

ENTERTAINING AT HOME

INSPIRATIONS FROM CELEBRATED HOSTS



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RIZZOLI
NEW YORK





THANKSGIVING TURKEY TIPS

TRUSS LOOSELY: Legs that are tied tightly against the sides of the turkey take longer to roast, putting the breast meat at risk of overcooking. Tying the turkey too tightly can also prevent the thighs from cooking evenly.

THE PERFECT PAN: Look for a heavy-duty stainless steel roasting pan with 2-inch sides. Sides that are too high prevent the lower part of the bird from browning properly and make basting difficult.

THE RIGHT RUB: Olive oil and melted clarified butter are two of the best rubs. Slather over the entire turkey to create even, brown skin. Then sprinkle with kosher salt (unless the turkey has been brined) to help crisp the skin.

UPSIDE DOWN: Place the turkey upside down in a roasting rack to collect the natural juices in the breast, which tends to be dry. After roasting for 1 hour, flip the turkey breast-side up to finish roasting. The marks on the breast from the rack will disappear as it continues to cook.

AVOID BURNING THE BIRD: If the bird is browning quickly, but is not near doneness (170°F), lightly tent the turkey loosely with foil and continue roasting.

DELECTABLE DRIPPINGS: Pan drippings make the best gravy. If the drippings are getting too dark, add a couple of tablespoons of water to keep them from burning.

LET IT REST: The intense heat of the oven forces the juices into the center of the bird. After roasting, let the turkey rest for roughly 20 minutes. The juices will redistribute, resulting in moist slices.