

# TURKEY DAY TIPS

## FROM WALT DISNEY WORLD RESORT CHEFS

🐭 Twice each month, including Thanksgiving Day, Disney chefs and their culinary teams prepare fresh meals to serve at the **Coalition for the Homeless of Central Florida**. Some of our chefs teamed up to share their top Thanksgiving tips for your own holiday meal prep — inspired by a traditional Thanksgiving meal, just like the one our chefs are serving at the Coalition for the Homeless next week!



### TURKEY

- Add **tea bags** to the brine to create a unique burst of flavor.
- Roast your turkey in **chicken stock** for extra juicy results!
- Coat the skin in **garlic powder** ... the more, the better!



### MASHED POTATOES

- Always add **a pinch of salt** to your boiling water.
- **Chopped onion** adds some punch to your boiling water, and can be mashed right into the potatoes!
- Looking for a healthier alternative? Try mashing **rutabaga** instead.



### STUFFING

- For a tasty and slightly spicy kick, toss in some **ground sausage**.
- Use **corn bread** for a unique twist on a traditional recipe.
- Try adding fresh **sautéed onion, celery and chopped apple** for extra delicious flavoring.



### GREEN BEANS

- Experiment with different textures—try adding some crunch with **mixed nuts or fried onions** ... or both!
- Sauté your green beans with **mushrooms and almonds** for a more filling—and flavorful—side dish.
- Transform this classic side dish into an appetizer. Just wrap a bundle of fresh green beans with **bacon** and bake.