

Our State eats

Published in the November 2024 issue of Our State

Whole Roasted Turkey

Yield: 12 to 14 servings.

- 1 whole turkey, thawed
- 2 Granny Smith apples, cored and quartered
- 1 sweet onion, skin removed and quartered
- 1 orange, halved
- 3 celery stalks, halved
- 2 sprigs fresh rosemary
- 6 to 8 sprigs fresh thyme
- 1 small bundle fresh sage
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons kosher salt
- 2 tablespoons freshly cracked black pepper
- 2 tablespoons smoked paprika
- 2 tablespoons lemon pepper
- 3 tablespoons poultry seasoning

Preheat oven to 375°. Adjust oven rack to support roasting pan and height of turkey.

Remove neck and gizzard packet from inside turkey. Discard or save packet for giblet gravy or dressing.

Pat turkey dry with paper towels. Place turkey breast-side up on roasting rack in a large roasting pan. Fill the inside cavity with apples, onion, orange, celery, and herbs.



Rub outside of the turkey with extra-virgin olive oil. Make a dry rub by mixing together the salt, pepper, paprika, lemon pepper, and poultry seasoning. Sprinkle the dry rub over the turkey, making sure to get in between legs and wings, and massage dry rub into the meat.

Place turkey in the oven. Reduce heat to 325°. Roast turkey for 3 to 3¾ hours, or until meat thermometer reads 165° while inserted in the thickest part of the turkey.

Remove turkey from oven and let rest for 20 minutes before carving. Reserve the drippings to make gravy.

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Dottie's Brown Rice

Yield: 6 servings.

- 1 stick salted butter**
- 2 cups uncooked long-grain white rice**
- 2 (15-ounce) cans beef consommé**
- 1 yellow onion, sliced thin**

Preheat oven to 350°. Prepare a 9 x 13-inch baking dish with cooking spray.

In a large skillet, melt butter over medium-high heat. Add rice and stir until well-coated in butter.

Add rice to baking dish and stir in beef consommé. Top with sliced onion. Cover baking dish with foil and place in oven. Bake for 20 minutes or until rice is tender.



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Mashed Potatoes With Roasted Garlic & Herbs

Yield: 6 servings.

- 1 bulb garlic
- 2 teaspoons olive oil
- 4 large Yukon Gold potatoes, peeled and quartered
- ½ stick unsalted butter
- 4 ounces cream cheese, softened
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons extra-virgin olive oil
- ¼ to ½ cup light whipping cream
- 2 thyme sprigs, stems removed
- ¼ cup lightly packed fresh parsley, chopped
- 6 fresh chives, chopped

Preheat oven to 400°.

Slice the top off the garlic bulb, opposite the root end, just enough to expose the tops of the cloves. Place garlic cut side up in the center of a square of foil and drizzle olive oil over top. Bring all sides of foil up and around the garlic; twist corners tightly to make a packet and place on a small baking sheet. Roast for 45 to 60 minutes or until the cloves are light brown and soft.

While the garlic is roasting, place quartered potatoes in a large pot and fill with just enough water to cover potatoes. Bring to a boil, reduce heat to medium, and cover.



Cook potatoes until fork-tender, about 10 to 15 minutes. Drain potatoes in a colander, then return to the pot.

Add butter, cream cheese, salt, pepper, and extra-virgin olive oil to hot potatoes. Use a hand masher to mash potatoes to a smooth consistency. Gradually add light cream to potatoes and mash to desired consistency.

Remove garlic from foil and, holding by the root, squeeze garlic pulp into mashed potatoes. Add herbs to the pot and stir until well incorporated. Serve hot.

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The Perfect Late-Night Turkey Sandwich

Yield: 1 sandwich.

- 3** tablespoons mayonnaise
- 2** tablespoons cranberry sauce or relish
- 2** slices sourdough bread, toasting optional
- 2** slices roasted turkey breast
- 3** slices thick-cut bacon, cooked
- ½** cup fresh arugula
- Freshly cracked black pepper to taste**

Whisk together the mayonnaise with the cranberry sauce or relish. Spread mayonnaise mixture over each slice of bread.

Place turkey on one slice, followed by bacon, then arugula. Add pepper to taste. Top with second slice of bread. Slice and serve after the kitchen is clean.



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