

Turkey, Cobbler, And Gobblering



By Lewis Brackett

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Yes, the majestic Turkey. Did you know that Benjamin Franklin though it should be the national bird?

Doing turkey: I have found that doing two six pound boneless breasts results in being more tender than a single 12 pounder. The cooking time is only about $2\frac{1}{2}$ hours at about 350. Butterball says 325, but ... they don't know about the "best" way to do it! So, the best way is to start with three or four sticks of real salted butter with rosemary. Just before you are about to put the turkey in the oven, melt the butter in a small sauce pan. Then you put a tablespoon of rosemary in the butter and stir. Soak the breasts with the butter, leaving enough for a couple more times if needed. You will quickly reach inside the oven to re-soak the birds abt every 40+-minutes.

Positioning the pan/s 1or2 pans: if doing 2 pans, have the smaller ends facing out. I have 2X2 8 inches long pieces of wood propping up the rear end of the pans so all the runoff juice runs to the end of the pan nearest you so its easy to quickly ladle the juice back onto the top of the bird, adding more butter and rosemary when needed. I found out the annoying way that each bird needs it's own thermometer as ovens can be finicky, cooking one bird a bit longer. Last thanksgiving one breast was perfect, the other just a little overdone.

I always do turkey for our small church group's thanksgiving the Saturday or Sunday before thanksgiving. Potato, yams, parsnips, carrots??? ... The Pressure cooker is your friend! I get a five pound bag of medium spuds. Cutting spuds & parsnips in half lengthwise, then carefully stacking the pot a little more than half full with the soft/flat sides up, with a couple inches of water. (Butterball says only two cups???) A handful of potatoes cooks in about 15 minutes once the rocker starts rocking. A half full pot of veggies will be a bit more. Then turn down the heat so the rocker is just rocking to keep your 15PSI going without driving out all your water and burning your food.

Cobbler ... Single servings; almost to die for! Use the "Lewis recipe!" Use cornbread muffin mix Not bread mix! The thing is it's much better than flour bread mix! First get the small box of mix, and one can of whole berry cranberry sauce. Dump mix in bowl, then pour in the canned sauce. The amount of water varies in each can. You may need almost half a cup of water as well. It varies, not too much water. You have eight CARDBOARD Dixie cups. No plastic! It will melt! BAD! Anyway, ladle in about 2/3rds full. Then put a teaspoon of brown sugar on top. This will mellow the cranberry. IMPORTANT put it the oven as you are sitting down for dinner. Bake as per instructions on the box. When cooked all the way through/ about 350-15 minutes/ remove and eat immediately! It gets crusty and stale quickly. You will love it and the easy serving size! I have also put a slice of peach in each cup as well. Also awesome, may take a couple minutes longer to cook.

Cobbler in a 8X8 pan: For peach cobbler, mix as per corn muffin box, pour into pan, then insert peach slices into mix sticking out a little. It cooks more quickly that way. Check frequently after abt 25 minutes. The first time I did it I put a can of peaches in first, then poured the mix over them, it took well over an hour @ 350 to cook! Just saying. Though it was really good. Your choice.

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