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November 2022

Try This Best-Ever Turkey Brine

If you want the juiciest, most flavorful turkey possible, try this simple and delicious brine. If you're a wet brine advocate, this recipe is the ultimate.

Brining is the process of submerging meat in a salty, seasoned mixture for a long enough period of time so that the brine's flavors infiltrate the meat, giving added moisture and flavor. Because turkey is a leaner meat, it has the possibility of turning dry and tough if cooked too long. Brining your turkey ensures it has the added moisture to keep it nice and juicy, and lends delicious flavor that will stick around when cooking!

BEST-EVER TURKEY BRINE

Ingredients:

2 gal. water, divided
2½ cups kosher salt
1/2 cup brown sugar
1 orange, cut into rounds
1 lemon, cut into rounds
6 cloves garlic, smashed
4 sprigs fresh rosemary
4 sprigs fresh sage
4 dried bay leaves
1 Tablespoon black peppercorns
1 teaspoon allspice berries (optional)



Preparation:

Combine 1/2 gallon water (8 cups) with all other ingredients in a large pot and place over medium heat. Bring to a boil, stirring frequently, then reduce to a simmer and cook until salt and sugar have dissolved completely. Remove from heat and add remaining 1½ gallons (24 cups) water to pot. Stir to combine and let cool completely, around 1 hour.

Submerge turkey completely in brine. If more water is needed, mix together additional brine by adding 2 Tablespoons kosher salt to 1 cup of water, and stirring until dissolved. Brine overnight, or up to 24 hours.

When ready to roast, thoroughly rinse turkey and pat dry with paper towels.

An Amazing Stuffing to Compliment Your Turkey

Stuffing, or dressing if you prefer, can make or break a Thanksgiving dinner. Here's a crowd-pleasing Thanksgiving stuffing.

CLASSIC STUFFING

Ingredients:

2 baguettes, country, or sourdough bread (1 pound)
8 Tablespoons butter, plus more for baking dish
1 large onion, diced (about 2¼ cups)
4 stalks celery, thinly sliced
2 cloves garlic, minced
1/2 cup freshly chopped parsley
1 Tablespoon freshly chopped sage, minced
1 Tablespoon fresh thyme leaves, minced
1/2 tbsp. freshly chopped rosemary
Kosher salt
Freshly ground black pepper
4 cups low-sodium chicken (or vegetable) broth
2 large eggs, beaten



Preparation:

The day before: Tear or slice bread into 1/4" cubes and leave out overnight to dry out. (Alternately, place bread on baking sheets and bake at 200° for 20 minutes.)

When you're ready to make the stuffing: Preheat oven to 350° and butter a large baking dish. In a large skillet over medium heat, melt butter. Add onion and celery and cook until soft and fragrant, 8 minutes. Stir in garlic, parsley, sage, thyme, and rosemary and cook until fragrant, 1 minute more. Season with salt and pepper.

Place bread in a large bowl and add skillet mixture. Toss to combine. In a medium bowl, whisk together chicken broth and beaten eggs and pour over bread mixture. Season generously with salt and pepper and toss until completely coated.

Classic Stuffing Recipe - page 3

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From Recipes Old and New Tried and True



This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

It features recipes from local residents, most of whom are no longer with us. We hope that you enjoy this monthly feature and that you may remember many of the people who shared their recipes.

The preface reads:

"Nacogdoches has always been famous for gracious East Texas hospitality and good cooking. This collection of old family recipes has been tried and proven many times and comes from our very best cooks. We hope they will add to your cooking pleasure."

CRABMEAT CASSEROLE

(Dorothy Townsend)

and

SEAFOOD SUPREME

(Mrs. Robert Birdwell)

Crabmeat Casserole

2 Cans (6 1/2 oz) Crabmeat
6 Hard boiled eggs
1 Can pimientos
1 Can asparagus tips
2 Cups Cream sauce
Grated Cheese and buttered bread crumbs

In a Casserole place layers of Crabmeat, sliced eggs, pimientos, asparagus, and Cream sauce, shaking two layers of each. Top it with grated Cheese and buttered bread crumbs. Bake in moderate oven. Serves 6 to 8

Dorothy Townsend
(F. B. S.)

Seafood Supreme

20 oz Canned de-veined Shrimp
26 oz Crabmeat (flaked and cleaned)
3 Cups Shredded day-old bread
1 Cup Chopped onions 2 Tbs Capers
1 Cup Chopped Celery 2 Tbs Capers liquid
2 Tbs Lemon Juice
2 Tbs Parsley Chopped
2 Tbs Worcestershire Sauce
2 Tbs Dry Mustard 1 Cup Mayonnaise
1/2 teaspoon Curry powder

Drain shrimp (save liquid). Mix all ingredients. Moisten with 1/2 cup shrimp liquid. Turn into 3 quart Casserole. Cook 1 hour at 350 degrees. Add more shrimp liquid during cooking if necessary.

Mrs Robert Birdwell
-72-

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Thank you so much!



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DISCLAIMER

Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service to our readers. It is advised that the reader study the recipe in advance of creating a desired dish and assure that all necessary ingredients are included in the recipe and the reader understands the process for completing the recipe. **RECIPES** does not necessarily approve or have prior knowledge of the individual recipes published in this publication.

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Classic Stuffing Recipe

Transfer mixture to prepared baking dish and cover with foil. Bake until cooked through, 45 minutes, then remove foil and cook until bread is golden, 15 to 20 minutes more.

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Sharon Roberts 936.552.6758

“Areeda’s Southern Cooking, A Collection of Old-Fashioned Recipes”

by Areeda Schneider-Stampley



Let Freedom Ring!



BLUEBERRY PIE

Easy and very tasty! This pie won the Blue Ribbon at the Tennessee State Fair; plus a Pillsbury Pie Baking Competition Honorable Mention.

Pastry for double crust pie
1 pint fresh juicy blueberries (do not use frozen)
1 cup white sugar
1/4 teaspoon cinnamon
1/8 teaspoon salt
1/4 cup all-purpose flour
1 Tablespoon cornstarch
3 Tablespoons butter
1 Tablespoon fresh lemon juice
Cream or half and half

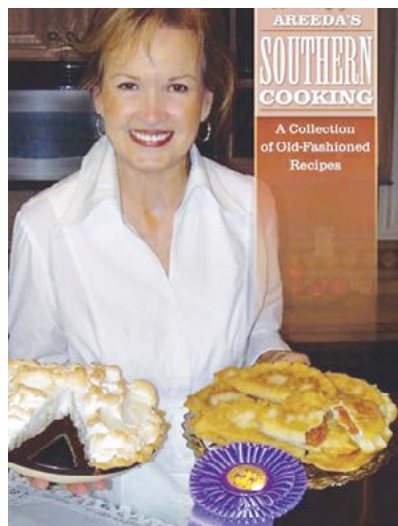


Preheat oven to 400°. Line a 9-inch pie plate with pastry. Add berries. In a small bowl, combine dry ingredients. Mix well and sprinkle over berries. Drizzle fresh lemon juice. Dot with butter. Top with other pastry. Flute edges and cut slits for steam to escape. Brush with cream or half and half. Bake 40 minutes or until juice bubbles through slits near center. Cool on wire rack for about 2 hours for the filling to set well.

Purchase cookbook with credit card on my PayPal account at www.areedasoutherncooking.com. Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.45 (price includes shpg/handling).

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Order Joe Stampley CDs at www.joestampley.com. Look for more recipes, as well as my “Memories of Music Row” column in the monthly *Country Family News* newspaper sponsored by Larry’s Country Diner and Country Family Reunion TV shows.

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Bubba’s Original Sophiscated Southern Redneck Cookbook

“A Redneck’s take on sophisticated food!”

by Ken Stonecipher

Ken Stonecipher is a book editor and ghost writer living in Nashville, Tennessee. Among his many writing accomplishments are two cookbooks, “*Bubba’s Original Sophiscated Southern Redneck Cookbook*” and “*Bubba’s Original Full-Fledged Southern Redneck Cookbook*.”

Another cookbook in the writing stage is “*All Things Cheesecake*.” Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to his credit.



ROSEMARY STUFFED GOOSE with APPLES AND RAISINS

My friends git so annoyed with me because ever’tang reminds me of a movie. I’ll hear somethin’ in church, at a ballgame, in a meetin’ or jus sittin’ around the table in a restaurant and then I’ll repeat the line in the movie and they’ll look at me like I’m crazy.

Ever’ year I watch all the versions of “A Christmas Carol.” I love Christmas and I love that movie. Ever’ time Mrs. Cratchit brings that goose to the table, I wonder what that bird tastes like. After all, we here in the south think they’s nuthin’ says Thanksgivin’ or Christmas better’n gobble gobble.

So, a few years back I ordered one and cooked it. First of all, it’s dark and second of all it’s a greasy meat. But if yer cholesterol is within reason, git one and try this recipe. You won’t find a juicier or more tender piece of meat.

- | | |
|---|--------------------------|
| 1 (9-10 lb) dressed goose | 1/2 teaspoon salt |
| 1½ cups peeled and chopped cookin’ apples | 1/8 teaspoon pepper |
| 3 cups cooked rice | 1 egg, beaten |
| 1/2 cup raisins | 1/4 teaspoon sage |
| 1/2 cup chopped onion | Fresh parsley (optional) |
| 1 teaspoon whole rosemary | Orange slices (optional) |

Remove giblets and neck from goose. Rinse goose thoroughly with water, pat dry. Prick skin with a fork at 20-inch intervals.

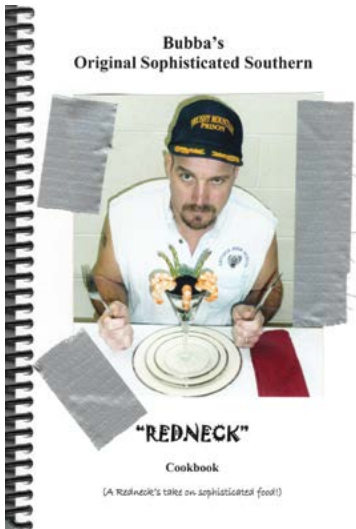
Combine rice and next 7 ingredients, stirrin’ well. Spoon mixture into cavity; close with skewers. Truss goose and place breast side up on rack in a roastin’ pan. Insert meat thermometer in thigh, makin’ sure it does not touch the bone. Bake, uncovered, at 350° for 2-2½ hours or until meat thermometer registers 185°. Place goose on a servin’ platter, garnish with parsley and orange slices.

To order books:

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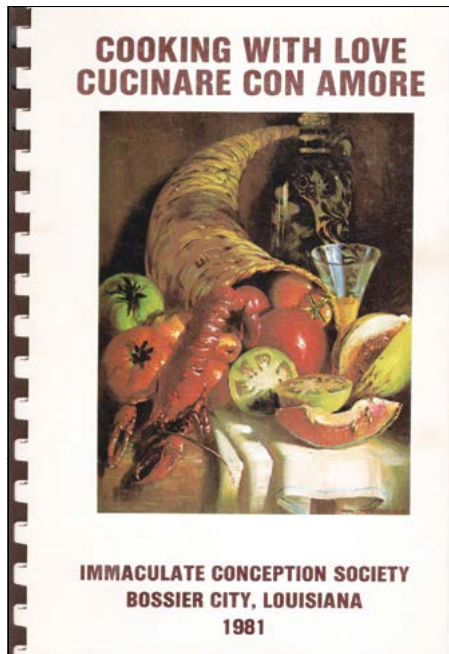


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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941. The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated to preserving the tradition and heritage handed down from that generation of the 1870s. Most of them came from Cefalu, Sicily, situated 40 miles east of Palermo, on the beautiful Adriatic Sea. The descendents of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

To preserve their heritage—with its art of Sicilian cooking—for future generations, this cookbook was created.

FRIED CHICKEN, ITALIAN STYLE
(from Tena M. Namie)

- | | |
|---------------------------|--------------------------------|
| 1 frying chicken, cut up | Combine the following: |
| 1/2 cup flour | 2 eggs |
| 1 1/2 teaspoons salt | 1/4 cup milk |
| 1/4 teaspoon black pepper | 1 Tablespoon parsley, chopped |
| | 1/2 cup grated Parmesan cheese |
| | 1 to 2 Tablespoons water |

Set skillet with oil over medium heat. When oil is heated, dip each piece of chicken into egg mixture. Roll pieces in cheese and place, skin side down, in skillet. Brown and turn with tongs. When chicken is browned, reduce heat and add 1 to 2 Tablespoons water. Cover tightly and cook slowly 25 to 40 minutes; uncover last 10 minutes to crisp chicken. Makes 4 servings.

From 1989 Cookin' with the Dragon Band



This book was published in 1989 and sponsored by the Nacogdoches High School Band Boosters Club Boosters. "Cookin' with the Dragon Band is a collection of favorite recipes from the families of NHS Band Students with additional contributions by community leaders and local restaurants." Maybe it will bring back some memories or maybe you'll see one of your own recipes some day.

COCONUT CREAM PIE
Submitted by Phyllis Schubert,
NISD Food Service Director

- | | |
|------------------------------|-------------------------------------|
| 3 1/2 cups milk | 1 teaspoon vanilla |
| 1 1/2 cups sugar | 1/2 teaspoon almond extract |
| 1 teaspoon salt | 4 egg whites, beaten |
| 7 Tablespoons flour | 1 1/2 cups grated or flaked coconut |
| 4 Tablespoons cornstarch | 2 cups heavy cream, whipped |
| 2 eggs + 4 egg yolks, beaten | 1-9" pie shell, baked |
| 4 Tablespoons butter | |

Scald half the milk and add 1 cup of sugar and the salt. Bring to boil. In separate bowl, mix together flour, cornstarch, eggs and yolks with remaining milk. Blend well. Combine both mixtures and cook over hot water until thick, stirring frequently. Remove and add butter, vanilla and almond extract. Beat until smooth. Beat egg whites until frothy; add remaining sugar and beat until stiff. Fold egg white mixture into custard mixture. Sprinkle 1/2 cup coconut through the mixture and pour into baked pie shell. Spread whipped cream over top. Cover with remaining coconut. Chill.

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Submitted by *Around the Town* Publisher, David Stallings

**Precious Memories Recipes
from Jean Stallings**

My beautiful wife, Jean, passed away on July 4, 2020. She was an amazing wife, mother, and teacher. She was also a wonderful cook who loved preparing special meals for our family and friends.

Jean left us hundreds of her great recipes and I will share one of our favorites here each month. I hope that you'll enjoy them as much as we always did!



**CORNBREAD
DRESSING**

- 1 large skillet cornbread
- 3 or 4 slices white light bread, pulled into pieces
- 1 cup onions, chopped fine
- 1 cup celery, chopped fine
- 4 hard boiled eggs, chopped
- Salt and black pepper
- Broth made from necks, gizzards, wings, backs, etc. (You can add chicken bouillon cubes if you don't have enough bones.)

Mix cornbread (broken into pieces), light bread (torn into pieces), onions, celery, boiled eggs (chopped), salt to taste, lots of black pepper. Add broth, enough to moisten well, but not soggy. Bake in 350° oven.
(Broth that cooks out from the turkey while baking makes the dressing especially good.)

PLEASE SEND US YOUR RECIPES!

We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

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From Foodtalk

EGG CASSEROLE

An easy-to-assemble recipe that serves well either hot or cold. It can be adfjusted according to what ingredients you have in the refrigerator or the garden. You can also add corn, chopped toma-toes, cooked bacon, fresh herbs, etc., etc., etc.

Ingredients

- 10-12 eggs
- 1/2 cup flour
- 1 Tablespoon baking powder
- 1 pint (2 cups) cottage cheese
- 1 large can (or 2 small cans) green chiles, diced
- 1/2 cup melted butter
- 1 lb. Monterey Jack cheese (grated)
- Salt, garlic powder, pepper to taste



Instructions

- Preheat oven to 400 degrees.
- Mix all ingredients together in a bowl until well blended.
- Pour into a buttered 9x14 pan.
- Bake for 15 minutes on 400 degrees and then 30 minutes on 375 degrees.
- Serve warm or cold.

Solid Foundation Association Announces Dean Pierre Cannings as the 2022 Speaker for the “Lights on Afterschool Annual Gala and Auction”

Solid Foundation Association is excited to announce the speaker for the 11th Annual “Lights On Afterschool Gala,” beginning with a 6 pm Reception and Auction followed by the 7 pm Banquet to be held November 3, 2022, at the Nacogdoches County Exposition & Civic Center located at 3805 NW Stallings Drive, Nacogdoches, TX 75964.

Mr. Pierre Cannings, Dean of Dallas Theological Seminary-Houston will address “Thriving in a Complex Society” in order to lead, touch and change lives.

Dean Cannings is also the Executive Assistant Pastor at Living Word Fellowship Church in Houston, Texas where he oversees Young Adults, Youth, Missions and Discipleship Ministries. He holds a Bachelor of Arts from Austin College and a Master’s Degree in Theology from Dallas Theological Seminary. In addition, he is a PhD candidate in Leadership Studies at Dallas Baptist University. Cannings has been married to his high school sweetheart Monica, since 2006 and they have three children: Natalia, Pierre II and Carter.

Sponsorship support at all levels is available now. Please contact John Cannings at 936-615-3677. Individual and Group tables and tickets are on sale on-line through Eventbrite on Tuesday, October 4, 2022 – October 20, 2022. Check “Lights on Afterschool Gala” by Solid Foundation Association. Please be advised, that tickets are on a first come first serve basis. You may also contact our office for tickets at 936-615-3677.

If you would like to donate an auction item, please contact Charisma Event Management at 936-652-7801.

Solid Foundation Association is an afterschool enrichment program to empower at-risk children and their families. We believe, “the stronger the foundation, the stronger the life!” We invite you to join us. Come out of the stands onto the playing field where you can make a difference in the life of a child! If you would like to volunteer or mentor a child or use your administrative or technical skills, we would love to speak with you. Please contact Solid Foundation Association at 936-615-3677.



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From Julia Jones of Nacogdoches

Julia runs IMPACT, a non-profit ministry in downtown Nacogdoches that serves the families of Nacogdoches thanks to the generosity of friends and family. She volunteers full time and has generous ladies who help her make IMPACT possible. Over the years IMPACT has continued to grow and they were able to expand their service to include fire victims, as well as seniors in nursing homes with no family and children, referred to them by social services.



CORN CASSEROLE

- | | |
|---|--|
| 1 (15 oz.) can whole kernel corn, drained | 1 cup sour cream |
| 1 (15 oz.) can cream-style corn | 1/2 cup butter, melted |
| 1 (8 oz.) pkg. Jiffy corn muffin mix | 1 cup shredded cheddar cheese or your favorite |

Preheat oven to 350°. Mix all ingredients, except the cheese and pour into a greased baking dish. Bake for 45 minutes. Sprinkle with cheddar cheese and put back in the oven. Bake about 5 more minutes until the cheese is melted and starts to turn a bit brown around the edges.



IMPACT Cookbook available for purchase at IMPACT, 720 E. Main St., Nacogdoches, TX, 936.205.5921. Proceeds benefit foster children in the area.



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L-R: Adán Mandujano and Adán Madujano, Jr.

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Submitted by David Stallings -
Around the Town Publisher

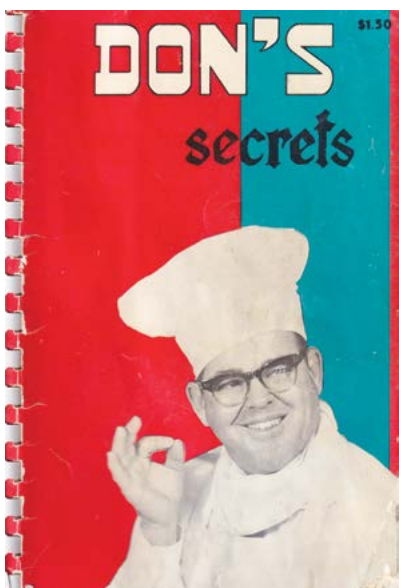
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



CANDIED SWEET POTATOES

4 lbs. sweet potatoes, fresh or canned
1 small can crushed pineapple
2 level Tablespoons sugar
1/2 teaspoon cinnamon
1/4 teaspoon vanilla extract
1/4 lb. butter or oleo

If fresh sweet potatoes are used, boil them in an uncovered pot over medium heat until tender. Peel and slice. Put slices in flat baking pan and pour crushed pineapple over them. Cut up butter or oleo and spread over potatoes. Add cinnamon and vanilla. Sprinkle with white sugar. Bake in 350° oven for 20 minutes. Serves 8.





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From Angela Bradford

Angela Bradford was the owner/operator of Appleby Sand Mercantile Café in Nacogdoches.

GREEN BEAN CASSEROLE

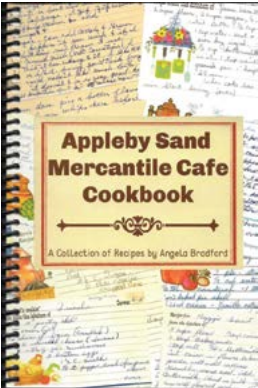
1 can Cream of Mushroom Soup (10½ ounces)
1/2 cup milk
1 dash black pepper
2 cans cut green beans (14½ oz.), drained
1½ cups French Fried Onions

Preheat oven to 350°F. Stir the soup, milk, black pepper. Stir in beans and 2/3 cup onions in a 1½-quart casserole dish. Bake for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions. Bake for 5 minutes or until the onions are golden brown.

Printed with permission from Angela Bradford. She owned and operated the Appleby Sand Mercantile Café in Nacogdoches for more than 20 years. Her “comfort food” was absolutely amazing and the atmosphere at the café was almost like a daily family reunion. Angela has decided to “retire” from the food business so that she may spend more time with her family. The cookbook is available by mail order. Please mail checks for \$20 for each book payable to Angela Bradford - 6530 FM 2609 - Nacogdoches, TX 75965.







From Foodtalk

DRIED CRANBERRY SAUCE WITH PINEAPPLE

This delicious homemade cranberry sauce recipe combines dried pineapple, the tartness of cranberries, and sweet mango nectar to create a sweet sauce that will complement all your holiday side dishes. Whether serving traditional roast turkey or serving duck, or venison, this easy cranberry sauce will be the perfect addition.

Ingredients:

1 cup of dried cranberries
¾ cup fresh mango nectar
¼ cup dried pineapple

Instructions:

Combine the cranberries, mango nectar, and pineapple in a small pan over medium heat.
Cook for 10-12 minutes, frequently stirring, until the fruit is fully hydrated and the nectar has thickened to a dark red hue.
Remove from heat and cool before serving.
Spoon some warm cranberry sauce onto your diner plate-or make some leftover cranberry mayo and enjoy!



From Texas Farm Bureau

PUMPKIN CRUMBLE

Prep time: 5 minutes Cook time: 1 hours Servings: 10

Pumpkin is a quintessential part of any good Thanksgiving feast. From the very beginning, pumpkins and other gourds were a part of many meals. The pumpkin’s ability to be used in both sweet and savory dishes makes it a fall favorite.
Are you on the pumpkin bandwagon?

For Pumpkin Crumble, you will need...

1 can (29 oz.) pumpkin puree
1 can (12 oz.) evaporated milk
3 eggs
1 cup granulated sugar
1 Tablespoon pumpkin pie spice
1/2 teaspoon salt

And for the crumb topping, you will need...

1¼ cup flour
1 cup brown sugar
1 cup pecans, chopped
2 Tablespoons cornstarch
1 Tablespoon pumpkin pie spice
2 teaspoons baking powder
1/2 teaspoon ground ginger
1/4 teaspoon salt
1 cup butter, melted

Start by preheating your oven to 350 degrees. While it is heating, mix together the pumpkin, milk, eggs, granulated sugar, pumpkin pie spice and salt.
Now that the pumpkin mix is together, go ahead and spread it in the bottom of a greased 9×13 baking dish.
In a second bowl, mix together the remaining dry ingredients. Stir in the melted butter and mix until crumbly. Sprinkle the crumble mixture over the top of the pumpkin, spreading evenly.
Bake for one hour and allow to cool before cutting to let the pumpkin layer set.



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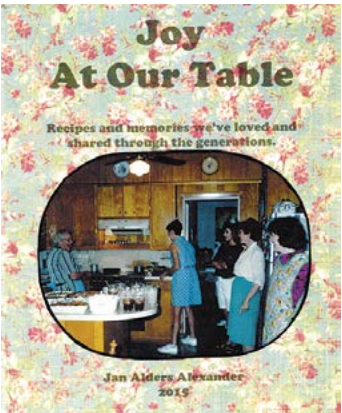
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Submitted by Jan Alders Alexander
of Nacogdoches

Mother made pumpkin rolls every fall. Even after Alzheimer’s had taken her ability to do many things, she was able to still make this recipe. We found several in her freezer before she had to move from her home full of so many memories.



PUMPKIN ROLL

- Cake:**
2/3 cup mashed canned pumpkin
3 eggs
1 cup sugar
1 teaspoon lemon juice
3/4 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
2 Tablespoons cinnamon
1 teaspoon ginger
1/2 teaspoon nutmeg
1 cup pecans, finely chopped
powdered sugar
- Filling:**
(Combine and beat until smooth)
1 cup powdered sugar
6 ounces cream cheese
1/4 cup butter
1/2 teaspoon vanilla

Beat eggs for 5 minutes, gradually beat in sugar, pumpkin and lemon juice.
Combine flour, baking powder, salt, cinnamon, ginger and nutmeg and fold into pumpkin mixture.
Pour batter into a greased and floured 15x10x1 jellyroll pan, and sprinkle with pecans. (I use parchment paper to make removal easy.)
Bake at 375° for 15 minutes or until top of cake springs back when lightly touched.
Sprinkle powdered sugar on clean kitchen towel and roll cake beginning at narrow edge, leaving towel rolled with cake.
Cool cake completely, then carefully unroll, removing towel.
Spread filling to 1/2 inch of edge, re-roll cake and wrap carefully in Saran Wrap.
Chill or freeze. Slice and serve. Store in refrigerator.

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Thanksgiving Turkey... Gobble, Gobble, Gobble

Perfect Thanksgiving Turkey

- 1 turkey (about 12 pounds), thawed if frozen
- 1¼ cups coarse salt (kosher or sea)
- 1 quart hot water
- 1 cup maple syrup
- 1 medium-size onion, thinly sliced
- 4 cloves garlic, peeled and crushed with the side of a cleaver
- 10 black peppercorns
- 5 bay leaves
- 4 strips lemon zest, each about 1½ by ½ inch
- 2 whole cloves
- 4 to 6 Tablespoons (1/2 to 3/4 stick) salted butter, melted
- Maple Redeye Gravy (see recipe below)

Remove the packet of giblets from the neck or body cavity of the turkey and set aside for another use. Remove and discard the fat just inside the cavities of the turkey. Rinse the turkey, inside and out, under cold water, then drain and blot dry, inside and out, with paper towels.

Place the salt and hot water in a large deep nonreactive pot and whisk until the salt dissolves. Whisk in 4 quarts of cold water and maple syrup and add the onion, garlic, peppercorns, bay leaves, lemon zest, and cloves. Let the brine cool; it should be no warmer than room temperature when you add the turkey to it. Place a large resealable plastic bag filled with cold water on top to keep the bird submerged. Cover the pot, place in the refrigerator, and let the turkey brine overnight.

Set up the grill for indirect grilling and preheat to medium. If using a gas grill, place water soaked wood chips or chunks in the smoker box or in a smoker pouch and run the grill on high until you see smoke, then reduce the heat to medium. If using a charcoal grill, place a large drip pan in the center, preheat the grill to medium, then toss 1 cup of the wood chips or chunks on the coals.

When ready to cook, place the turkey, breast side up, in the center of the hot grate, over the drip pan and away from the heat. Brush the turkey with some of the melted butter, then cover the grill. Grill the turkey until cooked through, 2½ to 3 hours. If you are using a smoker to cook your turkey, it will take 3½ to 4 hours at a temperature of 275°F. To test for doneness, use an instant-read meat thermometer: Insert it into the thickest part of a thigh but not so that it touches the bone. The internal temperature should be about 180°F. Baste the turkey with melted butter every hour. If the wing tips or skin start to burn or brown too much, cover them loosely with aluminum foil. If using a charcoal grill, every hour you'll need to add 12 fresh coals and 1/2 cup of wood chips or chunks to each side.

Transfer the grilled turkey to a platter, cover it loosely with aluminum foil, and let it rest for 10 to 15 minutes before carving. Serve with the Maple Redeye Gravy. Serves 12 to 14.

Maple Redeye Gravy

- About 2 cups turkey drippings (from the drip pan)
- 1 to 2 cups turkey or chicken stock (preferably homemade)
- 4 Tablespoons (1/2 stick) salted butter
- 1/4 cup flour
- 1/4 cup Madeira

- 1/4 cup coffee
- 1/4 cup heavy (whipping) cream
- 2 Tablespoons maple syrup
- Coarse salt (kosher or sea)
- Freshly ground black pepper

Strain the turkey drippings into a fat separator. Wait a few minutes, then pour the drippings into a large measuring cup, stopping when the fat starts to come out. Add enough chicken stock to obtain 3 cups.

Melt the butter in a heavy saucepan over medium-high heat. Stir in the flour and cook until it's a dark golden brown, 3 to 5 minutes.

Remove the pan from the heat and gradually whisk in the Madeira, coffee, cream, maple syrup, and the turkey drippings with stock. Return the pan to the heat and bring to a boil over high heat, whisking steadily. Reduce the heat to medium and let the sauce simmer until richly flavored and reduced to about 3 cups, 6 to 10 minutes. Season with salt and pepper to taste.

Makes about 3 cups.

Cajun Barbecued Turkey

FOR THE INJECTOR SAUCE:

- 6 Tablespoons chicken stock (preferably homemade), at room temperature
- 1 Tablespoon bourbon
- 1 Tablespoon Cajun Rub (see recipe below)

FOR THE TURKEY:

- 1 turkey (8 to 10 pounds), thawed if frozen
- 4 Tablespoons Cajun Rub (see recipe below)
- 1 Tablespoon canola oil

Make the injector sauce by combining the stock, bourbon, and Cajun Rub in a bowl and whisk to mix.

Remove the packet of giblets from the neck or body cavity of the turkey and set aside for another use. Remove and discard the fat just inside the cavities of the turkey. Rinse the turkey, inside and out, under cold water, then drain and blot dry, inside and out, with paper towels. Season the inside of both cavities with 2 Tablespoons of the Cajun Rub.

Fill the kitchen syringe with the injector sauce. To do this, push the plunger all the way down, place the tip of the needle in the sauce, and slowly draw the plunger up. The syringe will fill with sauce. Inject the sauce into the turkey breast, thighs, and drumsticks. Don't be surprised if a little sauce squirts out; this is OK. Truss the turkey; this is optional, but it will give the bird a more dignified appearance. Rub the outside of the turkey with the oil and sprinkle the remaining 2 Tablespoons of Cajun Rub all over it, patting it into the skin with your fingertips.

Set up the grill for indirect grilling and preheat to medium. If using a gas grill, place water soaked wood chips or chunks in the smoker box or in a smoker pouch and run the grill on high until you see smoke, then reduce the heat to medium. If using a charcoal grill, place a large drip pan in the center, preheat the grill to medium, then toss 1 cup of the wood chips or chunks on the coals.

When ready to cook, place the turkey, breast side up, in the center of the hot grate, over the drip pan and away from the heat. Cover the grill and cook the turkey until the skin is nicely browned and the meat is cooked through, 2½ to 2 3/4 hours. To test for doneness, use an instant-read meat thermometer: Insert it into the thickest part of a thigh but not so that it touches the bone. The internal temperature should be about 180°F. If the wing tips or skin start to burn or brown too much, cover them loosely with aluminum foil. If using a charcoal grill, every hour you'll need to add 12 fresh coals and 1/2 cup of wood chips or chunks to each side.

Transfer the grilled turkey to a platter, cover it loosely with aluminum foil, if you have not already done so, and let it rest for 10 minutes. Untruss the turkey, if necessary, carve and serve.

Serves 8 to 10.

Cajun Rub

- 1/4 cup coarse salt (kosher or sea)
- 2 Tablespoons sweet paprika
- 2 Tablespoons garlic powder
- 2 Tablespoons onion powder
- 2 Tablespoons dried thyme (preferably ground)
- 2 Tablespoons dried oregano
- 1 Tablespoon freshly ground black pepper
- 1 Tablespoon freshly ground white pepper
- 2 teaspoons ground dried sage leaves
- 2 teaspoons cayenne pepper

Combine the salt, paprika, garlic and onion powders, thyme, oregano, black pepper, white pepper, sage, and cayenne in a small bowl and whisk to mix or place in a jar, cover it, and shake to mix. Store the rub in an airtight jar away from heat and light; it will keep for at least 1 year.

Makes about 1 cup.



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