

# Hunter's Cove News

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## Dates to Remember

- 11.03 - Breakfast on the go at Community room
- 11.05 - Daylight Savings
- 11.08 - Leasing office Closes @11am
- 11.11 - Veterans Day
- 11.15 - Turkey Hunt
- 11.18 - Family Photo Sessions
- 11.21 - Wreath Making 101

## How to Roast a turkey

### Ingredients

- 1 whole turkey (18 lb), thawed if frozen
- 1/4 cup unsalted butter, softened
- 1 tablespoon garlic salt
- 1 tablespoon dried oregano leaves
- 1 tablespoon dried rosemary leaves, crushed
- 1 1/2 teaspoons ground mustard
- 1 teaspoon ground coriander
- 1/2 teaspoon ground red pepper (cayenne)
- Salt and pepper to taste
- 2 tablespoons olive oil

### Directions

- 1 Move oven rack to lowest position. Heat oven to 325°F. Discard giblets and neck from turkey or reserve for another use. Using fingers, gently loosen skin covering turkey breast and thighs; spread butter evenly under skin. In small bowl, combine spices. Rub spice mixture over turkey skin. Fold wings across back of turkey so tips are touching.
- 2 Place turkey, breast side up, on rack in shallow roasting pan. Drizzle oil over turkey. Tuck legs under band of skin at tail, or tie together with heavy string, then tie to tail. Insert ovenproof meat thermometer so tip is in thickest part of inside thigh muscle and does not touch bone. Do not add water to pan.
- 3 Roast uncovered 2 hours. Cut band of skin or remove string holding legs, to allow the inside of the thighs to cook thoroughly and evenly. Roast 2 hours 15 minutes to 2 hours 45 minutes longer or until thermometer reads 165°F and legs move easily when lifted or twisted (cover loosely with foil if necessary to prevent overbrowning). Remove turkey from oven; let stand 15 minutes before carving.



## Family Photo Sessions coming to You!

We have booked a photographer for 11/18/17 and she will be offering a family mini session for \$30 that will include 30 minutes of photo time along with a CD that will hold 5 images and rights to all images. Call the office and schedule today!



We value your service and wish you a happy Veteran's Day.



## COUNTERTOP CARE

It's Good to think about the condition and care of your countertops as you cook those delicious meals for your family. Below are a few tips for you to keep in mind :

- Do not use your counters as a cutting board.
- Do not use abrasive sponges, brillo pads or steel wool on the counters - they could be as damaging as knives
- Try not to put anything hot on the counters to avoid damaging the surface or cracking it
- Always use non abrasive cleaners

