



Do you have a special and/or traditional holiday recipe you'd like to share? If so, we'd like to publish it here.

Email, fax or mail yours to: *The Nantucket Independent*, Sharon Liburd,

sharon@nantucketindependent.com, 15 North Beach Street, Nantucket, Mass. 02554. Fax: 508-228-4858. Please be sure to include your name, address and phone number.

TURKEY — BRINED & ROASTED

From Karen Gibbs

(Adapted from Alton Brown, *Food Network*)

- 1 (14 to 16 pound) frozen young turkey

For the brine:

- 1 cup kosher salt
- 1/2 cup light brown sugar
- 1 gallon vegetable stock
- 1 tablespoon black peppercorns
- 1/2 tablespoon allspice berries
- 1/2 tablespoon candied ginger
- 1 gallon iced water

For the aromatics:

- 1 red apple, sliced
- 1/2 onion, sliced
- 1 cinnamon stick
- 1 cup water
- 4 sprigs rosemary
- 6 leaves sage
- Canola oil

Combine all brine ingredients, except ice water, in a stockpot, and bring to a boil. Stir to dissolve solids, then remove from heat, cool to room temperature, and refrigerate until thoroughly chilled.

Early on the day of cooking, (or late the night before) combine the brine and ice water in a clean 5-gallon bucket. Place thawed turkey breast side down in brine, cover, and refrigerate or set in cool area (like a basement) for 6 hours. Turn turkey over once, half way through brining.

A few minutes before roasting, heat oven to 500 degrees. Combine the apple, onion, cinnamon stick, and cup of water in a microwave safe dish and microwave on high for 5 minutes.

Remove bird from brine and rinse inside and out with cold water. Discard brine.

Place bird on roasting rack inside wide, low pan and pat dry with paper towels. Add steeped aromatics to cavity along with rosemary and sage. Tuck back wings and coat whole bird liberally with canola (or other neutral) oil.

Roast on lowest level of the oven at 500 degrees F. for 30 minutes. Remove from oven and cover breast with double layer of aluminum foil, insert probe thermometer into thickest part of the breast and return to oven, reducing temperature to 350 degrees F. Set thermometer alarm (if available) to 161 degrees. A 14 to 16 pound bird should require a total of 2 to 2 1/2 hours of roasting. Let turkey rest, loosely covered for 15 minutes before carving.

RUM BALLS

From Virna Gonzalez

The perfect adult indulgence for your holiday dessert menu. There are a few ways to make these morsels and you can adjust the recipe to your liking. I prefer lightly toasted pecans for this dish but you can use chopped hazelnuts, walnuts or almonds. Another option is substituting rum for bourbon.

- 1 1/2 cups (140 grams) toasted pecans, finely chopped (hazelnuts, walnuts, or almonds can be used)
- 1 1/4 cups (120 grams) finely crushed shortbread or vanilla wafer cookies
- 1/2 cup (55 grams) confectioners sugar (powdered or icing)
- 2 tablespoons (12 grams) cocoa powder (can use Dutch processed or regular unsweetened cocoa powder)
- 2 tablespoons light corn syrup
- 1/4 cup (60 ml) dark rum (you can use upwards to a 1/2 cup like I do!)

Garnish:

Sifted confectioners sugar, Cocoa powder, or finely chopped nuts.

Cooking instructions:

To toast nuts: Preheat oven to 350 degrees F (177 degrees C) and have rack in center of oven. Place the pecans on a baking sheet and toast for about 8 minutes, or until lightly browned and fragrant. Let cool completely and then either chop up finely with a knife or place in your food processor and pulse until finely chopped. Transfer to a large bowl.

Process the vanilla wafer cookies or shortbread cookies in the food processor until finely ground. Add the crumbs to the finely chopped pecans. To this mixture add the confectioners sugar and cocoa powder and stir until combined. Add the corn syrup and rum and mix well. Chill in the fridge for a half hour then shape into 1 inch (2.54 cm) balls. Place the sifted confectioners sugar into a small bowl and roll the rum balls in the sugar or your choice of garnish.

Store in an airtight container in the refrigerator. These are best if made several days in advance of serving to allow the flavors to mingle.

Serve at room temperature.

Makes about 4 dozen (48 rum balls).

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GADE

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ed off at first with shades of pink and orange and yellow. I went away for a few days, and when I came back I thought she had changed her mind. But it was just the process of getting those shades. It blew me away. I had just assumed an artist would start with greens and blues and yellows to do that. She said, no, to get the warmth, she had to do it that way. It was so neat to see the process." It is Gade's colors and her brushstrokes that give the painting a feeling of serenity, a serenity that comes from her beliefs and her faith.

In a recent art show at the fellowship hall of the Summer Street Church at 4 Trotter's Lane, Gade debuted a wall of 16 connected paintings titled "The Dwelling Place." Each 8" x 8" square stands on its own but the collection as a whole is breathtaking. "There were 16 paintings that went together," explained Blount as she viewed the paintings on the church's Web site, summerstreetchurch.org. "The whole wall was covered, it was so phenomenal, and they were all blended together. But there was no way that anyone could buy all 16 and have a wall that big! So Gade separated them into a few singles and a few series."

The beauty of Gade's paintings does not stop at the canvas, however. Gade has donated the proceeds from the sale of the originals and prints of the paintings to the Hosean International Ministries. "The thing that touches me most is that when Gade said she wanted to do this, she wanted the entire proceeds, everything, to go to a school in Haiti," marveled Blount. "I just think that is so touching. I mean 100 percent. She worked for months on these paintings. It's a continuing fundraiser that Gade is leaving."

According to literature from the Summer Street Church, which has partnered with HIM, "Hosean International Ministries was founded in 1984 in Pignon, Haiti by Caleb Lucien, a Haitian national. HIM offers residents opportunities to improve their lives physically, spiritually and emotionally as it works in the community of Pignon." Summer Street

Church has underwritten for more than 40 children, including a book bank to provide academic books for each child in grades one through nine. In addition, they have provided supplies and work teams for construction of a new wing of the school.

Gade's current series of paintings is based on scriptures that have held meaning for her. "The Hiding Place" took form after a fearful night listening to a violent storm. "It is some feeling that I got in the morning under the blanket," she explained, her hands a fluid mirror of the swirling colors. "There had been a terrible storm the night before. I was scared, yes, and I prayed and covered myself like this and I finally slept. When I woke up in the morning I saw the light come through my blanket, and it's that new feeling, so warm and beautiful under there." The scripture that accompanies the painting is Psalms 4:8, "I will lie down and sleep in peace, for you alone, O Lord, make me dwell in safety."

Her paintings of Nantucket capture the indistinct lines of a foggy day, the surreal quality of this island. It is a contrast to the vivid colors of "The Dwelling Place" and "The Hiding Place." "It depends on what I am feeling in that period of time," explained Gade when asked about the range and intensity of her colors. "Just like these paintings, it has no light and the color is so foggy. The new pictures I make are bright, but these are so muted and darker. It depends on what is happening inside of me."

Gade left yesterday to travel back to Thailand to be with her mother and two sisters. She hopes to continue her travels and would like to visit Europe and Asia. Her philosophy can be summed up in the scripture attached to "The Dwelling Place" — Lamentations 3:22, 23, "His compassions never fail. They are new every morning. Great is your faithfulness." ■

— *Sopist "Gade" Lertwongprasert's artwork can be viewed at the Summer Street Church Web site, summerstreetchurch.org. Prints can be purchased from the site, and 100 percent of the proceeds will be funneled to the Hosean International Ministries.*