Special Edition Passover
Passover begins at sundown Wednesday, April

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The Wandering Jew is Over Haggadah

Search for a Haggadah that’s perfect for your family and traditions.
Five Epic Episodes

What do sea monsters, dreaming, pickle-based time travel, pastrami and poorly planned espionage have in common? They're all topics on recent episodes of the JewishBoston.com podcast! Listen to these episodes, and more, wherever you get your podcasts.

A Jewish Guide to Dreaming

Linda Yael Schiller on dream interpretation based on Kabbalah, pandemic dreaming and Jewish rituals to sleep through the night.

Celebrating Deli, the Ultimate Jewish Comfort Food

Steven Pielousch, owner of Michael's Deli in Brookline, on comfort food, his Cuban heritage and being “The Corndog Beef King.”

Getting Salty Over “An American Pickle”

Is Seth Rogan's new film sour or the real dill?

Talking "Tehran"

We discuss the first three episodes of the newest Israeli spy thriller on Apple TV+

Monsters and Demons in Jewish Folklore

Leviathan, Behemoth and other primordial beasts, demon royalty, giants and more terrifying tales from the Talmud and Talmach.
How to Roast the Perfect Thanksgiving Day Turkey

To make and maintain the perfect turkey, there are some key steps that can be followed:

1. Preheat the oven to 325°F.
2. Place the turkey breast side up on a rack in a roasting pan.
3. Brush the turkey with melted butter, dry rub, or herb mixture.
4. Roast the turkey for 15 minutes per pound.
5. Cover the turkey with foil halfway through the cooking time.
6. Remove the foil and baste the turkey with additional butter, herb mixture, or gravy.
7. Continue roasting until the internal temperature reaches 165°F.
8. Let the turkey rest for 10-15 minutes before carving.

For a delicious and moist turkey, try:

- Brining the turkey:
  - Mix 1 cup salt, 1 1/2 cups sugar, and 1 cup water in a large container.
  - Add ice, if necessary, to make the mixture colder.
  - Add the turkey and brine for at least 4 hours, or overnight.
  - Rinse the turkey with cold water and dry it before cooking.

- Dry brining:
  - Rub the turkey with salt and let it sit at room temperature for 8-12 hours.
  - Rinse the turkey with cold water and pat it dry before roasting.

- Adding herbs and spices:
  - Rub the turkey with herbs, spices, and butter before roasting.
  - Place aromatics like garlic, onion, and rosemary in the cavity for added flavor.

- Roasting with a dry rub:
  - Mix spices and herbs with a small amount of oil to create a dry rub.
  - Rub the dry rub onto the turkey, reserving some for the cavity.
  - Place the turkey breast side up on a rack in a roasting pan.
  - Roast the turkey as directed, basting every 30 minutes.

- Roasting with a glaze:
  - Mix a glaze made of brown sugar, molasses, and spices.
  - Brush the glaze onto the turkey as it roasts.
  - Place the turkey breast side up on a rack in a roasting pan.
  - Roast the turkey as directed, basting every 30 minutes.

- Roasting with gravy:
  - Prepare gravy using pan drippings and broth.
  - Brush gravy onto the turkey as it roasts.
  - Place the turkey breast side up on a rack in a roasting pan.
  - Roast the turkey as directed, basting every 30 minutes.

By following these tips, you can roast a delicious and moist turkey that will be the star of your Thanksgiving table. Happy Thanksgiving!
Go

The Events

Breaking Bank: A Conversation With Former Yale Dean Christianampoo
May 31, 2023

Increasing Our Chapel: A Festival of the Arts
May 24, 2023

Society: The Art of Investment: How to Make Money
May 20, 2023

Boston Beer Event: A Night to Remember
May 17, 2023

Join us for an exciting evening of food, drinks, and networking with Boston's top professionals.

Read

Apricot Harissa Chicken With Blood Oranges

We've taken this classic dish to the next level with a spiced apricot harissa sauce and juicy blood oranges. Perfect for a date night or a special occasion.

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Afternoon Tea at Cambridge

Enjoy a traditional afternoon tea in the heart of Cambridge, complete with assorted teas, scones, and sandwiches. Book now for the best experience.

Today's Special: Grilled Chicken with Roasted Peppers

A delicious grilled chicken dish with roasted bell peppers, served with a side of rice and mixed greens. This meal is a perfect blend of flavors and textures.

Saturday Night Special: Pizza Night

Enjoy a variety of delicious pizzas made fresh in our own kitchen. Perfect for a fun and relaxing night in.

Approved by the Boston Community

This dish has been approved by our local community as a standout. Enjoy!