Pan Gravy Preparation

Turkey neck 1 ea
Turkey wings 2 ea
Turkey tail 1 ea
Salt & Pepper to taste
Canola oil 2 Tbsp
Onion, ¼ inch dice 4 oz
Carrots, ¼ inch dice 4 oz
Celery, ¼ inch dice 4 oz
Flour 2/3 cup
Turkey/chicken broth 2 qts
Bay leaves 2 ea
Fresh Sage leaves 6 ea
Fresh thyme sprigs 6 ea
Parsley stems 6 ea

Season the turkey parts with the oil, salt and pepper.

Place the season turkey in a preheated sauté pan and place in a preheated 375 degrees BGE and roast to a golden brown.

Add onion, celery & carrots and mix into the roasted turkey parts and return to the oven and continue to roast to caramelize the vegetables.

Add and stir in the flour and continue to roast to brown the flour.

Remove from the oven and allow cooling for 15 minutes and then slowly incorporating the hot broth.

Pour into a 3 qt saucepan and bring gravy to a boil, lower to a simmer and cook for one hour.

Deglaze the roasting pan with 1 cup of broth and pour into gravy and return to a simmer.

Cook for 15-20 minutes.

Strain the gravy and hold hot for service.
Horseradish Cream

1 Cup sour cream
1/3 Cup prepared horseradish (refrigerated type)
1 Tbsp. Dijon mustard
3 Tbsp. Worcester sauce
½ tsp sea salt
¼ tsp black pepper
2 Tbsp chopped green onions
2 Tbsp mayonnaise
1 tsp fresh lemon juice

Combine the ingredients and blend well
Refrigerate one hour before using
Red Eye Gravy Rub

1 ½ oz. Espresso Coffee
2 oz. Brown Sugar
¾ oz. Sea Salt
10 oz. Montreal Steak Seasoning (low sodium)
1 ¼ oz. Smoked Paprika
1 ½ oz. Dark Chili Powder
2 tsp. Dry Mustard (Coleman's)
½ oz. Granulated Garlic
1 ½ tsp. Roasted & Ground Cumin (McCormick)
1 ½ tsp. Roasted & Ground Coriander (McCormick)

Method of Preparation:

Weigh, combine all the ingredients and blend well.
Place in a storage container with a lid
Label-Date-Store in a cool dry place

Application:

Brush the protein with oil
Coat with the rub
If the protein pieces are small—Sear in a hot skillet with oil
Finish in a 350°F oven cook to an internal temperature of 165°F
Rest—Slice—Serve
Brine for Turkey

Water 2 quarts
Lemons, halved 5 ea
Honey ¼ cup
Brown Sugar 8 oz (1 cup)
Kosher Salt 8 oz (1 cup)
Carrot, sliced 1 ea
Celery, sliced 2 ribs
Onion, diced 1 ea
Garlic, Sliced 4 cloves
Chili Pepper split in quarters 1 ea
Bay leaves 12 ea
Black pepper corns, crushed 3 tbsp
Italian Parsley 1 bunch (4 oz)
Thyme, fresh 1 bunch (1 oz)
Garlic, cut in half (equator) 1 head
Iced Water 3 quarts

Method of Preparation

Pour water in a 3-4 qt saucepan and add all ingredients except for the iced water.
Bring to a boil and simmer for 3 minutes.
Remove from heat and allow to cool for one hour
Pour into a container large enough to hold the liquid & the 20# turkey
Blend in the iced water
Add the turkey and marinate for 24 hours under refrigeration
Remove the turkey from the brine and pat dry with paper towels.

Preparing the Turkey for Brining

Remove the refrigerated turkey from its plastic covering (if using a frozen turkey it must be thoroughly thawed).
Place the turkey in a clean and sanitized sink and prep the bird.
  - Remove the bag of giblets and turkey neck
  - Rinse the turkey thoroughly with cold water
Remove the kidneys and rinse out the cavity thoroughly with cold water
Place the turkey in a clean & sanitized plastic container (large enough to hold the turkey & brine). Pour the chilled brine over the turkey completely covering. Cover with a lid and refrigerate for 24 hours.