



The San Diego Union-Tribune

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WEDNESDAY • NOVEMBER 18, 2020

SECTION E

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Food

Buttermilk-
Braised Roast
Turkey

Author's braised
roast chicken
recipe adapted for
holiday's big bird

FIRST, BATHE IT IN BUTTERMILK

BY SAMM HOSKOT

For someone who didn't grow up on a farm, Thanksgiving, I've got a lot of strong opinions about turkey. It's probably because I've committed errors of a kind practically anyone here, as just about everyone who's had it, I've roasted, braised, grilled, spit-roasted and deep-fried it. I've cooked it out and made "suppers." I've dry-brined it, wet-brined it, injected it with brine and scaled plates of herb butter under its skin. I've built a makeshift smoker over to cook it at a friend's farm that housed a tractor. The only constant in all this is a knife, working the bird to its maximum.

SAM TURNEY • CA

PHOTO: DANIEL HILL/ISTOCKPHOTO.COM

THANKSGIVING AT YOUR SERVICE

Restaurants offer variety of outdoor and takeout meal options for the family holiday

BY PAM KRAGEN

San Diego County restaurants, reeling from the re-closure of all indoor dining last weekend due to COVID-19, are hoping local families will take the year off from cooking their Thanksgiving dinners this year. Here are some of the many special Thanksgiving meals being served up for outdoor and takeout dining next week. Reservations and preorders are required at most locations.

Barleymash: Chef Kevin Templeton will be serving onsite a three-course Thanksgiving day dinner featuring a main course of Andouille-stuffed turkey roulade with brown ale biscuit stuffing. The cost is \$45 with an optional flight of whiskeys and rye for \$50. Service begins at 2 p.m. Nov. 26. 600 Fifth Ave., No. 6916, Gaslamp Quarter. (619) 255-7373. barleymash.com

San Diego Union Tribune features Barleymash

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