

“THE FAMOUS THANKSGIVING TURKEY”

By the turn of the 19th century, however, turkey had become a popular dish to serve on such occasions. Nevertheless, turkeys were not yet synonymous with Thanksgiving. Some people have credited Charles Dickens’s *A Christmas Carol* (1843) with bolstering the idea of turkey as a holiday meal.

Also not to mention the famous American sitcom series entitled “F.R.I.E.N.D.S”, there is an episode that describes every Thanksgiving they experienced (*The one with all Thanksgivings* S5 E8). Chandler (Matthew Perry) learning of his parents' divorce, Phoebe (Lisa Kudrow) losing arms in past lives and Joey (Matt LeBlanc) having his head stuck in a turkey. Rachel (Jennifer Aniston) reveals Monica's worst Thanksgiving accidentally cutting off Chandler's toe after he called her "fat" in their first encounter. When Monica begs Chandler to forgive her, he accidentally reveals that he loves her.

Similarly another American comedy series titled as “*Brooklyn Nine-Nine*” in S2E07 (Lockdown), Charles Boyle keeps correcting anyone who says Thanksgiving instead of Turkey Day.





Serving size : 20

Cooking time : 2 ¼ to 2 ¾ hours

INGREDIENTS:

- ❖ 2 tablespoons dried parsley
- ❖ 2 tablespoons ground dried rosemary
- ❖ 2 tablespoons rubbed dried sage
- ❖ 2 tablespoons dried thyme leaves
- ❖ 1 tablespoon lemon pepper
- ❖ 1 tablespoon salt
- ❖ 1 (15 pound) whole turkey, neck and giblets removed
- ❖ 2 stalks celery, chopped
- ❖ 1 orange, cut into wedges
- ❖ 1 onion, chopped
- ❖ 1 carrot, chopped
- ❖ 1 (14.5 ounce) can chicken broth
- ❖ 1 (750 ml) bottle champagne

INSTRUCTIONS:

- Preheat an oven to 350 degrees F (175 degrees C). Line a turkey roaster with long sheets of aluminium foil that will be long enough to wrap over the turkey.
- Stir together the parsley, rosemary, sage, thyme, lemon pepper, and salt in a small bowl. Rub the herb mixture into the cavity of the turkey, then stuff with the celery, orange, onion, and carrot.
- Truss if desired, and place the turkey into the roasting pan. Pour the chicken broth and champagne over the turkey, making sure to get some champagne in the cavity.
- Bring the aluminium foil over the top of the turkey, and seal. Try to keep the foil from touching the skin of the turkey breast or legs.
- Bake the turkey in the preheated oven for 2 1/2 to 3 hours until no longer pink at the bone and the juices run clear. Uncover the turkey, and continue baking until the skin turns golden brown, 30 minutes to 1 hour longer.
- An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C).
- Remove the turkey from the oven, cover with a doubled sheet of aluminium foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

NUTRITION FACT:

- 556 calories
- 69.3g protein
- 4.3g carbohydrates
- 24g fat
- 201.2mg cholesterol
- 680.2mg sodium

Enjoy your thanksgiving with amazing turkey..."Its smokin hot...."