



# From the Desk of Elaine Overton

www.elaineoverton.com

Pearls of Wisdom

Nov. Author: Michelle Monk

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*"When you start the story, work your way to the end. Excitement may disappear after the first few chapters. Understandable. Be disciplined. Finish that manuscript."*



November 6, 2009

Dear Reader,

**Happy Thanksgiving!** And wishing you a wonderful holiday season. I don't know why, but for some reason every year when November rolls around I get this unexplained compulsion to become Martha Stewart, Rachel Ray & B. Smith all meshed into one super home-maker! Now, keep in mind, if you asked

anyone who knows me, the answer would be something like: "Elaine's not exactly *domestically* inclined" 😊 But, there is something about this time of the year with the festive atmosphere and holiday decorating that makes me want to stretch my creative feathers. Of course, if "want" alone was enough we'd all be millionaires. So, for all my desire to be a domestic goddess, it never quite ends up as I see it in my head - lol. But, ever the optimist, this year I'm



My vision



My reality

going to try my hand at **Turducken!** Yeah, you read it right - that chicken stuffed in a duck, stuffed in a turkey concoction. So, wish me luck! (& my extended family as well,

because I plan to feed it to them.) I've included the recipe here, for the brave hearted. 😊

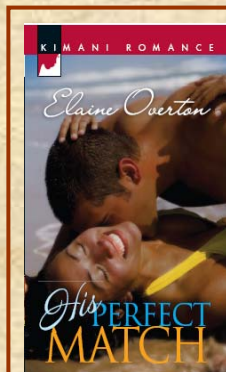
**His Perfect Match** is now available for pre-sale on **Eharlequin** and **Amazon**, and it will be in stores next Month! Last month, I had a great time at the **Beverly Jenkins Pajama Party** signing. She is such a gracious lady! And as always, it was nice meeting readers in person. 😊 Also, this month, I have a short story in a **Parker Pub. Anthology** (ebook) now on sale, so please check it Out at:

[www.parker-publishing-shopping.com](http://www.parker-publishing-shopping.com)

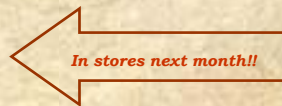


Until next time . . .

Take care,  
Elaine



Romantic Times Book Club - 4-1/2 Stars



In stores next month!

**Once, she belonged to him— body and soul**  
Eight years ago, Elizabeth Donovan made the biggest mistake of her life. She left Darius North standing at the altar. Her dependable, rock-steady high-school sweetheart was her first—and only—lover. Now someone close to her is in desperate need...and Darius is the only one who can save him. But the man Liz finds on a far-off, exotic island is burning with revenge. Darius has never forgiven her for her cruel betrayal—or for the desire she still arouses in him. With passion reigniting, Darius demands something from her: the honeymoon they never had. Forced to accept his devil's bargain, Liz vows to surrender her body but never her heart. Not even when Darius discovers the secret she's been hiding all these years....



### Recipe for Turducken

#### Ingredients & Equipment:

- 16-20 lb whole turkey
- 4-5 lb whole duckling
- 2-4 lb whole chicken (or use a larger chicken and place the duckling inside it)
- Dressing (see ingredients below)
- Sausage stuffing (see ingredients below)
- large roasting pan and rack
- cotton string
- large needle and cotton thread

**De-boning:** Rinse the turkey and remove the neck and any giblets. Place the turkey, breast side down, on a clean flat surface. Cut through the skin along the length of the spine. Using the tip of a knife and starting from the neck end, gently separate meat from ribs, heading toward the thigh bones and being careful to keep the "oyster" (pocket of meat on back) attached to skin, rather than leaving it with the bone. Cut through ball-and-socket joint to release the thighbone from the carcass (bird will be open on one side, exposing bones left to deal with). Keep the leg attached to the meat. Repeat boning procedure on the other side of the bird. Carefully remove the carcass. You should end up with a flat boneless (except for wings and legs) turkey with the skin intact in one large piece. Put the boned turkey in a large dish or bowl and cover with plastic wrap to keep it from drying out. Place it in the refrigerator. Repeat the de-boning process on the duckling and the chicken. Trim excess skin and fat from the birds, but save. **Sausage Stuffing:** Melt butter in large skillet over high heat. Add 3 cups onion, 2 1/2 cups celery. Sauté until onions are dark brown but not burned, about 10 to 12 minutes. Add 2 lbs spicy sausage to the skillet and cook about 5 minutes or until the meat is browned, stirring frequently. Add paprika (3 tbsps) and minced garlic (3 tbsps) and cook approximately 3 minutes over medium heat, stirring occasionally. Stir in 3 cups of stock and bring to simmer. Continue cooking until water evaporates and oil rises to top, about 40 minutes. Stir in 2-3 cups toasted bread crumbs and mix well. Add more bread crumbs if mixture is too moist. **Seasoning Mix:** Mix 2 tablespoons salt, 2-tablespoons paprika, 1-tablespoon black pepper, 2-teaspoons dried thyme together in a bowl and sit aside. **Corncob Dressing:** 1 cup self rising cornmeal, 1/2 cup self-rising flour, 3/4 cup buttermilk, 2 eggs, 2-tablespoons vegetable oil, combine all ingredients and pour into a greased shallow baking dish. Bake for approximately 20 to 25 minutes. Remove from oven and let cool. **Assembly:** At least 10 to 11 hours before dinner, assemble the Turducken. Spread the turkey, skin down, on flat surface, exposing as much meat as possible. Rub 3 tablespoons of seasoning mix evenly on meat. Spread sausage stuffing over the turkey in an even layer approximately 3/4 inch thick. Place duck, skin down, on top of stuffing. Season exposed duck meat with about 1 tsp. of seasoning mix. Spread corn bread stuffing in an even layer (about 1/2 inch thick) over the duck. Arrange the chicken, skin down, evenly on top of corn bread stuffing. Season chicken meat with seasoning mix. Spread remainder of sausage and/or corn bread stuffing on top of chicken. Carefully lift the sides of the layered birds, folding the sides of the turkey together. Have a helper hold the bird while sewing the opening down the back of the turkey together using cotton thread. The bird may not close perfectly, and a strip of cheese cloth can be used to help close the "crack". In the case of the turkey so stuffing will not leak out when the bird is turned over. Since the turducken has no skeleton, it must be trussed up or it may fall apart in cooking. Tie 4-5 pieces of cotton string around the bird, wide-wise to act as skeletal support. Turn the bird over and place in a roasting rack inside a large roasting pan so it is oriented breast side up and look like a "normal" turkey, legs together, just above the hip bones. **Cooking:** Heat oven to 225 degrees F. Temperature control is critical since the turducken is so massive that it has to be cooked slowly at a low temperature to prevent burning the outside before the interior is cooked. Using an oven thermometer is highly recommended. Place 2-3 oven thermometers at different locations within the oven to monitor the temperature. Also use a meat thermometer inside the bird to measure its internal temperature. Place the bird in the center of the oven and bake until a meat thermometer inserted through the center reads 165 degrees, approximately 9 hours, though cooking times will vary depending on the size of the birds and amount of stuffing used. Rely on temperature and not time cooked for doneness. There will be no need to baste, but accumulated drippings may need to be removed from the pan every few hours so that the lower portion does not deep fry in the hot oil. Save pan drippings for gravy. Remove the turducken from the oven and let cool in the pan for an hour before serving. To serve cut bird in half. Carve crosswise so each slice reveals all 3 meats and stuffings. Will make 15 to 25 servings. **Simple Gravy:** Take 1 cup of pan drippings plus 1 cup of flour and cook over medium heat until "tan". Add 10 cups stock to fattour all at once. Whisk thoroughly. Bring back to a boil and then simmer for 5 min. Whisk constantly. Add salt + pepper + paprika "to taste".