

Delicious and Festive Classic Christmas Recipes

All American Roasted Turkey with Gravy and Cranberry

Servings: 10 - Preparation time: 30 minutes - Cooking time: 3 hours and 30 minutes

Ingredients

12 lb turkey
1 ½ tsp of onion powder
1 ½ tsp of garlic powder
1 tbsp of salt
1 tsp of cayenne pepper
1 ½ tsp of pepper
1 tbsp of smoked paprika
1/3 cup of olive oil
1 tsp of thyme

Directions

1. Preheat the oven to 325°F.
2. Prepare the turkey for baking. Clean out the inside, and remove any pin feathers that were left. Discard the organs, giblets, and any other debris left in the cavity.
3. Place the turkey in a roasting pan, and set aside.
4. In a small bowl, whisk together the onion powder and garlic powder.
5. Fold in the cayenne pepper, paprika and thyme.
6. Whisk in the salt and ground pepper. Mix until it is well blended.
7. Rub the spices under the skin of the turkey. Sprinkle some in the turkey's cavity and then the remaining on the skin of the turkey.
8. Place in the refrigerator, and allow it to marinate overnight.
9. Remove from the refrigerator, and drizzle the olive oil over the skin of the turkey.
10. Cover with aluminum foil, and place in the preheated oven.
11. Bake for 3 to 3 ½ hours or until the thickest part of the thigh reaches an internal temperature of 180°F on a meat thermometer.
12. Remove from the oven, and allow the turkey to stand for 30 minutes.
13. Carve, and serve warm.

Quick and Easy Turkey Gravy

Yields: about 2 cups - Preparation time: 20 minutes - Cooking time: 10 minutes

Ingredients

All the turkey pan drippings, at least 1 cup
4 tbsp of butter (or duck fat for added flavor)
4 tbsp all-purpose flour
1 1/2 cups of chicken broth
Salt and freshly ground pepper

Preparation

1. While the turkey is resting, it's the perfect time to prepare your gravy. Scrap all the bits and pieces from the bottom of your roasting pan with a wooden spoon to get the most flavor. Place the drippings, bits and pieces included, in a measuring cup. Skim off any excess fat with a spoon. Make sure you have at least 1 cup of turkey broth.
2. If you do not have 1 cup of broth, just add some hot water. If you have more than 1 cup, just reduce your chicken broth quantity accordingly. Set aside.
3. In a large saucepan, melt the butter on medium-high heat. When the butter is melted, reduce the heat to medium-low, and add the flour. Whisk the butter and flour together until you obtain a thick paste.
4. Add the turkey drippings to the saucepan. Increase the heat to high, and bring to a boil. Whisk continuously until the gravy thickens and there are no more lumps, about 2-3 minutes. Reduce the heat to medium-low, and add the chicken broth, little by little. Continuously whisk the gravy until you have the desired consistency, about 5-7 minutes.
5. Season the gravy with salt and freshly ground pepper to taste.
6. Keep the gravy warm until you are ready to serve by letting it rest on low heat.
7. When ready to serve, stir the gravy, and place it in a gravy boat.

Note 1: If you like your gravy silky and smooth, strain it before placing it in the a gravy boat to remove all the bits and pieces from the turkey drippings.

Note 2: If your gravy thickens quickly, just add additional broth until you obtain the desired consistency.

Note 3: If you would like to add extra flavor to your gravy, you can replace ½ cup of the chicken broth with ½ cup of white wine, bourbon, or sherry. You can also add some of your favorite herbs like thyme or rosemary.

Classic Cranberry Sauce

Serves 12 - Preparation time: 5 minutes - Cooking time: 15 minutes

Ingredients

12 oz. of fresh cranberry
½ cup of freshly squeezed orange juice
1 tsp of orange zest
1 cup white sugar

Preparation

1. Wash the cranberries under cold running water.
2. Place the orange juice, orange zest, and the sugar in a sauce pan.
3. Cook on medium heat, while continuously stirring until the sugar is well dissolved, about 2-3 minutes.
4. Add the washed cranberries. Cook for another 10-12 minutes. The cranberries should start popping.
5. Remove from heat. Stir a few times, and put the cranberry sauce in a serving bowl. Let the sauce cool completely before serving. The sauce will thicken as it cools down.
6. Serve with your favorite poultry entrées like turkey, goose, or duck

Note: If you like your cranberry sauce more tart than sweet, just reduce the sugar quantity to ½ cup.

Prunes and Pecan Stuffing

I prefer stuffing cooked as a side dish casserole rather than baking it in the turkey. Prunes give it a sweet touch while pecans add a nice crunchy element. This stuffing is a basic recipe to which you can add your favorite meats like pork sausages, minced cooked pork, or cooked turkey giblets.

Servings: 8 - Preparation time: 15 minutes - Cooking time: 55 minutes

Ingredients

2 celery stalks	2 tbsp vegetable oil
1 loaf white country-style bread	1 cup pecans, toasted and chopped
1 onion	4 cups low sodium chicken broth
1/3 cup fresh parsley leaves	1 tsp salt
2 tbsp fresh sage leaves	1 tsp freshly ground pepper
2 tsp poultry seasoning	
1 ¼ cup hot water	

Preparation

1. Preheat the oven to 350°F.
2. In a medium-sized bowl, combine the prunes and the hot water. Allow them to soak while you prepare the rest of the ingredients.
3. Place a skillet on the stove, and set the temperature to medium. Add the oil, and heat completely.
4. Wash, peel, and chop the onions. Wash and chop the celery. Add both vegetables to the skillet. Fold in the salt and pepper. Stir in the poultry seasoning. Sauté the vegetables until they are soft, about 6 to 7 minutes.
5. Remove from heat, and place in a large bowl.
6. Drain the prunes, but keep the water. Place the prunes into the bowl with the vegetables. Toss.
7. Chop the pecans so you have coarse pieces. Add to prune mixture. Wash and chop the sage and parsley, and mix with the prunes. Cut the bread into small ½-inch cubes. Toss with the prune mix.
8. Pour the chicken broth into the prune mixture, and mix until it is wet. If you find the dressing dry, mix in a small amount of the prune water.
9. Grease a 9 x 12" baking dish. Turn the dressing into it. Place in the oven, and bake for 30 minutes or until the top is golden brown.

Creamy Green Bean Casserole

Serves: 8 - Preparation time: 20 minutes - Cooking time: 60 minutes

Ingredients

2½ pound fresh green beans	1 teaspoon salt
8 strips bacon, diced	¼ teaspoon freshly ground black pepper
½ small yellow onion, diced	¾ cup heavy cream
2 tablespoons butter	¾ cup milk
2 tablespoons all-purpose flour	½ cup shredded cheddar cheese
1 teaspoon white sugar	

Preparation

1. In a large sauce pan set on medium high, steam the green beans until just cooked, about five minutes. A crunch should remain. Place green beans in a bowl of ice and cold water to stop the cooking process. Using a strainer, drain the beans. Set aside.
2. Over medium-high heat, in large and oven-proof skillet, such as an iron-cast pan, sauté the bacon for 4-5 minutes until golden. Remove the bacon, and place on a
3. plate covered with paper towel. Pat dry to remove excess fat.
4. Pre-heat the oven to 350°F.
5. Reduce the heat to medium.
6. Add the onions to the skillet, and sauté the onions in the bacon drippings for 1-2 minutes until they become fragrant and tender.
7. Melt the butter in the skillet. Add flour, sugar, salt, pepper, and stir until smooth.
8. Add the cream and milk, and cook until the sauce thickens, about 4 or 5 minutes. Remove from heat. Add green beans and bacon. Stir to coat.
9. Sprinkle the cheese over the green beans evenly. Transfer to an oven proof serving dish.
10. Place in the oven. Bake for 20-25 minutes or until the cheese is melted and bubbly.
11. Serve warm.

Fluffy Make Ahead Mashed Potato

Serves: 10 - Preparation time: 10 minutes - Cooking time: 60 minutes

Ingredients

12 Yukon gold potatoes	1 tsp dry chives or 1 tbsp chiseled fresh chives
1 tbsp salt	Salt and freshly ground black pepper
½ cup butter, divided	¼ cup breadcrumbs
1 cup cream cheese, at room temperature	
1 cup sour cream	

Preparation

1. Wash, peel, and quarter the potatoes.
2. Generously oil a two-quart ramekin or oven-proof casserole
3. Place the potatoes in a large saucepan filled with cold water with one tablespoon of salt. Bring to a boil on the stove, and cook covered until the potatoes are fork tender, about twenty to thirty minutes
4. When the potatoes are cooked, drain them, and place them back in the saucepan on the stove, and cook for 30 seconds to a minute over medium heat to dry them out. Cut up half of the butter into pieces before adding it to the potatoes. Mash them using a potato masher.
5. Add the cream cheese and the sour cream. Using an electric hand blender or mixer, whip the potatoes until they are light and fluffy, about 2 to 3 minutes. Do not over mix as they can become gooey. Season with salt and freshly ground pepper to taste. Stir in the chives.
6. Place the whipped potatoes in the casserole.
7. Melt the quarter cup of butter remaining in the microwave in a small mixing bowl. Add the breadcrumbs and combine well. Sprinkle the buttery crumbs over the potatoes. The casserole can be place in the refrigerator for up to 2 days before using. Tightly cover the casserole with a plastic wrap or a tight lid.
8. To warm-up, let the casserole stay at room temperature for 20 to 30 minutes before placing it uncovered in the oven.
9. In the meantime, preheat the oven to 350°F. Place the potatoes in the oven for thirty minutes until they are well heated through and crumbs are golden brown.

Traditional Christmas Steamed Pudding

Serves: 8 - Preparation time: 30 minutes - Cooking time: 8 hours

Ingredients

½ cup butter, at room temperature, plus some more for greasing	1 cup Sultanas raisins
1 cup dark brown sugar	1 cup golden raisins
½ cup cake flour	½ cup currants
1 tsp all-spice	¼ cup candied citrus fruits
½ tsp ground cinnamon	½ cup blanched almonds, chopped
¼ tsp ground nutmeg	1 apple, cored, peeled and grated
2 eggs	1 zest of a whole lemon
2 cups breadcrumbs	⅔ cup dark rum

Preparation

1. You will need a 2 pint/5 cups capacity basin bowl or 2-1 pint/2 ½ cups capacity basin bowls.
2. Cut a parchment paper circle to fit the bottom of the pudding's bowl. Grease the inside of the bowl with butter.
3. Cream the butter in a bowl of an electric mixer on medium-high speed. Add the sugar, and mix for two minutes.
4. Add the flour, eggs, and spices. Beat until well combined. Add dry fruits, lemon zest, breadcrumbs, and dark rum. Beat until well blended.
5. Place the batter in to the bowl. Cover the bowl with a parchment paper on the top of the bowl. It should fit just the inside. Place a double layer of foil paper cover the entire bowl.
6. Attach a kitchen string around the pudding like when placing a ribbon around a gift box. Leave enough string on top so you can lift it from the boiler.
7. Place a double boiler on the stove over medium heat. The double boiler should be large enough to place the pudding bowl in it. When the water is simmering, reduce the heat to low, and place the pudding in. Steam the pudding for 6 hours. Check the boiler often, and fill it with additional boiling water as needed to compensate for evaporation.
8. When the pudding is cooked, remove it from the double boiler. Carefully remove the foil paper and parchment paper on top of the pudding. Let it cool completely. Replace both the parchment paper and the double layer of foil so the pudding is ready to reheat.

9. To serve, reheat the pudding in the same fashion in the double boiler for two hours. Remove the foil and parchment paper and reverse the pudding on a serving plate. Let it stand for 6 to 8 minutes before removing the bowl. Be careful as steam will come out of the pudding.

Note: this steamed Christmas pudding can be made up to 3 weeks before reheating it and serving. Just keep it in a dry cool place.

****These recipes and more can be found in Sarah Spencer's *Christmas Feast Cookbook: The Very Best Classic and New Recipes*. To get your copy, click on the cover or [here](#).**

