp coarse sea salt
- ½ tsp cracked black pepper
- Balsamic glaze, to drizzle
- Crumbled bacon from the turkey (optional)
- Radish microgreens, for topping (optional)

SERVES 16 (DOUBLED BATCH)

- 4 lb Brussels sprouts, trimmed
- ½ cup extra-virgin olive oil or bacon fat, melted
- 1 lb shallots (about 4 large), thinly sliced
- 2 tsp coarse sea salt
- 1 tsp cracked black pepper
- Balsamic glaze, to drizzle
- Crumbled bacon from the turkey (optional)
- Radish microgreens, for topping (optional)

Use four sheet pans, or roast in two batches, so the sprouts brown instead of steam.

INSTRUCTIONS

1. **Heat the oven.** Heat the oven to 425°F with racks in the upper and lower thirds.
2. **Prep the sprouts.** Slice the large Brussels sprouts in half lengthwise so you're cutting through the base of the sprout. This will help keep the layers together as they cook. The small ones can be left whole.
3. **Season.** Divide the sprouts between two large sheet pans and toss with the oil or bacon fat, salt and pepper. Turn the halves cut side down in a single layer.
4. **Roast.** Roast for 10 minutes, until the cut sides start to brown.
5. **Add the shallots.** Scatter the shallots over the pans and stir. Roast 10–15 minutes more, swapping the pans halfway, until the sprouts are tender and deeply browned and the shallots are golden.
6. **Finish.** Taste for salt. Transfer to a serving dish, drizzle with balsamic glaze and top with crumbled bacon and radish microgreens if using.

NOTES

~ Roast these while the turkey rests. The 30-minute rest is just enough time at 425°F.

~ No coarse sea salt? Kosher salt works in the same amount. For fine sea salt or table salt, use about ¼ less, since they're saltier by the spoonful.

~ Give the sprouts room. A crowded pan steams them instead of browning them.

~ Roasting garlic for the mashed potatoes? Put the foil-wrapped bulb in the oven about 15 minutes before the sprouts.

~ Saving the bacon from the turkey? Crisp it in a skillet, crumble it, and use a spoonful of the fat to roast the sprouts.

~ No balsamic glaze? Simmer ½ cup balsamic vinegar in a small pan until it's reduced by half and coats a spoon.

~ Trim and cut the sprouts up to a day ahead and keep them in the fridge.

Roasted Root Vegetables

Carrots, potatoes, beets, scarlet turnips, onions and whole garlic cloves roasted until tender and caramelized at the edges

PREP TIME	COOK TIME	SERVES
20 min	35–45 min	8 as a side

INGREDIENTS

SERVES 8

- 1 lb carrots, scrubbed
- 1 lb gold or red potatoes, scrubbed
- ¾ lb beets (about 3 medium), peeled
- ¾ lb scarlet turnips, scrubbed
- 2 medium red or yellow onions, peeled
- 8 garlic cloves (about ½ bulb), unpeeled
- ¼ cup extra-virgin olive oil
- 2 tsp coarse sea salt
- ½ tsp cracked black pepper

SERVES 14–16 (DOUBLED BATCH)

- 2 lb carrots, scrubbed
- 2 lb gold or red potatoes, scrubbed
- 1½ lb beets (about 6 medium), peeled
- 1½ lb scarlet turnips, scrubbed
- 4 medium red or yellow onions, peeled
- 16 garlic cloves (about 1 bulb), unpeeled
- ½ cup extra-virgin olive oil
- 4 tsp coarse sea salt
- 1 tsp cracked black pepper

Use four sheet pans, or roast in two batches.

INSTRUCTIONS

1. **Heat the oven.** Heat the oven to 425°F with racks in the upper and lower thirds.
2. **Cut the vegetables.** Cut the potatoes, beets and turnips into 1-inch pieces and the carrots a little smaller, since they're denser. Peel the onions and cut them into wedges, leaving a bit of the root end on so the layers hold together.
3. **Season.** Toss the beets in a small bowl with a little of the oil, salt and pepper. Toss everything else, including the whole garlic cloves, with the rest in a large bowl.
4. **Spread on the pans.** Spread the vegetables in a single layer on two sheet pans. Keep the beets on one side of a pan, or roast them on their own pan, so they don't turn everything pink.
5. **Roast.** Roast 35–45 minutes, flipping the vegetables and swapping the pans halfway, until tender and browned at the edges.
6. **Finish.** Transfer to a platter and add the beets last. Guests can squeeze the soft garlic out of its skins. Taste for salt and serve.

NOTES

~ Beets bleed. Roasting them on one side of the pan, or on a separate pan, keeps the other vegetables their own colors. Add them to the platter at the end.

~ Cut everything about the same size so it all finishes at the same time.

~ Leave the garlic in its skins. The skins keep it from burning, and it roasts soft and sweet.

~ Give the vegetables room. About 2 lb per sheet pan lets them brown instead of steam.

~ Carrots, potatoes and scarlet turnips have thin skins, so scrubbing is enough.

~ Cut the vegetables up to a day ahead. Store the beets separately and keep everything covered in the fridge.

~ No coarse sea salt? Kosher salt works in the same amount. For fine sea salt or table salt, use about ¼ less, since they're saltier by the spoonful.

Creamy Mashed Potatoes

Half russet for fluff and half gold for buttery flavor, mashed with roasted garlic, butter, cream cheese and milk

PREP TIME	COOK TIME	SERVES
15 min	About 30 min	8 as a side

INGREDIENTS

SERVES 8

- 2 lb russet potatoes, peeled and cut into 2-inch chunks
- 2 lb gold potatoes, peeled and cut into 2-inch chunks
- 1 tbsp coarse sea salt, for the cooking water
- 1–1½ cups whole milk or half-and-half
- 6 tbsp butter, softened
- 1 whole garlic bulb, roasted (see notes)
- 6 oz cream cheese, softened
- Coarse sea salt and cracked black pepper, to taste

SERVES 16 (DOUBLED BATCH)

- 4 lb russet potatoes, peeled and cut into 2-inch chunks
- 4 lb gold potatoes, peeled and cut into 2-inch chunks
- 2 tbsp coarse sea salt, for the cooking water
- 2–3 cups whole milk or half-and-half
- ¾ cup (12 tbsp) butter, softened
- 2 whole garlic bulbs, roasted (see notes)
- 12 oz cream cheese, softened
- Coarse sea salt and cracked black pepper, to taste

INSTRUCTIONS

1. **Boil the potatoes.** Put the potatoes in a large pot, cover with about an inch of cold water and add the salt. Bring to a boil, then simmer 15–20 minutes, until a fork slides in easily. Don't let them get waterlogged.
2. **Dry the potatoes.** Drain the potatoes and return them to the pot over low heat for 1–2 minutes, shaking the pot, to cook off any extra moisture.
3. **Mash.** Squeeze the roasted garlic cloves out of their skins into the pot. Add the softened butter and cream cheese and mash until mostly smooth.
4. **Finish.** Pour in the milk in two additions, mashing or beating with a hand mixer on low just until creamy. Season with salt and pepper.

NOTES

- Why two potatoes? Russets make the mash light and fluffy, and gold potatoes make it buttery and creamy.
- Roasting the garlic: cut the top off each garlic bulb, drizzle with olive oil and wrap in foil. Roast it in the 425°F oven with the Brussels sprouts, putting it in about 15 minutes before the sprouts so it gets 35–40 minutes total, until soft and golden. Roasted garlic is sweet and mellow, so use as much as you like.
- Start with less milk and add more until the potatoes are as creamy as you like.
- Don't overmix. Beating too long makes mashed potatoes gluey.
- Make it ahead: keep the potatoes warm in a slow cooker on low for up to 2 hours. Stir in a splash of milk before serving.
- For the doubled batch, use your largest stockpot or split the potatoes between two pots.
- Adapted from Kent Rollins' Best Mashed Taters.

Sweet Potato Pie

A smooth, spiced sweet potato custard with brown sugar, cinnamon, ginger and allspice in a flaky crust



Photo: Grit Magazine

PREP TIME	BAKE TIME	SERVES
20 min + cooking potatoes	About 50 min + cooling	8 (one 9-inch pie)

INGREDIENTS

ONE PIE (SERVES 8)

- 1½ cups mashed cooked sweet potatoes (about 2 medium)
- ⅔ cup packed brown sugar
- 2 tbsp butter, melted
- 2 large eggs, lightly beaten
- 1 cup whole milk
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground allspice
- ¼ tsp coarse sea salt
- 1 unbaked 9-inch pie crust

TWO PIES (SERVES 16)

- 3 cups mashed cooked sweet potatoes (about 4 medium)
- 1⅓ cups packed brown sugar
- 4 tbsp butter, melted
- 4 large eggs, lightly beaten
- 2 cups whole milk
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- ½ tsp ground allspice
- ½ tsp coarse sea salt
- 2 unbaked 9-inch pie crusts

INSTRUCTIONS

1. **Cook the sweet potatoes.** Poke the sweet potatoes all over with a fork, then bake them whole at 400°F for 45–60 minutes, until very soft, or peel, cube and boil them for 15–20 minutes. Let cool, then scoop out and mash until smooth.
2. **Heat the oven.** Heat the oven to 450°F.
3. **Prepare the crust.** Fit the crust into a 9-inch pie plate and crimp a high edge so the filling has room.
4. **Mix the filling.** Whisk together the sweet potatoes, brown sugar, melted butter, eggs, milk, spices and salt until smooth. Pour into the crust.
5. **Bake.** Bake 15 minutes at 450°F, then lower the heat to 350°F and bake 30–35 minutes more, until a knife inserted near the center comes out clean. The very center can still jiggle a little.
6. **Cool.** Let the pie cool on a rack for at least 2 hours so the filling sets before slicing.

NOTES

~ Baked sweet potatoes have deeper, sweeter flavor than boiled. Cook and mash them up to 2 days ahead and keep them in the fridge.

~ Swap in butternut squash: use the same amount of roasted, mashed butternut in place of the sweet potatoes. It's a little lighter and sweeter.

~ If the crust edges brown too fast, cover them loosely with strips of foil.

~ Make it ahead: bake the pie the day before, then cover and refrigerate. It keeps 3–4 days.

Leftover Turkey Soup

A Ramsay-style soup that starts with roasting the carcass for a golden stock, then adds vegetables and the leftover meat



PREP TIME	COOK TIME	SERVES
20 min	About 3½ hrs	6

INGREDIENTS

FOR THE STOCK

- 1 turkey carcass, meat removed
- 1 onion, quartered
- 2 carrots, roughly chopped
- 2 celery stalks, roughly chopped
- 2 bay leaves
- 4 sprigs thyme
- Small bunch parsley stems
- About 4 quarts cold water

FOR THE SOUP

- 2 tbsp olive oil
- 2 onions, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 3 garlic cloves, minced
- 1 large russet potato, peeled and cut into ½-inch cubes
- 8 cups turkey stock (from above)
- 3 cups leftover turkey, shredded
- Juice of half a lemon
- Salt and black pepper
- Chopped parsley, to finish

INSTRUCTIONS

1. Pull the remaining meat off the carcass, shred it and refrigerate until needed.
2. Heat the oven to 400°F. Break the carcass into pieces and roast on a sheet pan for 25–30 minutes, until golden.
3. Put the roasted bones in a large stockpot with the quartered onion, chopped carrots and celery, bay leaves, thyme and parsley stems. Cover with cold water by about an inch.
4. Bring to a gentle simmer and skim off the foam. Simmer uncovered for about 3 hours, skimming now and then. Don't let it boil, or the stock will turn cloudy.
5. Strain the stock through a fine sieve and skim off the fat. You need about 8 cups.
6. In a soup pot, warm the olive oil over medium-low heat. Add the onions, carrots and celery and cook gently for about 8 minutes, until soft but not browned. Add the garlic and cook 1 minute more.
7. Add the potato and pour in the stock. Simmer for 15–20 minutes, until the potato and vegetables are tender.
8. Stir in the shredded turkey for the last 2 minutes, just to heat it through. Add the lemon juice, season with salt and pepper and serve topped with parsley.

NOTES

- Short on time? Use 8 cups (2 quarts) of store-bought chicken or turkey broth, preferably low-sodium. Skip steps 2–5, and the cook time drops from about 3½ hrs to about 30 minutes.
- Use the leftover turkey and carcass within 3–4 days of roasting, or freeze them for later.
- Add the turkey neck, heart and gizzard to the stockpot if you didn't use them for gravy.
- The stock can be made a day ahead. Once chilled, the fat lifts off the top in one piece.
- For noodles or rice, cook them separately and add them to each bowl so they don't soak up the broth.
- The soup keeps 3–4 days in the fridge or about 3 months in the freezer.



Share the Harvest

Consider donating a SLO CSA share or a meal to neighbors in need through our Neighbors Feeding Neighbors program, in partnership with Sabee Culinary Services.

Donate at the bottom of our Subscriptions page