

Brenda's Perfect Turkey
(Brenda's Kitchen, November 2008)

Forward by Cheryl, the lucky recipient of Brenda's Perfect Thanksgiving Turkey for 30+ years and counting.

My mom makes the world's best Thanksgiving Turkey. She loves to cook and entertain, but Thanksgiving is her big thing. We always have it her house in Saratoga or Tahoe (and a few times with the extended family at the winery). It's a big production...with lots of sides and desserts. But the best part is the juicy, moist and delicious turkey that is perfect every year.

I asked her for the recipe...and she doesn't follow anything exactly. But here it is, from her mouth to my keyboard:

- Brine the turkey for two-three days. She uses a Williams Sonoma brine mix.
- Stuff with Mrs. Cubbison's stuffing, <http://www.mrscubbisons.com/newsite1.html>
- Baste turkey to start (and throughout the cooking process) with a mixture of butter, garlic, paprika, and onion powder.
- Cook in the oven at 350° for 20 minutes per pound. Tent with foil except for the last hour.