



**KEEP CALM**

*& gobble on*

**COMMON THANKSGIVING FAILS & EXPERT FIXES**

**HELP! MY TURKEY....**

• **IS STILL FROZEN!**

Factor in 24 hours for every 5 pounds of turkey. Set the wrapped turkey on a rimmed baking sheet (or in a roasting pan) and thaw in the fridge. If you didn't thaw yours in time, we've got you covered!

If you are short of time, completely submerge your wrapped turkey in a pot of cold-water breast side down and change the water every 30 minutes. Thawing should take 2-3 hours for every 5 pounds. The water must be under 40 F and the entire turkey must remain entirely submerged. Below is a time chart to help you compare thawing times using the refrigerator and cold-water methods:

Turkey Weight	Thawing Time Refrigerator	Thawing Time Cold Water
Up to 12 lbs	1 to 3 days	2 to 6 hours
12 to 16 lbs	3 to 4 days	6 to 8 hours
16 to 20 lbs	4 to 5 days	8 to 10 hours
20 to 24 lbs	5 to 6 days	10 to 12 hours

If you are completely out of time, it is possible to cook a beautiful delicious turkey from a frozen state--yes, really! However, manage your expectations. Cooking a frozen turkey will take around 50 percent longer than cooking one that's already been thawed.

• **IS TOO DRY!**

This can happen to the best of us. Don't panic- this too can be fixed. Once your turkey has rested and you have carved it, place the meat in a large roasting pan and cover with the pan juices and stock to fully submerge it. Cover the pan with aluminum foil and put back in the oven at 300-325 F for 7 minutes. It's like a hydrating spa treatment for your bird and no one will ever know!

• **IS UNDER-COOKED!**

A classic Thanksgiving nightmare! And the star of the show? A barely cooked bird in the center of your table full of guests. The plastic pop-up thermometers placed in many commercial turkeys is meant to pop up at 165 degrees, but they're unreliable. You can ensure your turkey is fully cooked by investing in an instant read meat thermometer. Take the temperature of both the thickest part of the thigh and the breast to be sure it's done. If your turkey is still not fully cooked and your guests are getting impatient, you could split the turkey by carefully cutting it in half between the breasts and also cut the legs off. Place in a deep roasting pan on top of mirepoix, your favorite turkey herbs, salt and pepper. Add some stock and cover with foil until the meat reaches 165 degrees. Remember the breast meat will cook faster than the dark meat(legs) so your hungriest guests can be served first!

## HELP! MY GRAVY...

- **Is Too Lumpy!**

When it comes to gravy, smoother is always better. Lumps are formed when the thickener (usually flour) incorporates unevenly with the fat. To prevent this, simply mix the flour with butter to make a roux before adding the broth or drippings. If lumps have already formed, simply pour it through a fine mesh strainer and the lumps will get caught in the mesh. If needed, add a little extra stock to adjust your consistency to the desired texture.

- **Is Too Thin!**

Thickening your gravy is simple. A simple roux (mixture of flour and water), cornstarch or agar flakes, commonly found in international markets, are all tried and tested problem solvers!

- **Has No Flavor!**

The secrets to flavorful gravy are pan drippings and salt. You can rescue less-than-stellar gravy with this simple trick. First, spoon out a cup of drippings out of your roasting pan & let separate. Drain the excess fat from the top and heat the pan drippings on the stove. Pour in your gravy and whisk continually. Use cornstarch or agar flakes to thicken and smooth. Add salt and pepper to taste.

## HELP! MY STUFFING...

- **Is Too Dry!**

Melt 2 tablespoons of butter in a cup of chicken or turkey stock, or better yet some of your pan drippings, add salt & pepper to taste, then pour over your dry stuffing. Mix well, then cover dish with foil and place back in oven for 5 minutes or until warm and steamy.

- **Is Soggy!**

Correcting this is a breeze. Line a baking sheet with parchment paper and spread your stuffing out evenly. Place in oven at 325 F & cook in 5 minute increments until it has reached the desired texture.

## HELP! MY MASHED POTATOES...

- **Are Gluey!**

We recommend using Yukon Gold or Russet potatoes to avoid this however this can also happen when mashed potatoes are whipped or mashed too much. How to solve? Just add a 1/2 cup of your favorite shredded cheese (gouda or cheddar are our favorites), some butter, chopped chives and a splash of milk. Place in a glass baking dish or even muffin pans for a fun twist and top with extra cheese. Cover loosely and bake until potatoes are golden brown.



- **ARE LUMPY!**

Potatoes that are too lumpy usually means they are under-cooked. Add some extra milk or stock and cook on low heat until you reach a smooth consistency. You could also use a ricer for mashed potatoes as smooth as butter!

**HELP! MY OVEN IS FULL...**

- **I HAVEN'T COOKED MY VEGGIES!**

That backyard grill can save the day even in the dead of winter, Toss veggies in a grilling basket with some garlic, herbs S&P, and give them a sensational smokey flavor while preserving oven space and spicing up a common staple.

Alternatively, make a raw vegetable salad such as a delicious green bean salad or broccoli slaw! You can also make these ahead of time and balance the pre- dinner load and stress!

Balance your side dishes with cold options, make ahead options, and stove top options so all of your appliances get the Thanksgiving Day attention they deserve.

**HELP! I BURNT THE PIE...**

Pre- order some delicious pies from Amphora Bakery and no one has to know which was yours! Mask the evidence with a delicious holiday aroma throughout your home by boiling a pot of water with orange rind, cinnamon sticks, whole star anise and whole cloves.

**HELP! I DONT KNOW WHERE TO START AND I'M NOT SURE I EVEN WANT TO...**

Pre- order your complete ready to serve holiday feast for up to 12 guests with a 12-14 lb roast turkey, home made gravy, mashed potatoes, stuffing, green beans, salad, cranberry sauce, and Amphora bakery's fresh baked dinner rolls and pie for just \$239!! No hassle, no mess, no worries... from our kitchen to your table!