

Dinner tonight



SERVES 14

turkey with extra-crispy skin

WHOLE FOODS MARKET

Pat turkey dry inside and out with paper towels.

Starting at the opening of the turkey cavity, gently ease your fingers beneath the skin to create air space over the breast and legs.

Place turkey on a rack set 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.

Pat cavity of bird dry if necessary. In a small 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 browned and 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 registers 165 degrees and juices run clear when you poke the thigh with a paring knife, 20 to 30 minutes longer.

Remove turkey from the oven and place on a cutting board.

Let rest, uncovered, about 25 minutes before carving.

Arrange carved turkey on a platter garnished with rosemary sprigs.

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, 0 g carbohydrates, 76 g protein, 560 mg sodium

Turkey toasts

Bottles worthy of the feast

USA TODAY NETWORK

Few gatherings call for a fine wine more than Thanksgiving, with its traditional celebration and tempting menu. These options fit the occasion perfectly.



Masut
2017
Pinot Noir

Pinot noir is an ideal wine for Thanksgiving, and this bottle shows why. It's medium bodied with fragrant aromas of berry and spice and other juicy, mouth-watering flavors. This red would be a perfect partner for turkey and all the side dishes.

■ Price: \$40



Gary Farrell
2018
Chardonnay

Hailing from California's Russian River Valley, a region noted for world-class chardonnay, this wine delivers on all counts. Wonderfully aromatic, crisp yet opulent on the palate and beautifully balanced, it pairs well with a variety of foods.

■ Price: \$35



Clos Pegase
2017 Cabernet
Sauvignon

This Napa Valley cabernet sauvignon will please the palate of any dedicated red wine lover. Rich and complex, it has lush blackberry aromas and hints of spice that lead to bold flavors and a smooth finish — ideal for richer foods.

■ Price: \$55

Breakfast favorites

Cook it up



USA TODAY NETWORK

It's easy to indulge in your favorite pancakes or waffles for breakfast with these tools. Kick it up a notch with flavored mixes and syrups, too!



■ The sides of Staub's Pure Griddle are low enough for easy flipping. **\$169.95** at surlatable.com.



■ The removable plates in Krups' waffle maker are dishwasher safe. **\$59.99** at crateandbarrel.com.



■ NordicWare's two-burner griddle is reversible for grill and flat surfaces. **\$60** at nordicware.com.



■ Get your protein with your pancakes with Krusteaz's protein buttermilk pancake mix. **\$4.99** at Walmart.



■ Stonewall Kitchen's breakfast gift set includes batter mix, a whisk and maple syrup. **\$29.95** at stonewallkitchen.com.



■ The syrup sampler from Woodlife Ranch includes bourbon and applewood smoked flavors. **\$35** at woodliferanch.com.