

## Teamster Drop Biscuits

### Ingredients:

2 cups General Mills Gold Medal Flour  
(*Bakery and Confectionary Workers*)  
1 ½ teaspoons baking powder  
1 teaspoon kosher salt

½ teaspoon baking soda  
5 tablespoons unsalted Land O'Lakes (*Teamsters*)  
butter, chilled and cut into small pieces  
1 cup buttermilk

### Directions:

1. Heat oven to 400 degrees F. Line a baking sheet with parchment paper or foil.
2. In a large bowl, combine dry ingredients. Using a pastry cutter, two knives or your fingertips, add the butter to the flour mixture and mix until crumbly. Add the buttermilk and stir with a wooden spoon until combined.
3. Drop heaping tablespoons of the dough onto the baking sheet. Bake until slightly golden and a toothpick inserted into the center comes out clean, 12-15 minutes.

*Serve with Smucker's jam or preserves (Teamsters) and Land O'Lakes butter (Teamsters).*



## Teamster Gravy

### Ingredients:

4 tablespoons Land O'Lakes butter (*Teamsters*)  
2 ½ cups turkey broth  
4 tablespoons General Mills Gold Medal Flour (*Bakery and Confectionary Workers*)  
½ teaspoon salt, ½ teaspoon pepper

### Directions:

1. Melt butter in pan over medium heat, then add flour and stir constantly for two minutes. The mixture will turn light brown.
2. Add broth, salt and pepper and continue to stir for three minutes until gravy is to desired thickness. Move to serving bowl.



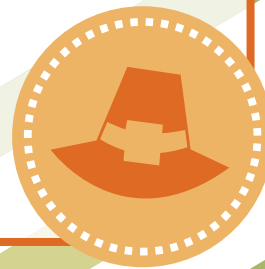
## Teamster Mashed Potatoes

### Ingredients:

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| 2 pounds baking potatoes, peeled and quartered          | ½ cup Tillamook cheddar, grated ( <i>Teamsters</i> ) |
| 2 tablespoons Land O'Lakes butter ( <i>Teamsters</i> )  | Salt and pepper to taste                             |
| 1 cup Darigold or Meadowbrook milk ( <i>Teamsters</i> ) |  |

### Directions:

1. Bring a pot of salted water to a boil, then add potatoes and cook until tender but firm, about 15 minutes, then drain.
2. In a small saucepan heat butter and milk over low heat until butter is melted. Using a potato masher or electric beater, slowly blend milk mixture into potatoes, adding the cheese, until smooth and creamy. Season with salt and pepper to taste.



## Teamster Turkey

### Ingredients:

12lb. Butterball turkey (*UFCW*)

1/2 stick of Land O Lakes butter – salted  
(*Teamsters*)

3 tablespoons of herbs – either Rosemary  
or Tarragon

2 tablespoons of salt

2 tablespoons of black, ground pepper

1 large white onion

1 large red onion

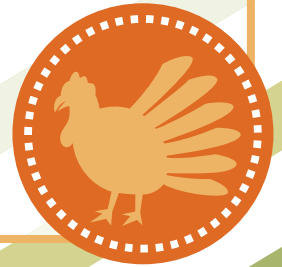
1 roll of Reynolds aluminum foil (*Steel Workers*)

Metal rack that fits inside a baking pan

Heavy baking pan large enough to hold turkey

### Directions:

1. Preheat oven to 450 degrees
2. Mix salt, pepper, tarragon or rosemary together.
3. Partially unwrap butter and rub all over entire turkey. Make sure to thoroughly press butter into the skin so that a coating is apparent.
4. Chop both onions into small pieces and combine together.



## Teamster Turkey *continued*

5. Turn turkey over and sprinkle salt and herb mixture over the exposed side of the turkey.
6. Place turkey on metal rack and sprinkle remaining salt/herb mixture over the turkey, breast side up.
7. Sprinkle a heavy coating of the chopped onions over the turkey.
8. Carefully wrap entire turkey in aluminum foil. Then use remaining onions to surround turkey in the baking pan.
9. Place turkey on metal rack in the baking pan and place in oven.
10. Lower the oven temperature to 375 degrees.
11. Bake the turkey for approximately 2 and 1/2 hours. Longer if the turkey weighs more than 12 lbs. There should be a button on the Butterball turkey that pops once the meat is sufficiently cooked. Once button pops, immediately remove turkey from the oven.

*Serve with mashed potatoes, gravy and drop biscuits.*

