

Chef from the Hood Recipes



Chef:

Ken Silveira

Restaurant:

What's Cooking at Fiesta & Pacific Markets

Recipe:

Sonoma Turkey and Cornbread Stuffing



Sonoma Turkey brined with Bay Leaf, Lemon & Cinnamon & golden roasted!

Ingredients:

- 1 (12 to 15 pound) natural, local turkey
- 1 cup kosher salt (Diamond)
- Brine:**
- 2 gallons water (Crystal Geyser)
- 2 lemons, sliced in half
- 1 cup sugar (Hain)
- 4 bay leaves (Morton & Basset)
- 3 cinnamon sticks (Morton & Basset)

To prepare brine:

Combine all of the brine ingredients in a container or pot large enough to hold the turkey and the brine. Make sure all the sugar and salt have been fully dissolved. Add the turkey (don't forget to remove the giblets and neck from the turkey cavity) and refrigerate in the brine for about 8 hours or overnight.

To prepare turkey:

Preheat oven to 350 degrees F. Lift turkey out of the brine and transfer (breast side up) to a roasting pan with rack. Place the lemon halves, bay leaves, and cinnamon sticks that were used in the brine inside the turkey. Cook turkey for 3 & 1/2 hours, basting every 40 minutes or so. If any part of the turkey gets too brown towards the end of cooking, cover loosely with a piece of aluminum foil. When turkey is done, juices should run clear from the breast and the legs should pull away from the bird easily. Remove from the heat and let rest for 15 to 20 minutes before carving.

Cornbread Stuffing with smoked Bacon, dried Apricots & roasted Chestnuts!

Ingredients:

- 1 cup shelled chestnuts (Faugier)
- 2 cups chicken broth (Imagine)
- 1 pound smoked bacon (Pacific Market's
- 1 tablespoon poultry seasoning (McCormick)
- own Platter Bacon or Niman Ranch)
- 2 pounds dried cornbread (Marie Callendar)
- 1/2 cup diced celery
- 1 pound white bread (cubed/toasted) (Lombardi)
- 1 small white onion, diced
- 2 whole eggs (Clover)
- 2 cloves garlic, minced
- 1/2 cup chopped parsley
- 1/2 cup dried apricots, diced (California)
- salt & pepper to taste
- 1/4 pound unsalted butter, melted (Clover)

To prepare stuffing:

Place chestnuts on a sheet pan and roast at 350 degrees for approximately ten minutes or until golden brown. Coarse chop after they cool a bit. Sauté bacon in a dutch oven or skillet until crisp. Add celery, onion, garlic, apricots and chestnuts. Cook for approximately 5 minutes.

Add melted butter, chicken stock and poultry seasoning.

Break cornbread into bite-sized pieces and add to cubed white bread in a large bowl. Add chicken stock mixture, eggs, parsley, salt and pepper and blend gently with your hands or a large spoon. Place mix into a buttered baking dish. Cover with aluminum foil and bake at 350 degrees for 35 minutes. Uncover and continue to bake stuffing for an additional 5 minutes. Makes 6 to 8 servings.