

IN DEFENSE OF TURKEY

Big Media Matt and the Great Orange (Vegetarian) Satan are campaigning against turkeys. Their logic is:

1. Butterballs suck
2. Butterballs are turkeys
3. Therefore turkeys suck

See the problem with their logic?

Lucky for me and my co-turkey mates, in Ann Arbor's near environs there are now a number of farmers growing heritage turkeys—and at way cheaper prices than the heritage turkey I bought last year. These are, of course, turkeys that still taste like turkey, rather than saline-injected protein delivery systems.

And for those of you briners searching for an easier way to cook the perfect bird—and yes, even for Spencer, with his salivating over bacon-wrapped pork—the real trick is bacon.

Yes, bacon.

Just slap a pound of bacon on top. It's the perfect way to slowly apply salt to the meat and it keeps the bird perfectly moist without basting. And by the time the Detroit Lions manage to lose another game, that bacon's perfectly cooked for a mid-afternoon snack, just when it's time to start browning the bird.

I'll be preparing heritage turkey prepared in the proper bacon-lover's manner, chestnut and sage bread stuffing, and pumpkin and apple pies. I'm hoping the co-turkey mates remember to make spuds, or the Irish husband will be cross. Also, my local wine purveyor recommended this new Turkish wine to go with the turkey, which I'm kind of looking forward to trying.

What are you all cooking for your Thanksgiving joy?