

HOW TO INSTANT POT

THANKSGIVING TURKEY WITH MASHED POTATOES & GRAVY

Thanksgiving Dinner for two

Ingredients

- 1 big turkey thigh, about 1.5 pounds
- 2 tablespoons olive oil
- 1 medium onion, quartered
- 2 large carrots, roughly chopped into eight pieces
- 1 large stalk celery, roughly chopped into four pieces
- 5 cloves garlic, roughly chopped
- 1 bundle poultry herbs, tied together with kitchen twine (make your own with: 1 sprig rosemary, 2 sprigs thyme, and 4 sage leaves)
- 2-3 large red potatoes, quartered
- 1/2 cup white wine
- 2 tablespoons butter
- 1/2 cup milk or cream (or non-dairy alternative)
- *beurre manie* (a mixture of equal parts (2 tbsp each) flour and cold butter, kneaded together to make paste)
- salt and pepper

Directions

- Turn your Instant Pot on by pressing the "saute" button. Season the turkey thigh with salt and pepper. Once the display says "HOT", add olive oil to IP stainless steel bowl. Sear turkey for 8 minutes on each side, until browned.
- Remove thigh from the pot and set aside. Then add carrots, onion, and celery. Cook until the onions are translucent, about 8 minutes.
- Add garlic and herb bundle, and cook until fragrant, about 1 minute.

(Recipe continued on the back)

- Add the wine, and with a wooden spoon, scrape the brown bits off the bottom.
- Turn the IP off, and place the turkey thigh in the pot on top of the vegetables.
- Place the trivet or steamer basket over the turkey, then place the potatoes on top of that. Season with salt.
- Close the IP, set the release valve to "Sealing", and set the time to 16 minutes.
- Once the cooking time has elapsed, manually release the pressure by turning the valve to "venting".
- Open the lid, transfer the potatoes to a small bowl. Set the turkey on a plate and cover it with foil.
- Strain the liquid from the IP to remove all the vegetables and herbs, and return the liquid to the IP insert.
- Mash the potatoes with a masher, stir in the butter and milk, and season with salt and pepper.
- To make the gravy, turn the IP back on using the "Saute" button, and add little bits of the *beurre manie* to the strained liquid, letting each bit dissolve completely until the desired gravy consistency is achieved.
- Give the gravy a final taste, add any more salt and pepper, as needed.
- Slice the turkey, dish up the potatoes, and pour your gravy all over that business. Serve it up with cranberry sauce, too, if you want!

And just like that... Thanksgiving dinner for two... in one Instant Pot!
BOOM!