

Christmas Recipes from Kathi Lipp

Beautifully Brined Turkey

Ingredients

- 1 14-16 pound turkey
- 1 gallon water - cold
- 1 cup sea salt
- 1 tablespoon crushed dried rosemary
- 1 tablespoon dried sage
- 1 tablespoon dried thyme
- 3 Cups Orange Juice
- 3 oranges, cut in half
- Kitchen twine
- Olive Oil

Directions

1. At least 24 hours before you want to cook your turkey, prepare the brine.
2. In a large garbage bag, combine the all the ingredients.
3. Wash and dry your turkey. Make sure you have removed the innards. Place the turkey, breast down, into the brine. Make sure that the cavity gets filled. Place the bag in a roasting pan and in the refrigerator overnight, turning once.
4. Remove the turkey carefully draining off the excess brine and pat dry. Discard excess brine.
5. Preheat oven to 500°. Tie the legs together with kitchen twine and dab olive oil onto the turkey skin with a paper towel.
6. Place the turkey breast side down in a large roasting pan. Place in oven and immediately reduce heat to 325°. Roast the bird 10 minutes per pound, basting occasionally. Remove turkey from the oven, turn it over onto its back, return to oven, and continue roasting for an additional 5 or 6 minutes per pound, basting occasionally.
7. The bird is fully cooked when the meat thermometer registers 165° when inserted into the crease between the thigh and the lower breast, and juices run clear when the inner thigh meat is pierced with a meat fork.

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December 26th Chili

Use up the leftovers from Christmas dinner to have an easy, no fuss meal the next day. This recipe can be doubled or tripled, depending on how many people will be stopping by.

3/4 lb. Leftover Chicken or Turkey, Shredded

1 cup Chopped onions

1 clove Garlic, minced

1-16 oz. can Stewed tomatoes

1-16 oz. can Kidney beans, drained

1-16 oz. can Tomato sauce

3 tsp. Chili powder

1/2 tsp. Basil

1-6 oz. can Tomato paste

Shredded Cheddar Cheese

Sour Cream

Directions (serves 4)

In a large saucepan, sauté onions, and garlic until the onions are translucent. Drain. Place in your slow cooker along with the leftover chicken or turkey, un-drained tomatoes, drained kidney beans, tomato sauce, chili powder, basil and pepper. Cook on low for at least four hours.

Serve with cornbread.

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