



SPEND THE HOLIDAYS WITH CHEF JOHN C. METZ

Planning your holiday soiree doesn't have to be stressful and John is nothing short of a professional when it comes to festive feasts. John C. Metz Jr, executive chef, CEO and co-founder of Marlow's Tavern, is known for his world-class hospitality and stress-free holiday charm, and now he's ready to share a page from his playbook to help you make holiday party planning go as smoothly at home as it does in his neighborhood taverns. Whether it's your mother's dreamy dressing or your father's meticulous basting method that you're craving this holiday season, try to remember the reason for it all. Your guests come to your table to reminisce, remember and revive those special feelings of gratitude and unity so when you're cooking with big shoes to fill, there are a few things to keep in mind.

KEEP IT SIMPLE

Exotic flavors can leave your guests confused and feeling further from home than ever. With so many fresh market options available, I suggest going to your local butcher's shop for a fresh bird. Once you have your bird, take it home and gently pat it dry with a paper towel. Let it sit overnight in the refrigerator, uncovered.

DILIGENT PREPARATION

Over season the inside and outside of the turkey with salt and pepper, adding aromatic flavors inside the cavity. I like to use half of an orange, chopped onions and fresh thyme. Over seasoning ensures that those juices fall from your turkey during the baking process, directly into your pan for basting.

BUBBLES

And if there's one thing you can't forget, it's the bubbles. When hosting a party it is standard that one bottle of Champagne or sparkling wine will fill six champagne flutes. Multiply accordingly for the number of guests and cheers to the tastiest Thanksgiving feast in the neighborhood. The gift card offer below is a fun way to obtain a great bottle.

GRATITUDE

Each day, and especially this time of year, I am grateful for the support of our guests and partners. The entire Marlow's family and I hope you have a great Thanksgiving and happy holiday season. And, please be sure to share your holiday pictures with me on [Facebook](#).

Cheers!

Chef John C. Metz

TIPS FROM CHEF JOHN C. METZ

- Brine the bird for 12 hours
- Brine should include Water, Salt (should taste like the ocean), Lemons and Oranges (Fresh Squeezed), Peppercorn, Sachet of Fresh Thyme, Rosemary and Sage, Onions
- Cover the bird with Caribbean rub prior to roasting
- Start in hot oven to sear and roast until golden brown