

Roast Turkey Dinner

For the brine:

- 1 - 8lb turkey use local for best flavour
- 4 L water
- 1 cup kosher salt
- 3 bay leaves
- 3 pods star anise
- 1 bunch sage
- 1 bunch thyme
- 1 orange cut into quarters

- Add water to a large soup pot and bring to a boil
- Add all ingredients and stir to incorporate
- Turn heat off and let sit to cool
- Place turkey in a large plastic container
- Pour cooled brine over top, cover and refrigerate for 24 hours

For the turkey:

- ¼ lb cubed butter
- ¾ tsp chopped thyme
- 1 tsp chopped sage
- 1 gala apple
- ½ Spanish onion

- Pre heat oven to 425 degrees
- Remove turkey from the brine – discard brine
- Release skin from the meat of the turkey
- Stuff cubed butter under the skin
- Season the turkey generously with kosher salt, cracked pepper and chopped herbs
- Stuff the apple and onion inside the turkey
- Roast turkey at 425 degrees for 20 minutes to get a nice golden colour
- Reduce heat down to 325 degrees
- If desired at this point you can add your choice of root vegetables to roast with your turkey, to ensure that they cook at the same time as your turkey cut your vegetables fairly large, season them with salt, pepper and toss with a vegetable oil of your choice
- Place turkey back in the oven and cook for 45 minutes or until the internal temperature at the thickest point reaches 165 degrees
- When turkey is cooked remove from pan and let rest for 10-15 minutes
- Use this time to make your gravy

For the roux:

- 3oz butter
- 3oz flour

- Heat pan to medium heat
- Add butter and melt completely
- Add flour and incorporate
- Reduce heat and continue to cook while stirring occasionally until you reach a dark brown roux with a nutty aroma
- Set aside to cool

For the gravy:

- Drippings from the pan
- 1 tbsp smooth Dijon mustard
- 1 cup apple cider
- 1 tbsp maple syrup
- 2 cups water

- Add drippings to a sauce pan
- Add remaining ingredients and bring up to a simmer (do not boil)
- Add cold roux and whisk to incorporate
- Now bring to a boil and reduce back to a simmer and continue to cook for 10-15 minutes to cook out the flour taste



Grandma Lambe's



Fall Cocktail: Apple Cider Margarita

Ingredients:

Grandma Lambe's apple cider

tequila

lemon juice

ice cubes

Rimmed: sugar, salt and cinnamon

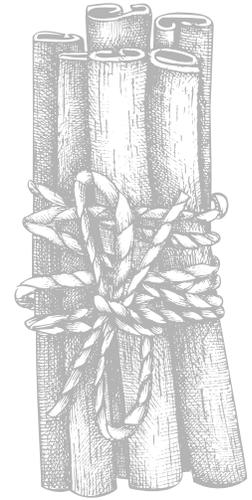
Garnish: Grandma Lambe's apple slice and a cinnamon stick



You will need a cocktail shaker and rocks glasses to serve the beverages in.

- Rim glass with cinnamon rimmer
- Add ice, 1.5 oz tequila and a dash of lemon juice into cocktail shaker, shake well.
- Strain drink into rimmed glass
- Add additional ice cubes to glass
- Top with Grandma Lambe's Apple Cider
- Garnish with apple slice and a cinnamon stick

Enjoy!



In Grey County, one thing we are thankful for is local food, especially during fall harvest. Eating local has many benefits:

- It helps the local economy by supporting local farmers and producers.
- It's good for the environment and has less of a carbon footprint.
- It may have a higher nutrient value, as food that is grown and harvested locally is often given more time to ripen.
- Many people think it tastes better, and we completely agree!



Grandma
Lambe's

