

The Wandering Bison

Artisan Eats From Canada's True North

Turkey

½ dozen bay leaves
¼ cup whole peppercorns
¼ cup dried thyme
¼ cup dried sage
¼ cup poultry seasoning
2 whole onion cut into quarters
2 cups kosher salt
5 cans Deadman's Creek Cranberry beer
3 cups fresh or frozen cranberries
1 10-15lb "Grade A" turkey
Water to cover

Combine all ingredients except the turkey and the water in a pot and heat until the salt dissolves. Remove from heat, add the turkey & add cold water until covered. Store in your fridge for 6 hours and up to 48.

**Note that your bird will tend to float so you can keep things submerged by putting a dinner plate on the bird and the light weight will make sure the brine imparts flavour evenly.

When ready to cook, preheat your oven to 325 degrees, remove the turkey from the brine and pat dry. Stuff the inside of the bird with the cranberries, onion and other solids you can get hands on, drizzle the skin with oil and then liberally salt the outside to ensure you get the epic crispy skin we all fight over.

Bake until an internal temperature of 155 degrees is reached with tested with a probe thermometer placed in the fattest part of the thigh. Turn the oven heat up to 400 degrees and bake until skin is crispy and a temperature of 165 degrees is reached when testing the same place in the opposite thigh.

Allow to rest for approximately ½ hour before carving.

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Gravy

Personally, I like a thinner gravy but if you'd like thicker, increase the flour by 1tbsp

2 cups strained turkey drippings
½ can Deadman's Creek Beer
1 tsp poultry seasoning
2 tbsp butter
2 tbsp flour
Salt & pepper

Melt the butter in a pan and add the flour. Once blended together add the poultry seasoning and then slowly add the turkey drippings while constantly stirring. Add the Deadman's Creek beer and season to preference while enjoying the other half of the can as a tasty beverage you have earned by working so hard.

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Cranberry Sauce

1 medium shallot diced small
1 medium orange – zested and juiced
1 can Deadman's Creek beer
¼ cup butter
1/8 tsp ground cardamom
1/8 tsp ground nutmeg
1 bag fresh cranberries (approximately 3 cups)
Salt & pepper to taste

Add the shallots and butter to a small sauce pan and cook until shallots are translucent. Add the Deadman's creek beer and reduce by ¾. Add the cranberries, orange zest and juice and cook until most of the berries have popped. Stir in the nutmeg and cardamom, then season to taste. Can be kept in your fridge for 4 days or frozen for months.

Brussel Sprouts

1lb fresh Brussel sprouts cleaned and halved
¼ cup butter
¼ cup pine nuts
Salt & pepper

In a small pot, combine the butter & Brussel sprouts. Cook over medium high heat while stirring until slightly browned and fully cooked through: approximately 4 minutes. Toss in the pine nuts and seasoning, cook for a minute more and then serve.

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Stuffing

1 loaf stale sourdough bread cut into cubes
1 package Wandering Bison bacon cut into small pieces
½ cup butter
3 stalks celery diced small
1 medium onion diced small
3 cloves garlic sliced thin like in The Goodfellas
1 cup dried cranberries
¼ cup poultry seasoning
1 tbsp dried thyme
1 tbsp dried sage
2 can Deadman's Creek Beer
2 whole eggs
2 apples diced small
Salt & pepper

Combine butter, bacon, onion, celery & garlic in a pot larger than you think you'll need and cook over medium heat. Sweat until the onions start to brown and then add a can of beer and the dried cranberries. Once the beer has reduced by half, remove from the heat and stir in the bread. Meanwhile add the herbs, eggs & remaining can of beer in a bowl and whisk to combine. Add the apples and egg mixture to the bread, stir until everything is evenly incorporated and place in a parchment lined, oven-proof dish and bake at 375 until an internal temperature of 185 degrees is reached.

**Tip. If your household fights over who gets the crispy stuffing, baking in a muffin tray ensures even cooking, portioning and provides everyone with all the crispy they can manage.

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Sweet Potatoes

3 large sweet potatoes
2 cups whipping cream
1 cup butter
½ cup demerara sugar
1/8 tsp nutmeg
1/8 tsp allspice
Salt & pepper

Prick potatoes lightly all over with a fork and place on a cookie sheet in a 375 oven until cooked though: approximately 45 minutes.

Once cooked, slice lengthwise and place in a pot and either whip or mash depending on your preference for either a completely smooth dish or one with a more 'homestyle' feel. Meanwhile heat your cream & butter with nutmeg in a small pot and once the butter is melted, pour over your potatoes. Add your sugar & fold everything together. Adjust seasoning to taste.

Brown Butter Carrots

6 large, locally grown carrots sliced into ¼" wide slices
¼ cup butter
1 tbsp demerara sugar
1 tbsp sage
¼ cup Deadman's Creek Beer
Salt & pepper

Place butter into a small pot and working over medium high heat, cook until browned. Add carrots with remaining ingredients and cover. Cook until carrots reach desired doneness & season to taste