

CHEF ROBBY'S MAPLE THYME TURKEY BRINE

Ingredients:

- 2 quarts Water
- 2 cups Dark Brown Sugar
- 1 cup Soy Sauce
- 1 cup Maple Syrup
- 4 cups Sea Salt
- 10 each Garlic Cloves (peeled & crushed)
- 8 each Bay Leaves
- 5 each Large Thyme Sprigs
- 2 teaspoons Black Peppercorns
- 2.5 quarts Ice

Instructions:

- Place all ingredients, EXCEPT ICE, in a large pot & bring to a boil, dissolving sugar & maple syrup.
- Remove from heat, add ice, stir, & allow ice to melt completely before adding turkey.
- Brine your turkey 24 - 48 hours (depending on size) before cooking.
- Remove turkey from brine & rinse with cold water.
- Dry turkey off & coat with oil before roasting.





JOE BAKER'S EASIEST PIE DOUGH EVER!

Ingredients:

- 325 grams All Purpose Flour
- 225 grams Butter (cold)
- 225 grams Cream Cheese (cold)

This versatile dough is easy to work with & is perfect for creating delicious hand pies or turnovers using any leftover dough after making your pies.



Instructions:

- In a food processor fitted with a cutting blade, process the Flour & Butter together until it looks like Sawdust.
- Drop in the Cream Cheese & further process until a uniform ball of dough forms.
- Remove from the food processor & use as needed.



CHEF ANDY'S BALSAMIC ROASTED BRUSSEL SPROUTS

Ingredients:

- 2 lbs. Brussel Sprouts (cut in half, keep any loose petals that fall off)
- 1 large Shallot, julienned
- 12 oz Bacon (cut in 1/2" strips)
- 1 tbsp + 2tsp Balsamic Glaze
- 2 tbsp Vegetable Oil
- 1 tsp Kosher Salt
- 1/2 tsp Ground Black Pepper

Instructions:

- Combine all ingredients in a large bowl & toss together until evenly distributed.
- Lay out in a single layer on a lined baking sheet.
- Bake at 425F for 1 hour, tossing & mixing every 20 minutes. They will look a little burnt towards the end of cooking, that is a good thing!
- Transfer to serving dish & top with additional balsamic glaze in zig zag pattern.



CHRIS EAST'S OLD-FASHIONED CHILLED CORN, RYE AND BARLEY SOUP



Ingredients:

- 1 Barfly by Mercer Mixing Glass
- 2 oz high Rye Bourbon or Rye Whiskey
- Splash of Simple Syrup
- 6 dashes of Angostura Bitters
- 6 dashes of Orange Bitters
- 1 Luxardo cherry



Instructions:

- Take your Barfly by Mercer Mixing Glass, add a generous heap of ice.
- Pour high Rye Bourbon or Rye Whiskey. Lately, I've been a fan of Bardstown's Double Barrell Rye in my soup!
- Add your Simple Syrup & Bitters.
- Strain your soup into a heavy rocks glass, and add one Square Ice Cube from your American Metalcraft Silicone Ice Mold.
- Add one Luxardo cherry
- Garnish with a twist of orange or lemon peel, for bright citrus notes to your delicious soup.