GRAVY

4 cups low-sodium chicken broth

1 shallot, minced

4 cloves garlic, smashed

1 sprig rosemary, minced (about 1 tablespoon)

1 sprig thyme leaves, minced (about 1 teaspoon)

1 bay leaf

1 teaspoon kosher salt

Freshly ground black pepper

3 tablespoons unsalted butter

3 tablespoons all-purpose flour

Directions

Once you've roasted your turkey, pour any pan drippings into a degreasing cup or small bowl. Reserve 2 tablespoons of the fat, discarding the rest, and add the separated juices to the broth. Add the reserved fat to the roasting pan and place on a burner over medium-high heat. Add the shallot, garlic, rosemary, thyme, and bay leaf; season with salt and pepper. Cook until shallot is tender, about 3 minutes.

Meanwhile, make a paste with the butter and flour in a small bowl; set aside. Add the broth and scrape up any browned bits from the bottom of the pan with a wooden spoon. Bring to a boil and whisk in the flour mixture. Boil until sauce thickens to make a gravy, about 4 to 5 minutes. Adjust seasoning, to taste. Remove and discard the garlic and bay leaf. Serve.

**TURKEY**

* 1 (14 to 16 pound) frozen young turkey

**For the brine:**

* 1 cup kosher salt
* 1/2 cup light brown sugar
* 1 gallon vegetable stock
* 1 tablespoon black peppercorns
* 1 1/2 teaspoons allspice berries
* 1 1/2 teaspoons chopped candied ginger
* 1 gallon heavily iced water

**For the aromatics:**

* 1 red apple, sliced
* 1/2 onion, sliced
* 1 cinnamon stick
* 1 cup water
* 4 sprigs rosemary
* 6 leaves sage
* Canola oil

**Directions**

Click [here](http://www.foodnetwork.com/food/holidays_and_parties/channel/0,1000341,FOOD_32087_11828,00.html) to see how it's done.

2 to 3 days before roasting:

Begin thawing the turkey in the refrigerator or in a cooler kept at 38 degrees F.

Combine the vegetable stock, salt, brown sugar, peppercorns, allspice berries, and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate.

Early on the day or the night before you'd like to eat:

Combine the brine, water and ice in the 5-gallon bucket. Place the thawed turkey (with innards removed) breast side down in brine. If necessary, weigh down the bird to ensure it is fully immersed, cover, and refrigerate or set in cool area for 8 to 16 hours, turning the bird once half way through brining.

Preheat the oven to 500 degrees F. Remove the bird from brine and rinse inside and out with cold water. Discard the brine.

Place the bird on roasting rack inside a half sheet pan and pat dry with paper towels.

Combine the apple, onion, cinnamon stick, and 1 cup of water in a microwave safe dish and microwave on high for 5 minutes. Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Tuck the wings underneath the bird and coat the skin liberally with canola oil.

Roast the turkey on lowest level of the oven at 500 degrees F for 30 minutes. Insert a probe thermometer into thickest part of the breast and reduce the oven temperature to 350 degrees F. Set the thermometer alarm (if available) to 161 degrees F. A 14 to 16 pound bird should require a total of 2 to 2 1/2 hours of roasting. Let the turkey rest, loosely covered with foil or a large mixing bowl for 15 minutes before carving.

**EGGNOG**

* 8 large eggs, 2 separated\*
* 3/4 cup [sugar](http://www.foodterms.com/encyclopedia/sugar/index.html)
* 1/8 teaspoon salt
* 2 1/2 cups heavy cream
* 2 cups whole milk
* 1 tablespoon pure [vanilla extract](http://www.foodterms.com/encyclopedia/extracts/index.html)
* 1/2 teaspoon freshly grated [nutmeg](http://www.foodterms.com/encyclopedia/nutmeg/index.html), plus more for garnish
* 3/4 cup [bourbon](http://www.foodterms.com/encyclopedia/bourbon/index.html), optional
* 1/4 cup [brandy](http://www.foodterms.com/encyclopedia/brandy/index.html), optional

**Directions**

Combine the 6 whole eggs, 2 egg yolks, sugar, and salt in a medium mixing bowl and whisk together. Heat 2 cups [heavy cream](http://www.foodterms.com/encyclopedia/cream/index.html) with the [milk](http://www.foodterms.com/encyclopedia/milk/index.html) in a large [saucepan](http://www.foodterms.com/encyclopedia/saucepan/index.html) over medium-low heat. When the cream and milk are hot, ladle about 1 cup into the egg mixture and [whisk](http://www.foodterms.com/encyclopedia/whisk/index.html) to incorporate. Pour the egg-milk mixture into the hot cream mixture, and continue to cook, stirring continuously, until the mixture thickens enough to coat the back of a spoon, 3 to 5 minutes. Remove the pan from the stove and [strain](http://www.foodterms.com/encyclopedia/strain/index.html) the custard immediately through a fine-mesh [sieve](http://www.foodterms.com/encyclopedia/sieve/index.html). Allow the custard to cool for 10 minutes before proceeding.

Add the vanilla, nutmeg, bourbon (if using), and brandy (if using) to the eggnog and stir well to incorporate. Beat the 2 egg whites to soft peaks in a clean mixing bowl and fold them into the [custard](http://www.foodterms.com/encyclopedia/custard/index.html) base. In a separate bowl, beat the remaining 1/2 cup cream to soft peaks, and fold them into the [eggnog](http://www.foodterms.com/encyclopedia/eggnog/index.html) as well. Cover and refrigerate until chilled, about 1 hour.

Pour into a decorative bowl or pitcher and [garnish](http://www.foodterms.com/encyclopedia/garnish/index.html) with nutmeg. Serve in small [punch](http://www.foodterms.com/encyclopedia/punch/index.html) cups or old-fashioned glasses.