



Aaaahhh....Fall. Leaves on the ground, warm sweaters, spiced cider, football and that wonderful meal. Thanksgiving is a unique opportunity to come together and be thankful for the freedom and opportunity we have every day! The crowning jewel of course, is the turkey and as you probably already know, we have the best turkeys available! You can put your order in now! Stop by the shop or call our staff at 303-985-0126!

Did You Know?



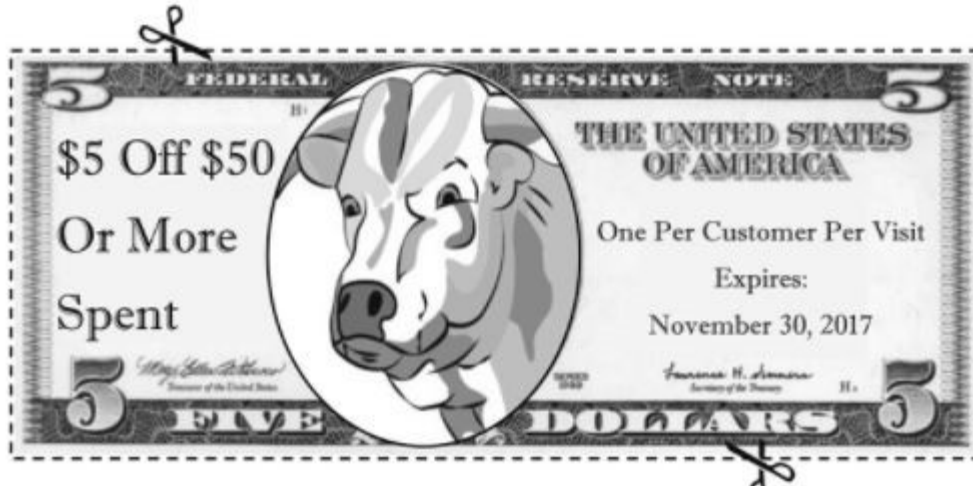
Here are some fun facts to share around the table. Did you know?

- 1) Benjamin Franklin wanted the turkey to be the national bird, not the eagle.
- 2) Americans eat 46 million turkeys each Thanksgiving.
- 3) Neil Armstrong and Buzz Aldrin's first meal in space after walking on the moon was foil packets with roasted turkey.
- 4) The heaviest turkey on record, according to the *Guinness Book of Records*, weighs 86 pounds.
- 5) Californians consume the most turkey in the U.S. on Thanksgiving Day!
- 6) Female turkeys (called hens) do not gobble. Only male turkeys gobble.
- 7) The average turkey for Thanksgiving weighs 15 pounds.
- 8) Campbell's soup created green bean casserole for an annual cookbook 50 years ago. It now sells \$20 million worth of cream of mushroom soup.

Recipe Credit: allparenting.com

Photo Credit: allparenting.com

"Beef Bucks" Only For Newsletter Peeps!



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Herb & Citrus Thanksgiving Turkey



INGREDIENTS:

- 1 lemon
- ½ c. butter
- ½ shallot
- 8 large sage leaves
- 2 tbsp. fresh thyme leaves
- 1 tbsp. rosemary leaves
- 1 clove garlic
- 1 fresh whole turkey
- 1 medium onion
- 2 carrots
- 2 celery ribs
- Kitchen string
- 1 c. dry white wine
- 1 c. low-sodium turkey or chicken broth
- ¼ c. all-purpose flour

DIRECTIONS:

1. Zest and juice lemon to equal 3 tablespoons into the bowl of a food processor; add butter and next 5 ingredients. Process until very smooth and herbs are minced. Reserve and chill 1/4 cup herb butter.
2. Heat oven to 425 degrees F. Remove giblets and neck from turkey and discard. Drain cavity well; pat dry with paper towels. Loosen and lift skin from turkey breast without totally detaching skin. Rub 3 tablespoons herb butter under skin; replace skin and secure with wooden picks if desired. Sprinkle cavity and outside of turkey with desired amount of salt and freshly ground pepper.
3. Arrange onion and next 2 ingredients in a large roasting pan. Place turkey, breast side up, on a lightly greased roasting rack in pan. Tie ends of legs together with kitchen string; tuck wingtips under. Rub entire turkey with remaining herb butter. Pour wine and chicken broth into roasting pan.

4. Bake on lowest oven rack at 425 degrees F for 30 minutes. Reduce temperature to 325 degrees F and cook 2 to 2 hours 30 minutes or until a meat thermometer inserted into thickest portion of thigh registers 165 degrees F, basting every 30 minutes with pan juices. Shield with aluminum foil to prevent excessive browning, if necessary. Remove from oven, and let stand 20 minutes.
5. Transfer turkey to a serving platter. Pour drippings through a fine wire-mesh strainer into a bowl, discarding solids. Reserve 2 1/2 cups pan drippings.
6. Melt reserved chilled butter in a saucepan over medium heat; whisk in flour, and cook, whisking constantly, 1 to 2 minutes. Gradually add reserved 2 1/2 cups drippings to saucepan, and bring to a boil, whisking constantly. Reduce heat, and simmer, stirring occasionally, 5 minutes or until thickened. Serve turkey with gravy.

Recipe Credit: countryliving.com

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