

Sauces & Sides

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Smoked Turkey Gravy

Title: Smoked Turkey Gravy Recipe

Category: Thanksgiving / Sauces

Tags: Gravy, Turkey, Thanksgiving, Drippings, Smoked

Overview

This smoky, herbaceous gravy is the perfect complement to a smoked turkey. Made from drippings, it captures all the richness and flavor of your turkey.

Ingredients

- Drippings from turkey pan
 - 2 cups chicken or turkey broth
 - 3 tablespoons unsalted butter
 - 3 tablespoons all-purpose flour (or tapioca starch for paleo)
 - 1/4 cup dry white wine (optional)
 - 1 teaspoon fresh thyme, finely chopped
 - 1 teaspoon fresh sage, finely chopped
 - Salt and pepper, to taste
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Instructions

- Collect Drippings:**
Strain turkey drippings to remove solids. Skim off excess fat if preferred.
 - Make a Roux:**
Melt butter in a medium saucepan over medium heat. Add flour and whisk continuously for 2-3 minutes until golden and smooth.
 - Deglaze and Mix:**
 - Pour in the white wine (optional), whisking constantly.
 - Slowly add the drippings and broth, continuing to whisk for smooth consistency.
 - Season and Simmer:**
Add thyme and sage. Simmer for 10-15 minutes, stirring often, until the gravy thickens. Adjust salt and pepper to taste.
 - Serve:**
Serve hot over turkey or mashed potatoes.
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Tips

- **Thickening:** If too thin, whisk in a cornstarch slurry (1 tablespoon cornstarch + 2 tablespoons water).
- **Depth of Flavor:** Use smoked paprika or black garlic for added complexity.

Turkey Spritz Mixture

Title: Turkey Spritz Mixture Recipe

Category: Thanksgiving / Smoked Recipes

Tags: Turkey, Spritz, Thanksgiving, Smoker, Herbs

Overview

This broth, butter, and herb mixture enhances the flavor and moisture of smoked turkey during cooking. It ensures even browning and adds a savory, aromatic layer of flavor.

Ingredients

- 1 cup chicken or turkey broth
 - 2 tablespoons unsalted butter, melted
 - 1 teaspoon fresh thyme leaves, chopped
 - 1 teaspoon fresh rosemary, chopped
 - 1/2 teaspoon fresh oregano, chopped
 - 1/2 teaspoon fresh sage, chopped
 - 1 tablespoon apple cider (optional, for a slight tang)
 - 1/2 teaspoon garlic powder
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Instructions

- Combine Ingredients:**
In a small saucepan, mix the broth, melted butter, and herbs. Add apple cider if desired for a tangy note.
 - Heat Mixture:**
Warm over low heat to meld flavors without boiling.
 - Strain (Optional):**
Strain the mixture if your spritz bottle might clog from the herbs.
 - Use in Smoker:**
Spritz the turkey every 45 minutes during the smoking process. Focus on areas like the skin and exposed meat.
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Tips

- **Storage:** Keep warm if using a glass spritz bottle or reheat as needed.
- **Flavor Boost:** Add a pinch of smoked paprika or chili flakes for subtle heat.

Cool Whip Pineapple Cheese Fluff

Title: Cool Whip Pineapple Cheese Fluff

Category: Desserts / Side Dishes

Tags: Cool Whip, Pineapple, Cheese, Jello, Easy Recipe

Overview

A quick and delicious treat perfect for any occasion! This Cool Whip Pineapple Cheese Fluff combines creamy, sweet, and tangy flavors for a dish everyone will love.

Ingredients

- 1 container (8 oz) Cool Whip (thawed)
 - 1 cup cottage cheese
 - 1 cup shredded cheddar cheese
 - 1 can (20 oz) crushed pineapple (drained)
 - 1 package (3 oz) flavored gelatin (Jello) of your choice
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Instructions

1. **Mix the Base:** In a large mixing bowl, combine the cottage cheese and gelatin powder until evenly blended.
2. **Add Pineapple:** Stir in the drained crushed pineapple.
3. **Fold in Cool Whip:** Gently fold in the Cool Whip until the mixture is smooth and creamy.
4. **Incorporate Cheese:** Add the shredded cheddar cheese and mix thoroughly.
5. **Chill:** Cover and refrigerate for at least 2 hours to set and enhance the flavor.
6. **Serve:** Serve chilled and enjoy!



Pro Tips

- **Jello Variety:** Experiment with different Jello flavors like strawberry, lime, or orange for fun variations.
- **Extra Texture:** Add mini marshmallows or chopped nuts for a delightful crunch.
- **Occasions:** Perfect for potlucks, holiday gatherings, or as a quick dessert.