

# PHROAIGURKEY

## SCOTCH-INFUSED THANKSGIVING TURKEY



### Ingredients

- 13 kg whole turkey
- 250 ml Laphroaig scotch
- 40 fresh sage leaves
- salt, to taste
- freshly ground pepper, to taste
- olive oil

### Special Equipment

- deep roasting pan
- extra large oven bag
- immersion blender (optional), to save gravy emulsion in case of emergency
- meat injector
- nitrile gloves
- oven-safe meat thermometer

### SUGGESTED PAIRINGS

CROISSANTS	184
GARLIC MASHED POTATOES	185
BEEF JERKY	191
GOUGÈRES	192
GLÜHGIN	
PISCO SOUR	242
CINNAMON ROLLS	247
KEY LIME CHEESECAKE	249
CRANBERRY SAUCE	253

- 1** Preheat oven to 325 °F.
- 2** Meanwhile, remove giblets and neck from turkey cavity and pause to start gravy. Thoroughly wash cavity in sink until water runoff is clear.
- 3** Place the turkey on a deep roasting pan. Using a gloved hand, separate skin from meat. Fill injector with scotch and inject meat through the skin in multiple places; repeat until scotch is depleted.
- 4** Place sage on meat in a single layer in as many places as you can reach, taking care not to crumple leaves.
- 5** Rub the skin with olive oil and generously season with salt and pepper. Prepare an oven bag by shaking with flour. Carefully lift turkey into bag and seal. Add any unused ingredients to gravy.
- 6** Insert meat thermometer into turkey and place in oven. Bake until thermometer reads 165 °F, about 3–5 hours.
- 7** Remove turkey from oven. Slice the bag to release drippings. Remove bag and transfer drippings to gravy.
- 8** **Optional:** Increase oven temperature to 400 °F. Return exposed turkey to oven until skin turns brown and crispy, then remove.
- 9** Tent turkey with foil while making gravy. If serving at a much later time, allow to cool and reheat in covered serving trays after carving.

## In Loving Memory of Barbara June Maynard

### 18 June 1931 – 15 April 2012

Thanksgiving is a capital “e” Event in my family. We’ve had a reunion of sorts for a continuous 151 years – and that’s just counting our history in California. We regularly see dozens of attendees each year! We encourage not just family members to join, but also anyone we know who doesn’t have a comforting meal lined up for the holiday and wants to join us.

When I was a kid, the menu was an assigned potluck. If you responded that you’d attend, you were assigned a specific food to bring for the family to enjoy. For as many of those Thanksgivings as I can remember, my grandmother always cooked one of the turkeys. After her death, I requested her turkey duty – it was my way of keeping her memory alive in my own headspace.

By that time, hosting duties shifted; now my uncle hosts and the assigned potluck is no more. Only a handful of us are on cooking schedules, and each year I whip up more and more. Phroaigurkey (one of the 3 turkeys we’ll consume), gravy, cheesy mashed potatoes, cranberry sauce, gougères, and key lime cheesecake fill out my typical meal contributions... and in order to make this a reality, I always have my alarm set for 03:00. The early bird gets... well, loosened, injected with scotch, and roasted!

This recipe is a completely original creation – a happy accident I stumbled on before knowing how much I loved to cook. People typically react to the concept initially with a disgusted look on their face, but their guard melts almost instantly once the gravy coats their tongue; the peaty campfire notes translate to a smoky, velvety richness, but doesn’t overwhelm. Too many people have poor memories of Thanksgiving food; bland turkeys with equally boring gravies. And yet, it’s common to combat this fatigue with smokers; is my approach really so different?

I just wish Grandma was around to see the cook I’d become. I didn’t start cooking in earnest until a few years after her passing, and especially after the lockdowns... I have so many dishes I’ll never be able to share with her. The closest I can get is to have her photo on display as I’m zipping around the kitchen on a pitch-black morning in November and juggling dozens of ingredients.

I know she’d be proud.

## PHROAIGURKEY GRAVY

### FROM GIBLETS



### Ingredients

- giblets and neck (from Phroaigurkey)
- 3 l chicken broth, added as needed
- 115 g unsalted butter, more if needed\*
- 115 g flour, more if needed\*

- 1** In a dutch oven, add giblets and broth to cover. Simmer until Phroaigurkey has finished, about 4 hours, adding broth as needed to keep solids covered.
- 2** Using a wooden spoon, separate meat from neck. Remove bones and smash giblets. Stir in drippings from Phroaigurkey and bring back up to a simmer.
- 3** In a pot, melt butter over medium heat. When foaming, add flour. Cook for 3 minutes.
- 4** Gradually ladle liquid into pot, using a whisk to combine, or an immersion blender if you lose the emulsion. Repeat for all liquid. Simmer to desired consistency.

\* If you have too much liquid, you may find yourself in a position where you need to thicken the gravy more than just letting it reduce on the heat. You can accomplish this by making a Buerre Manié; combine equal weights of softened butter and flour and gradually mix it into the liquid.