## Heritage turkey with crisped pancetta and rosemary

SERVES 8 TO 10 | 4 HOURS, PLUS AT LEAST 1 DAY TO BRINE

Heritage turkey thighs and legs have amazing flavor but can be tough. For best results, braise the legs and thighs and roast the breast. Do this for regular turkey as well, to prevent dried-out breast meat.

**1 heritage turkey (12 to 14 lbs.), truss removed and giblets removed (use for gravy if you like)**
**3 tbsp. kosher salt**
**2 tbsp. finely chopped fresh rosemary**
**5 oz. thinly sliced pancetta (not lean)**
**½ tsp. pepper**
**About 1 tbsp. canola oil**
**2 carrots, peeled and diced**
**2 celery stalks, diced**
**1 onion, diced**
**1 bay leaf**
**3 to 4 cups reduced-sodium or homemade turkey or chicken stock**
**Rich Brown Gravy (recipe at far right)**

**1. Rinse** turkey, pat dry, and cut off drumsticks and thighs.

**2. Mix** salt and rosemary together in a small bowl. Sprinkle all over turkey pieces, including inside the cavity. Put all pieces in a roasting pan, slide into a large plastic bag, and loosely tie top. Chill at least 1 day and up to 3.

**3. Let** turkey sit at room temperature 1 hour. Remove top rack of oven and preheat to 350°. Pat turkey dry with paper towels. Cover breast with pancetta (keep slices in their circle shapes and overlap slightly), then sprinkle with pepper. Rub wings with a bit of canola oil and set turkey carcass with breast on a V-rack in a large roasting pan.

**4. Roast** turkey carcass until an instant-read thermometer, inserted straight down through the breast until it touches bone, registers 160°, 2 to 2½ hours. Tent carcass with foil after 45 minutes to keep pancetta from burning.

**5. Heat** 1 tbsp. canola oil, meanwhile, in a 12-in.-wide frying pan with at least 2-in. sides or in a wide stockpot over medium-high heat. Add turkey legs and thighs, skin side down, in a single layer and let cook undisturbed until skin is deep golden brown, 8 to 10 minutes. Turn over and brown 4 minutes.

**6. Put** turkey legs and thighs on a plate. Reduce heat to medium and pour off all but 1 tbsp. fat from pan. Add carrots, celery, onion, and giblets, if using, and cook, stirring occasionally, until softened and lightly browned, 7 minutes. Add bay leaf. Return legs and thighs (and juices) to pan, skin side up, and pour in enough stock to come halfway up turkey. Cover pan; reduce heat to low. Cook until an instant-read thermometer inserted in thickest part of a thigh registers 160°, 50 minutes to 1 hour.

**7. Transfer** legs and thighs to a rimmed baking sheet, skin side up; cover with foil. Strain stock through a fine-meshed sieve, discarding solids, and use to make gravy.

**8. Remove** turkey from oven and let rest 20 minutes. Meanwhile, put top rack back in oven, increase heat to 375°, and reheat bread pudding (page 69) and potatoes (page 70); remove. Increase heat to broil and broil legs and thighs until skin is crispy, 10 minutes. Transfer to a warmed serving platter.

**9. Cut** each breast half from the carcass in one piece, slicing on either side of breastbone and as close to the bone as possible. Make a horizontal cut just above wing joint to release bottom part of each breast half; then cut off wings. Transfer meat to platter.

**PER SERVING WITH 2 TBSP. GRAVY**
771 CAL., 45% (346 CAL.) FROM FAT; 98 G PROTEIN; 38 G FAT (11 G SAT.); 1.6 G CARBO (0.2 G FIBER); 818 MG SODIUM; 293 MG CHOL.

## Rich brown gravy

MAKES 5 CUPS | 25 MINUTES

Well-browned flour gives your gravy a nutty taste and a deep color. In a 5- to 6-qt. pot, toast ½ cup **flour** over medium heat, whisking constantly, until deep golden brown, 7 to 10 minutes. Carefully pour in 2 cups **reduced-sodium chicken broth** and whisk into a smooth paste. Add 3½ to 4 cups **turkey** or chicken **stock** and 1½ tbsp. minced fresh **rosemary;** bring to a boil, then simmer about 10 minutes, whisking often.

FRANK REESE/AMERICAN LIVESTOCK BREEDS CONSERVANCY; JOHN G. CHURCH/HERITAGE TURKEY FOUNDATION; JOHN NEEDHAM

# Cranberry sauce 3 ways

### CRANBERRY, JICAMA, AND CILANTRO SALSA

MAKES 2 CUPS | 15 MINUTES

This salsa is best when freshly made. In a small bowl, whisk together 2 tbsp. *each* **orange juice**, **lime juice**, and **sugar**. Coarsely chop 2 cups fresh **cranberries** in a food processor. Combine chopped cranberries in a medium bowl with 8 oz. **jicama**, peeled and cut into matchsticks; a handful of chopped **cilantro**; ½ tsp. minced **jalapeño chile**; and **salt** to taste. Mix with juices; chill until ready to serve.

### CRANBERRY SAUCE WITH GIN

MAKES 2 CUPS | 15 MINUTES

In a medium saucepan, combine 3 cups fresh or frozen **cranberries**, 1 cup **sugar**, 1 cup **gin**, ½ tsp. **ground coriander**, 5 crushed **juniper berries**, and a ½- by 3-in. strip of **orange peel**. Bring to a boil, stirring, and cook until berries have popped, about 7 minutes. Remove from heat, let cool, and chill.

### ROASTED CRANBERRY PEAR RELISH

MAKES 1½ CUPS | 1 HOUR

Preheat oven to 350°. In a medium bowl, mix 2½ cups diced (½ in.) firm-ripe peeled **Bosc pears**, 2 cups fresh or frozen **cranberries**, ¾ cup **light brown sugar**, 1 **cinnamon stick**, and ¼ cup water. Transfer to a rimmed baking sheet and roast, stirring occasionally, until the berries have popped and the juices have thickened, about 40 minutes. Chill until cool, covered.

# Cranberry frangipane crostata

SERVES 8 | 1¾ HOURS, PLUS AT LEAST 2½ HOURS TO CHILL

Emmer farro flour, made from whole-grain emmer wheat, gives the crostata a rustic texture and great flavor. Because it's low in gluten, it needs to be mixed with all-purpose flour to hold the crust together. Sweet frangipane (almond pastry cream) mellows the tart cranberries.

**PASTRY**

**¾ cup *each* emmer farro flour and all-purpose flour**
**½ tsp. kosher salt**
**½ cup plus 2 tbsp. cold unsalted butter, cut into cubes**

**FILLING**

**¼ cup unsalted butter, at room temperature**
**½ cup plus 2 tbsp. sugar, divided**
**⅓ cup blanched almonds, finely ground**
**1 large egg**
**1 tbsp. emmer farro flour or all-purpose flour**
**¼ to ½ tsp. almond extract**
**¼ tsp. vanilla extract**
**Pinch of kosher salt**
**3 cups fresh or frozen cranberries**
**1 large egg, beaten with 1 tsp. water**

**1. Make** pastry: In a food processor, pulse flours and salt to mix. Add butter and whirl 3 seconds. Drizzle in ⅓ cup ice water, pulsing until mixture comes together in a shaggy ball but still has bits of butter showing. Form into a disk, wrap airtight, and chill at least 2 hours.

**2. Make** filling: Beat butter and ¼ cup plus 2 tbsp. sugar in a bowl with a mixer on medium speed until light and fluffy. Switch to low speed, then blend in almonds, then egg, then flour, extracts, and salt until just combined.

**3. Stir** together cranberries, remaining ¼ cup sugar, and 1 tbsp. water in a medium bowl. Set aside.

**4. Roll** pastry on a floured work surface into a 14-in. circle, turning pastry over and dusting with flour to prevent sticking. Trim edges, then transfer to a piece of parchment paper. Spread frangipane over pastry, leaving a 3-in. border. Top frangipane with cranberries.

**5. Fold** border of dough up and over cranberries, pleating dough as you go (berries will be uncovered in center). Press on pleats to seal, then transfer crostata on parchment to a rimmed baking sheet. Chill 30 minutes (otherwise pastry will ooze).

**6. Preheat** oven to 375°. Brush crust with egg wash. Bake crostata until deep golden brown, about 45 minutes. Loosen from pan with a spatula while still hot.

*Make ahead: Pastry, up to 1 day, chilled. Frangipane, up to 2 days, chilled airtight; return to room temperature before using. Or bake crostata 2 days ahead; keep chilled, then rewarm at 350° for 15 minutes.*

**PER SERVING** 422 CAL., 53% (222 CAL.) FROM FAT; 6.9 G PROTEIN; 25 G FAT (13 G SAT.); 44 G CARBO (3.5 G FIBER); 129 MG SODIUM; 106 MG CHOL.