Thanksgiving Turkey Recipe

Giving all glory to Adonai! Honoring our Beloved Mother-In-The-Faith, Apostle "Mama" Emma Jean, and her chief assistant, Sis. Sherah.

Our Mother-In-The-Faith has allowed us to have the Adonai Inspired Turkey recipe provided by our very own Bro. Marlon Jones Sr.
As you spend time with your family and loved ones during this special Thanksgivingkah (Thanksgiving and Hanukkah), let us reflect on the goodness of Adonai and all He is doing in our midst. As Mom encourages, may our lives always be a sweet savor to the Lord.

As you try these recipes, let us remember the holiness of Sabbath Rest, and the importance of holding fast to the Torah of Adonai as well as the Torah of the house as given to us from Adonai through Apostle Emma Jean!

Let us keep Apostle "Mama" Emma Jean and Sis Sherah in our prayers.

You are greatly loved, needed and appreciated!

Yeshua loves you, Apostle "Mama" Emma Jean loves you, Sis Sherah loves you and your church family loves you!

A Blessed Happy Thanksgiving and Hanukkah to you and your family.

Turkey Brine

1 Gallon Chicken Stock (No MSG) or Vegetable Stock
1 Cup of Red or White Cooking Wine
½ Cup of Soy Sauce
½ Cup Kosher Salt
½ Cup Light Brown Sugar
3-5 Small Carrots
2-3 Stalks of Celery
3-4 Sprigs of Thyme
3-4 Sprigs of Rosemary
5-6 Leaves of Sage
1 Onion (Coarsely Chopped)
½ Bulb Garlic
3 Tsp Black Pepper
Orange Zest
Cheese Cloth
1 Gallon Cold Water
Ice
2 ½ gallon or larger clear plastic bag
1 Cleaned Turkey

Turkey Seasoning

3-4 Tbsp Butter
2- 3 Tbsp Apple Cider Vinegar
Onion Powder
Garlic Powder
Ground Sage
Paprika

Combine Chicken Stock, Wine, Soy Sauce and Black Pepper in large pot and bring to a boil.
Layer all fresh vegetables, herbs and orange zest into a section of the cheese cloth and tie into a tight bundle. Lower bundle into boiling chicken stock for 10-15 minutes or until vegetables are softened. Remove pot from heat and remove bundles and set to the side for future use (such as enhancing dressing and/or sauces).   Extract some stock for future use (Optional).

Add salt and sugar to remaining stock and stir until dissolved. Add water and ice to cool.
Place turkey in a brining bag or other container and pour brine over turkey until submerged. Store refrigerated or in cooler filled with ice for 24-72 hours.

Remove from brine. Discard the brine.
Pat dry with paper towels then season to taste.

(Seasoning tips: loosen the skin of the turkey breast by running your fingers between the meat and the skin, being careful not to break the skin. Then slice several thin pats of butter and slip them underneath the skin.   Rub the skin with a little apple cider vinegar to tighten it and help to crisp it during cooking.
Season the turkey liberally with onion powder, garlic powder, ground sage, and paprika.
Place a few sprigs of Thyme, Rosemary and Sage in the cavity of the turkey for aromatic affects.)

Preheat oven to 350. Place Turkey in a covered roaster or use an aluminum pan and turkey roasting bag. If using roaster, add 1 or two cups of the stock you saved to bottom of the roaster.
Cook on 350 degrees until meat reaches 180 degrees using meat thermometer. (Times vary based on size of turkey. Please consult the chart usually included with turkey or roasting bags.)
Baste the turkey occasionally while it cooks (optional).

Turkey Gravy

3-4 Tbsp Butter
¼ Cup Flour (All Purpose)
2-3 Tbsp Minced Crystalized Ginger
¼ Cup Chopped Onion
2-3 Tsp Minced Garlic
1 Cup White Cooking Wine
½ Cup Orange Juice
2 Cups Turkey Drippings (From Cooked Turkey)
Black Pepper to taste

Melt Butter in sauce pan on medium heat then add onions, garlic and ginger and cook stirring until onions soften and become translucent.

Use a whisk to stir in flour stirring constantly until a thick paste forms.
Add orange juice and white wine stirring constantly
A thick paste or liquid should be forming

Continue to stir while adding turkey drippings until gravy is thinned out to your desired thickness.
If there is not enough drippings to thin gravy, use water or stock.
Add black pepper to taste. (Optional)