

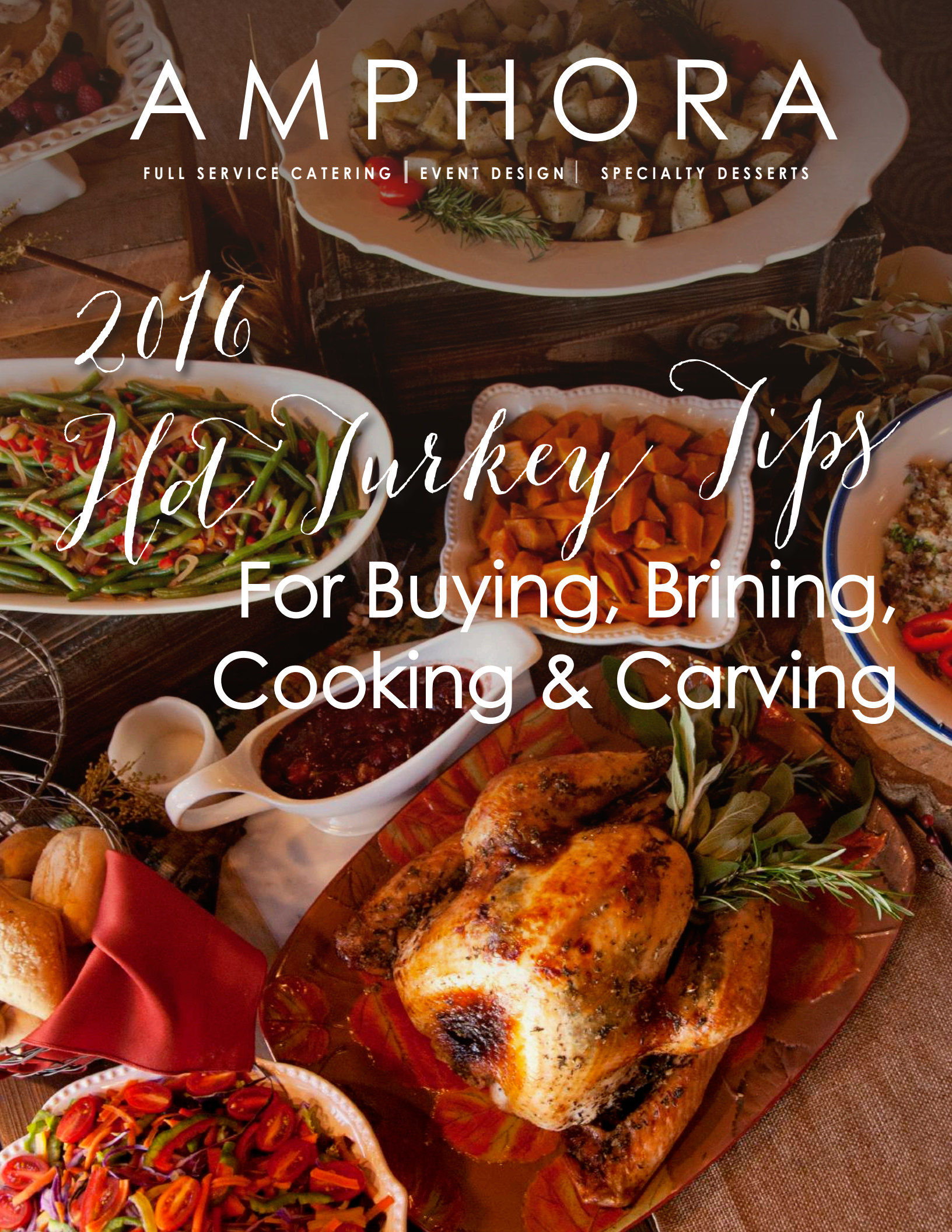
AMPHORA

FULL SERVICE CATERING | EVENT DESIGN | SPECIALTY DESSERTS

2016

Hot Turkey Tips

For Buying, Brining,
Cooking & Carving



FRESH OR FROZEN

- Start with a high quality turkey free of added hormones like those at Amphora or even an organic turkey (available by special order) and if it is prepared correctly, your fresh or frozen turkey will be delicious!
- The key is to plan ahead...while a fresh turkey is a great option, you may want to beat the rush at the market and pick your turkey up weeks in advance. If you opt for a frozen turkey, you will want to be sure to factor the thawing time into your cooking plan!
 - **Tried & Tested.** Be sure to thaw on the lowest shelf of your fridge to avoid contaminating other foods and use a tray or disposable aluminum pan underneath your bird to catch leaks. You will need 1 full day for every 5 pounds of turkey so a minimum of 2-3 days is required for an average family size turkey.
 - **In a Rush?** If you are short on time or fridge space, wrap your turkey in a leak proof plastic bag and place it in a sink or large vessel. Add cold tap water to cover. Change the water every 30 minutes and allow 30 minutes of thawing time per pound.

IS BIGGER ALWAYS BETTER?

- When selecting a whole turkey, allow at least 1 pound per person, (add an extra 1/2 pound per person for late night snacks or leftovers. Consider 2 smaller birds vs one large one if your refrigerator space can't accommodate a huge turkey, or test out a new brine recipe or herb rub on a second turkey to appeal to varying tastes or your creative spirit!
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CAN I BRINE WHEN I AM OUT OF TIME?

- Many of us dream of a divine brine, but our inspired ideas are traded for convenience when the stress and time crunch of all the Thanksgiving preparations makes them seem impossible. This is Amphora's new favorite brining technique because just like the chefs at home, Amphora's chefs have a tall list of preparations to get ready for Turkey Day each year, and this brine is so simple, with simply delicious results!
 - Consider a no-fuss dry brine with what most of us already have in our pantry. A one step process of sprinkling just a 1/2 teaspoon of Kosher salt per pound of turkey, and refrigerating for even just 2 hrs, will help create a crispier turkey skin.
 - The salt will amp up the taste because of salt's natural flavor enhancing abilities, but the sodium & chloride ions will denature the turkey proteins allowing them to retain a greater percentage of water throughout the cooking process than meat that hasn't been treated. No need to rinse as the salt will be sucked into the meat during the process.
 - Add any additional aromatic herbs and spices and the salt will help the flavors penetrate deep into the meat.

UTTERLY BUTTERLY

- We love using a compound butter rub underneath the skin as well and inside the cavity and over the entire outside of the turkey. Prepare your compound butter and let it stand at room temperature for approximately 30 minutes before prepping your turkey so it is more easily spreadable. After you have rinsed and patted your turkey dry with a paper towel, slide your hand under the skin starting at the neck and work your way over the breast, carefully separating the skin from the meat as you go. Rub three to four tablespoons of the seasoned butter under the skin and over the breast. Rub additional butter mixture over the entire outside of the turkey.

- o **CHEF'S TIP:** If the butter doesn't seem to adhere, place it in the oven for 15 minutes to pull some of the excess moisture from the skin that makes it too slippery to stick. Then rub it all over with the seasoned butter.

HONEY, I BURNT THE TURKEY

We all want a golden crispy skin, and a moist tender turkey but sometimes it's so hard to get it right!

- **CHEF'S TIP:** Soak cheesecloth in a fragrant mixture of white wine, butter and lemon juice and cover the skin of the bird with the cloth. This helps add and lock in moisture in the part of the turkey that tends to dry out quickly while we wait for the rest of the turkey to cook. Remove the cloth appx 30 minutes prior to completion and baste well to crisp the skin as the hot drippings sizzle on the skin of the turkey. The result is a buttery moist turkey with a crispy golden brown skin.

TIME TO ROAST

The rule of thumb for cooking turkey is **13 minutes per pound, at 350°F**

- 8-12 pounds 2-3.5 hours
- 13-16 pound 3-4 hours
- 16-20 pounds 4-5 hours
- 20-25 pounds 5-6 hours
- 25-30 pounds 6+ hours

STOP BASTING & WASTING

- Every time you open the oven door, your oven loses heat, and your turkey takes longer to cook, and the more it can actually dry out.
- The pan drippings that you baste with are a mixture of fat and liquid, and that liquid will actually make your turkey skin soggy and dry your meat out.

- You're wasting time that you could be mashing potatoes, having glass of wine or watching football.

LET THE TURKEY REST

- You need to wait at least 15 minutes after taking the bird out of the oven before you carve it, so that the juices inside the turkey have time to settle into the meat instead of pouring out onto your cutting board and drying out the turkey.

TRY A VEGETARIAN POTLUCK WITH AN ALTERNATIVE ANCIENT GRAIN

Amphora's Stuffed Butternut Squash with Farroto, Cipollini Onions, Shaved Brussel Sprouts, Wild Mushrooms, Leeks, Sun Dried Cherries, Chopped Hazelnuts & Pistachio Dust

THOSE WHO CAN'T DO (OR JUST MAY NOT WANT TO THIS YEAR) TEACH

- You can now pass down all of this wonderful knowledge from generation to generation...
- ... and let Amphora's professional chefs cook FOR YOU this year. Soak up well deserved relaxation and time with family.

**Reserve your Festive Family Feast today by
calling 703-938-3800 ext 1
or visiting <http://www.amphoracatering.com/>**