



## FOOD & BEER

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An Authentic Thanksgiving Beer Dinner *By Horst Dornbusch*

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### Roast Pilgrims' Beer Turkey

#### Ingredients:

*1 turkey (about 1 pound per person; preferably dark-plumed or wild, if you can get it)*

*1 large cooking apple such as Granny Smith, cored, peeled and diced into 1 D2-inch pieces*

*1 large onion, finely chopped*

*2 celery ribs, finely chopped*

*8 ounces of cornbread bread, crumpled up or cut into 1 D2-inch cubes*

*1 teaspoon salt*

*1/2 teaspoon pepper*

*2 eggs*

*2 teaspoons mixed dried herbs (thyme, sage, marjoram, savory)*

*English brown ale (such as Newcastle Brown Ale or Samuel Adams Brown Ale); 12 fluid ounces per pound of meat*

*8 to 12 thick-sliced strips of fatty bacon*

#### Directions:

In a cool place, marinate turkey in brown ale for 24 hours, turning it once or twice.

In a large roasting pan, place turkey on wire rack.

Truss drumsticks and wings together with butcher twine.

Mix all ingredients (except beer marinade and bacon) in a bowl.

Add about 11 D2 cups beer marinade to make a moist stuffing. Save remaining beer for basting.

Place stuffing in turkey cavity.

Skewer turkey cavity shut.

Douse turkey with beer.

Set oven rack to bottom level and preheat oven to 450°F.

Place turkey on its side and roast for 10 minutes.

Turn turkey on other side, baste with beer and roast for 10 minutes.

Turn turkey breast-side down, baste again with beer, and reduce oven to 350°F.

Roast turkey for a further 30 minutes while basting it once again.

Turn turkey breast-side up, drape with bacon strips, and baste every 15 minutes.

After a total of about 20 minutes per pound minus 30 minutes, remove bacon and set aside. Baste again.

Finish roasting the turkey for another 30 minutes.

Insert meat thermometer (not touching bone!); turkey is done when thermometer reads at least 165°F.

Roast longer, if needed.

Transfer turkey to carving board, cover with foil and let rest for 15 to 20 minutes.

While turkey rests, make gravy.

Remove trussing and skewers from bird, scoop out stuffing, carve and serve warm with gravy and trimmings.

# Gravy

*(Adapted from Grilling with Beer by Lucy Saunders, F&B Communications 2006, page 42; used by permission)*

## Ingredients:

*8 to 12 crispy bacon strips (from roast turkey)*  
*2 cups chopped white onions*  
*12 fluid ounces English brown ale*  
*2 tablespoons maple syrup*  
*1 teaspoon ground pepper*  
*2 cups turkey pan drippings*  
*2 tablespoons malt vinegar*  
*2 tablespoons all-purpose flour*

## Directions:

If bacon strips are not crispy, fry them until crackling in a heavy saucepan; otherwise, omit step.  
Chop bacon into bits.  
Skim fat off turkey drippings (or use a separator).  
Pour about 2 cups degreased drippings into saucepan and reduce to about one-half over high heat.  
Turn heat to medium and stir in chopped onions; simmer for about 10 minutes.  
Stir in remaining ingredients (except beer and flour) and cook for about 10 minutes.  
Deglaze with beer and reduce for another 10 to 15 minutes over high heat.  
Place pan in ice-water bath to cool a bit.  
When lukewarm, purée gravy in blender and strain through sieve.  
Return gravy to pan and reheat over medium burner.  
Stir in flour and cook for 3 to 4 minutes, stirring constantly, until gravy thickens.

# Cranberry-Beer Relish

The bogs of Cape Cod, Mass., are, of course, the nation's traditional center for cranberry cultivation. You can purchase prepared cranberry sauces and relishes for your Thanksgiving groaning board, or you can make your own. Here is a recipe for a cooked relish that can be made the day before. It even uses some brown ale.

## Ingredients:

*4 cups (1 pound) fresh or two 6-ounce packs of dried, presweetened cranberries*  
*1 to 2 cups Grade A maple syrup*  
*1 quart water*  
*12 fluid ounces brown ale*

## Directions:

Rehydrate dried cranberries, if used, in a quart of tepid water for two hours.  
Boil fresh cranberries in a quart of water for about 5 minutes, or rehydrated ones for 15 minutes, until skins burst.  
Strain.  
In a food processor, macerate cranberries.  
Mix the pulped fresh cranberries with 2 cups, or the rehydrated ones with 4 tablespoons, of maple syrup.  
In a saucepan, while stirring constantly, bring mixture to a boil and gradually stir in brown ale.  
On low or simmer, reduce mixture to about half its volume while stirring frequently (may take an hour).  
Remove from heat, pour into ramekin; let cool, then refrigerate.  
Serve cold as an accompaniment to roast turkey.

# Corn on the Cob

## Directions:

Use one ear of corn per person, dehusked, snapped into two and boiled in salt water for about 20 minutes.

# Mashed Potatoes

## Ingredients:

*Select red potatoes, medium-size, with relatively unblemished skins, two per person.*

## Directions:

Boil for about 20 minutes.

Drain and mash in their skins with 1/2 tablespoon of cream, 1/4 tablespoon butter and a pinch of salt per potato.

# New England Pumpkin Pie

Pumpkin pie apparently was served at the second, not the first, Thanksgiving dinner. Today we spice it up with cinnamon, ginger, cloves and nutmeg, and optionally you can add a pinch of these if you wish. But the Pilgrims' filling more likely got its flavor complexity from just maple syrup and honey — a robust mouthful requiring something big and powerful, like an ale.

## Ingredients (for a 10-inch deep-dish pie):

*2 cups fresh or about 17 ounces canned pumpkin*

*2 tablespoons maple syrup*

*2 tablespoons honey*

*1/2 teaspoon salt*

*3 eggs*

*1 cup (8 fluid ounces) English brown ale*

*1/2 cup heavy cream*

*A 10-inch deep-dish pie shell*

*Whipping cream with a touch of maple syrup (optional, but wonderful)*

## Directions:

Preheat oven to 450°F.

Macerate fresh pumpkin (if used) in blender or empty can(s).

Mix sweeteners, pumpkin and salt.

Beat eggs lightly.

Gently fold into mix eggs, cream and beer, in that order.

Ladle filling into shell.

In 450°F oven, on middle rack, bake for 10 minutes.

Reduce heat to 325°F; bake for another 40 minutes.

Pie is done when a knife inserted into filling comes out clean.

Serve warm or cold, topped with whipped cream if desired.