

# Dinner tonight



SERVES 14

## turkey with extra-crispy skin

WHOLE FOODS MARKET

**P**at turkey dry inside and out with paper towels. Starting at the opening of the turkey cavity, ease your fingers beneath the skin to create air space over the breast and legs. Place turkey on a rack in a roasting pan. Refrigerate, uncovered, overnight or up to two days to allow the skin to dry slightly. Preheat the oven to

350 degrees. Dry cavity of bird if necessary. In a bowl, combine chopped rosemary, oil, salt and pepper and make a paste. Rub about 1/3 of paste underneath the skin onto breast and thigh meat. Rub remaining paste over skin and inside cavity. Tie turkey legs together with kitchen string and tuck wing tips underneath body. Place turkey upside down on the rack and roast until skin on back is deeply browned, about 1 1/4 hours. Remove turkey from the oven and turn turkey breast-side up. Continue to roast until breast

and legs are nicely browned and the joints at the leg and wing begin to be flexible, about 1 more hour. Raise the oven temperature to 475 degrees. Continue roasting until skin is browned and crisp, and a meat thermometer inserted into thickest part of the thigh (not touching bone) registers 165 degrees and juices run clear when you poke the thigh, 20 to 30 minutes longer. Remove turkey from the oven and place on a cutting board. Let rest about 25 minutes before carving.

## INGREDIENTS

- 1 14-pound turkey, giblets removed
- 2 tablespoons chopped fresh rosemary, plus additional for garnish
- 1/4 cup extra-virgin olive oil
- 1 tablespoon plus 1 teaspoon coarse sea salt
- 2 teaspoons ground black pepper

**Approximate values per serving:** 490 calories, 18 g fat, 275 mg cholesterol, 76 g protein, 0 g carbohydrates, 0 g fiber, 560 mg sodium, 33 percent calories from fat.

## Sweet spot

### Good wines that balance affordability with flavor

THE TENNESSEAN

**G**etting a great bottle of wine to pair with dinner no longer means shelling out major bucks at the store. Wine around \$15 is a pleasant addition to a midweek meal as well as a respectable gift to bring to a dinner party.



2008  
MontGras  
Cabernet  
Sauvignon  
Reserva

A deep ruby red, this Chilean cabernet sauvignon gets its vanilla and cedar notes from the infused oak-aging process. Currant and black cherry combine with these flavors to give this wine a beautiful depth and balance.

■ **Price:** \$15.



2012  
Evodia  
Grenache

This Spanish wine boasts an intense fruit flavor and smooth texture. The balanced mix of blackberry, blueberry and spices complement white and red meats, sauces and stews and blue cheeses.

■ **Price:** \$13.



2012  
Fabre  
Montmayou  
Reserva  
Malbec

From the Mendoza vineyards of Argentina, this malbec has a soft, inviting bouquet enhanced by spices and red fruits. Vanilla and chocolate notes from the French oak-aging process balance the flavors, making it a perfect pair with cheeses and grilled meats.

■ **Price:** \$15.

## Prolific pumpkin

### Get your fix of this popular fall flavor

GANNETT

**S**tarbucks has the Pumpkin Spice Latte, and the rest of the world has ... everything else that could possibly be flavored with pumpkin. Here's a nibble of this season's offerings.

- Godiva's pumpkin patch truffle flight features pumpkin spice ganache covered in milk chocolate. **\$15** for five pieces at Godiva.



- Chobani's pumpkin spice Greek yogurt is available until January. **\$1.29** at mass retailers.



- Stonewall Kitchen's all-natural maple pumpkin butter spread, **\$6.95** at stonewall-kitchen.com.



- Trader Joe's organic pumpkin toaster pastries, **\$2.49** at Trader Joe's.



- All you need is one can of beer to make Soberdough's vegan pumpkin spice brew bread. **\$8.95** at soberdough.com.

