



## Talking Turkey With Top Southern Chefs

With Thanksgiving fast approaching, at-home and professional chefs alike have a lot to say about turkey — and rightly so. When it comes to the brines, baking temperatures, and the best ways to season a bird, everyone has an opinion, and every opinion is as good as gospel when the Thanksgiving meal is on the line. So this year, rather than listening to your aunt's adage about sage or your brother's beliefs about butter, check out what these Southern experts have to say about the most important main course of the year.

**Jonathan and Justin Fox, Fox Bros. Bar-B-Q, Atlanta**

**Tip:** Take a smoked shortcut

If all of the above makes you nervous — you can always let the experts handle it from start to finish. This year, twin brothers Jonathan and Justin Fox of Fox Bros. Bar-B-Q in Atlanta are smoking more than 500 turkeys that will end up on tables across the Southeast. The turkeys are \$60 for 12 to 14 pounds of slow cooked perfection, accompanied by homemade gravy. But don't be discouraged if you're opting for an easier preparation route — experts are experts because they've learned from their mistakes.

"One year," Jonathan laughs, "I bought a last minute turkey from the store, tried and tried to thaw it, but it didn't get close. So I decided to go ahead and smoke it, and it was horrible. Raw, soggy ... everything you don't want in a turkey, I achieved that year. Luckily that was long ago, and I tend to learn from things, so the moral is plan ahead. We start talking about turkeys around Labor Day!"

**For full story: <http://bit.ly/IsHewO>**