

Eat, Drink, & Be Merry.



Whether you're cooking up something delicious for a house full of relatives, or just entertaining a small crowd, WealthCo wishes you a scrumptious season with recipes of some of our festive faves!

Holiday Main Events

Maple-Glazed Smoked Vermont Ham



Dijon mustard counters the sweet maple syrup and apricot jam, giving this ham a more nuanced flavor. Source: Martha Stewart Living, December 2003

Yield: 20 Servings

Ingredients:

- 1 smoked bone-in ham (10-12 pounds), room temperature
- ½ cup apricot jam
- 2 tablespoons Dijon mustard
- 2/4 cup pure maple syrup
- 2 tablespoons dark rum
- 1 garlic clove, minced
- Fresh bay leaves, for garnish (optional)
- Kumquats, for garnish (optional)

Note: One to two hours before baking, remove the ham from the refrigerator and let it come to room temperature.

Directions:

1. Preheat oven to 350 degrees. Place ham on a roasting rack in a large roasting pan. Cover tightly with foil. Bake, rotating pan halfway through, 4 hours.
2. Meanwhile, make glaze: In a small saucepan, heat jam until liquefied. Strain through a fine sieve into a small bowl; discard solids. Stir in mustard, maple syrup, rum, and garlic.
3. After 4 hours, remove ham from the oven, and brush with glaze. Continue baking the ham, glazing every 15 minutes, until an instant-read thermometer inserted into thickest part of the ham (avoiding bone) registers 140 degrees, about 1 hour more. Remove from oven, and transfer to a carving board or platter. Garnish ham with bay leaves and kumquats, if desired. Slice thinly around the bone, and serve hot or at room temperature.



Rolled Rib-Eye Roast

Slicing the rib-eye into a spiral is easier than it sounds (and a great way to flavor the entire roast, not just the outside). For the butterflying technique, see Martha Stewart Living's step-by-step photos. You can also ask your butcher to butterfly it. Source: Martha Stewart Living, December 2017

Total time: 3 hours

50 mins

Prep: 30 mins

Yield: Serves 6 to 8

Ingredients:

- 1 large head garlic
- ¼ cup extra-virgin olive oil
- 2 cups packed flat-leaf parsley leaves (from 1 large bunch)
- ¼ cup packed fresh sage leaves
- 1 tablespoon red-wine vinegar
- Kosher salt and freshly ground pepper
- 1 boneless rib-eye roast (4 to 5 pounds)

Directions:

1. Preheat oven to 400 degrees. Using a serrated knife, slice off top quarter of garlic, exposing as many cloves as possible. Place garlic, cut-side up, on a piece of parchment-lined foil. Drizzle with 2 tablespoons oil, wrap tightly, and roast until cloves are tender, about 40 minutes. Let stand until cool enough to handle.
2. Squeeze garlic to push out cloves; transfer to the bowl of a food processor. Add parsley, sage, vinegar, and remaining 2 tablespoons oil. Process until smooth. Season with salt and pepper.
3. Arrange roast on a large cutting board, fat-side down, with short end toward you. Holding a long, sharp knife parallel to (and about 1 inch above) cutting board, make a shallow cut along length of roast, stopping about 1 inch from edge. Open roast to the side, and continue slicing until about 1 inch from next edge. Open to same side again, and continue slicing until roast is completely flat. Season meat all over with salt and pepper. Spread all but 2 tablespoons of garlic-herb mixture over meat. Roll meat up, starting from left side. (Fat cap should end up on top of roast.) Tie at 2-inch intervals with kitchen twine. Rub outside with remaining garlic-herb mixture. Let stand at room temperature 1 hour (or refrigerate, covered with plastic, overnight; bring to room temperature before cooking).
4. Preheat oven to 400 degrees. Place meat on a rack in a roasting pan and roast, rotating pan once, until meat is golden brown, 40 minutes. Reduce heat to 300 degrees and continue roasting until a thermometer inserted in thickest part reads 125 degrees, 50 to 60 minutes. Let rest at least 30 minutes before slicing.

Stuffed Turkey Breast with Apricot Jam



No need to truss. No need to fuss. This elegant boneless roast, stuffed with herbs and sausage, is the perfect way to wow your guests without spending hours in the kitchen. Source: Everyday Food, December 2013

Total time: 2 hours 20 mins

Prep: 15 mins

Yield: Serves 8

Ingredients:

- 1 boneless, skin-on turkey breast, 4 pounds
- 1 cup chopped fresh parsley
- 1 tablespoon chopped fresh sage
- 4 teaspoons lemon zest (from 1 lemon)
- Coarse salt and ground pepper
- $\frac{3}{4}$ pound sweet Italian sausage meat
- 6 tablespoons apricot jam, divided, plus more for serving
- $\frac{1}{2}$ cup fresh breadcrumbs
- 1 tablespoon olive oil

Directions:

1. Preheat oven to 400 degrees. Place turkey skin-side up on a work surface. Using the palms of your hands and keeping skin intact, flatten turkey to an even thickness. Gently slide your fingers under skin to loosen it, creating a pocket.
2. In a small bowl, combine parsley, sage, and zest, and season with salt and pepper. Transfer half the mixture to a separate bowl and add sausage, 4 tablespoons jam, and breadcrumbs. Stir to combine. Spread sausage mixture under skin.
3. Flip turkey over and coat with remaining herb mixture. Fold short sides of breast into middle, flip, and place on a roasting rack set in a roasting pan lined with foil. Rub skin with oil and season with salt and pepper. Cover with foil and roast 1 hour and 30 minutes. Uncover, brush skin with remaining 2 tablespoons jam, and cook until skin is brown and an instant-read thermometer reads 165 degrees, 15 to 20 minutes more. Re-cover with foil if skin begins to get too dark. Transfer to a cutting board and let rest 10 minutes before slicing. Serve with additional jam.



Roast Turkey

This recipe calls for brining the turkey for 24 hours, so plan accordingly. If you choose not to brine, skip the first two steps. If your roasting pan fits only sideways in the oven, rotate the pan every hour so the turkey cooks and browns evenly.

Yield: Serves 14

Ingredients:

- 7 quarts water
- 1 cup sugar
- Course salt and freshly ground pepper
- 6 dried bay leaves
- 2 tablespoons whole black peppercorns
- 1 fresh whole turkey (18-20 pounds), rinsed and patted dry (giblets and neck removed and reserved for another use)
- 2 medium onions, thinly sliced
- 1 bunch fresh thyme
- 6 garlic cloves, crushed
- 1 cup (2 sticks) unsalted butter, 1 stick melted, the other room temperature
- 1 bottle (750 ml) dry white wine, such as Sauvignon Blanc
- Easy White-Wine Gravy <https://www.marthastewart.com/333826/white-wine-gravy>
- Chestnut Stuffing <https://www.marthastewart.com/339824/chestnut-stuffing>

Directions:

1. Brine turkey: Bring 1 quart water, sugar, 3/4 cup salt, bay leaves, and peppercorns to a simmer in a large stockpot, stirring. Remove from heat; let cool 5 minutes. Line a 5-gallon container with a large brining bag. Place turkey in bag. Add salt mixture, remaining 6 quarts water, onions, garlic, thyme, and all but 1 1/2 cups of the wine. Tie bag; if turkey is not submerged in brine, weight it with a plate. Refrigerate 24 hours, turning turkey once. Remove turkey from brine; pat dry with paper towels. Let stand at room temperature 2 hours.
2. Preheat oven to 425 degrees, with rack in lowest position. Stir melted butter and remaining 1 1/2 cups wine in a bowl. Fold a very large piece of cheesecloth into quarters (large enough to cover breast). Immerse cloth in butter mixture; let soak.
3. Place turkey, breast side up, on a cutting board. Tuck wing tips under. Blend 4 tablespoons room-temperature butter with 2 teaspoons salt and 1 teaspoon ground pepper. Loosen turkey's skin at body-cavity end; spread mixture under skin.
4. Rub outside of turkey with remaining 4 tablespoons room-temperature butter; season with salt and pepper. Sprinkle salt and pepper inside body and neck cavities. Loosely fill cavities with stuffing. Fold neck skin under; secure with toothpicks. Transfer turkey to a rack set in a roasting pan. Tie legs together with kitchen twine.
5. Remove cheesecloth from butter mixture, gently squeezing out excess liquid into bowl. Reserve butter mixture for brushing. Lay cheesecloth over turkey breast. Place turkey, legs first, in oven. Roast 30 minutes. Brush cheesecloth and exposed turkey with butter mixture. Reduce temperature to 350 degrees. Roast 1 1/2 hours more, brushing every 30 minutes; tent loosely with foil if turkey is browning too quickly.
6. Discard cheesecloth; rotate pan. Baste turkey with pan juices. Roast until skin is golden brown and turkey is cooked through, rotating pan halfway through, 1 to 2 hours more. (Although the USDA recommends cooking turkey until it registers 180 degrees, we suggest cooking it only to 165, which will keep it moist; the temperature will continue to rise after the meat is taken out of the oven.) Transfer to a platter, reserving juices in pan. Let turkey stand at least 30 minutes before carving. Garnish as desired, and serve with gravy.