



Prepare delicious holiday recipes provided by our Celebrity Chefs at home during the LIVE broadcast of the Holiday Celebration on KCET on December 24.

## HONEY BRINED TURKEY WITH BROWN SUGAR CRUST

*Courtesy of Akasha, 49th Annual L.A. County Holiday Celebration Host*

Makes 6 servings

*Great for Hanukah or Christmas with potato pancakes or sweet potato pancakes.*

One 4 to 5 pound boneless turkey breast with skin on, rolled in a net or tied with twine

4 quarts cold water

3/4 cup coarse kosher sea salt

1/2 cup sage honey

1/4 cup golden balsamic vinegar

12 whole cloves

2 teaspoons black mustard seeds

1 tablespoon whole black peppercorns

2 tablespoons allspice berries

2 whole cinnamon sticks

2 bay leaves

1/4 cup minced fresh ginger

2 shallots, peeled and chopped

1 orange, quartered

2 tablespoons olive oil

Freshly ground black pepper

Brown Sugar Crust (see below)

Put the turkey breast in a large colander and rinse under cold running water. In a 2-gallon stockpot combine the water, salt, honey and vinegar. Add the cloves, mustard seeds, peppercorns, allspice berries, cinnamon sticks, bay leaves, ginger, shallots, and orange. Stir until the salt dissolves and add the turkey. Cover, and refrigerate, turning the breast occasionally, for at least 12, hours and up to 24 hours.

The next day, preheat the oven to 350 F.

Remove the turkey from the brine, discard the brine, and put turkey rounded breast side up on a heavy baking sheet or small roasting pan lined with parchment. Pat the turkey dry and rub on top and under the skin with the oil and sprinkle with the pepper. Roast for about 1 1/2 hours, or until deep golden brown and an instant-read thermometer inserted in the thickest part of the breast reads 165°F.

While the turkey is in the oven, make the brown sugar crust: mix the brown sugar, mustard, cinnamon, ginger, cloves, and pineapple juice in a small bowl. Use just enough pineapple juice to make the crust spreadable.

Remove the turkey from the oven and preheat the broiler. Transfer the breast to a pan that will fit under your broiler. Adjust the broiler rack to the lowest level. Cover the top and sides of the breast with the brown sugar mixture. Broil for 1 minute, rotate the pan and broil for 1 minute more. The crust should be hardened to the breast. Let cool for 15-20 minutes, and slice. You can also refrigerate and serve this turkey cold.

See Brown Sugar Crust, next page

## **BROWN SUGAR CRUST**

1 cup packed light brown sugar  
1 tablespoon dry mustard  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2-3 teaspoon pineapple or orange juice  
Glazed Brussels Sprouts with Dried Plums & Chestnuts  
12 ounces white or yellow pearl onions  
1 1/4 pound Brussels sprouts

1 tablespoon extra-virgin olive oil  
1 tablespoon white balsamic vinegar  
1 teaspoon honey  
2 tablespoons Marsala  
1 cup pitted prunes  
7 ounces peeled cooked chestnuts, (jarred or frozen)  
1/2 coarse sea salt  
1/4 freshly ground black pepper  
2 tablespoons chopped flat leaf parsley

Blanch the pearl onions by placing them into a large pot of rapidly boiling salted water. Cook them for about 1 minute, remove the onions from the water with a strainer, then plunge into an ice bath to stop the cooking. Remove them from the ice bath and drain. Remove the skins by slicing off the root ends and pinching the onions from the skin.

Blanch the Brussels sprouts in the same water for 5-7 minutes. Remove with a strainer and plunge into an ice bath to stop the cooking. Remove from the ice bath and drain. Reserve 3/4 cup of water from the pot.

Heat the olive oil in a 12-inch skillet over medium heat. Add the pearl onions and the vegetable water and cook covered, for 10 minutes, then uncover and cook an additional 5 minutes. Add the vinegar, honey, and Marsala, cook for 2 to 3 minutes more. Add the prunes, chestnuts and the Brussels sprouts and cook to heat through, adding 1 to 2 tablespoons cooking water if needed. You can also make this dish ahead of time, and reheat for 15 minutes in a 350F oven. Garnish with the chopped parsley. You can make this dish ahead of time and reheat for 15 minutes in a 350° oven.