



CHEF JOHN'S

PUMPKIN PIE RECIPE, TURKEY TIPS, & CRANBERRY SAUCE

PUMPKIN PIE RECIPE

PREP TIME: 15 minutes

BAKE APPROX.: 50 minutes

INGREDIENTS:

- 8 oz cream cheese (softened)
- 2 c. pumpkin (meat)
- 1 c. sugar
- 1/4 tsp salt
- 1 egg plus 2 egg yolks, slightly beaten
- 1 c. half-and-half
- 1/4 c. melted butter
- 1 tsp pure vanilla extract
- 1/2 tsp cinnamon
- 1/8 tsp ground clove
- 1/4 tsp ground ginger
- 1 piece pre-made pie dough

PREPARATION

1. Preheat the oven to 350 degrees F. Place 1 piece of dough down into a (9-inch) pie pan and press down along the bottom and all sides. Pinch and crimp the edges together. Put the pie shell back into the freezer for 1 hour to firm up.

Note: Lightly dock crust with toothpick or fork bake for about 10 minutes before adding filling.

2. For the filling, in a large mixing bowl, beat the cream cheese with a hand mixer. Add the pumpkin and beat until combined. Add the sugar and salt, and beat until combined. Add the eggs mixed with the yolks, half-and-half, and melted butter, and beat until combined. Lastly add vanilla, cinnamon, clove and ginger, to be beat until evenly blended.

3. Pour the filling into the warm prepared pie crust and bake for 50 minutes, or until the center is set. Place the pie on a wire rack and cool to room temperature. Cut into slices and top each piece with Cinnamon whipped cream.

Note: Cinnamon whip cream, in a chilled mixer bowl add 1 c. heavy cream, 4 tablespoons powdered sugar, and 1 tsp. cinnamon, on med whisk until stiff peaks (be careful to not over mix or you have cinnamon butter)

TURKEY TIPS for a Beautiful Bird:

- **Brine the Bird** either dry brine rubbing with kosher salt and wrapping in a sealed bag for 24 hours. To wet brine, use following ingredients in a large pot:
 - 1 gallon of vegetable stock
 - 1 cup kosher salt
- **Garni Bouquet:**
 - Rosemary, Sage, Thyme (wrap in cheesecloth or coffee filter)
- **Preparation:**
 - Bring all ingredients to a boil. Once salt has dissolved, remove from heat and let cool to room temperature and pour into a 5 gallon bucket and add 1 gallon ice water.
- **Wash your turkey** and place breast side down into the brine and place in refrigerator overnight.
- **Stuffing:**
 - Prepare stuffing in another pan and do not place in the turkey (too risky). Instead, place a quartered onion, a couple cloves of garlic, garni bouquet (use ingredient list from turkey brine. Ingredients can be tied together with twine). Add a couple of orange halves to have a deliciously flavor infused turkey.
- **Use a Roasting Rack:**
 - Or baking grate or you may prefer the old school method by making a lattice of carrots and celery covering the bottom of the pan. This will keep the turkey off the direct heat of the pan.
- **Bake** at 325 degrees at 15 minutes per pound. Bake until a thermometer reads 165 degrees for thighs or in the center of the breast.
- Once the turkey is removed from the oven, let it rest for 20 to 30 minutes. Resting actually allows the juices to stabilize back into the meat instead of pooling on the serving platter.
- A good measure is to have 1.5 pounds per person.

CRANBERRY SAUCE:

INGREDIENTS:

- 12 oz cranberries (fresh)
- 1 each orange + zest of orange
- 3 cups Coke-Cola
- 1 cup sugar
- 1 box Raspberry Jell-o (3oz)
- ½ tsp cinnamon

DIRECTIONS:

Zest orange and set the zest aside. Cut the orange in half and place in a medium saucepan with Coke-Cola, cranberries and cinnamon and bring to a boil. Once boiling, lower the heat to medium until reduced by half. Stir in sugar and raspberry Jell-o until fully dissolved. Stir in orange zest and remove from heat. Let cool slightly and transfer into a glass bowl and chill until fully set. *Optional add chopped candied pecans before refrigerating.*