

WELCOME!
Your Make It Easy
Newsletter

GET HOLIDAY READY

This Year, Don't Just Get Ready. Get Holiday Ready.

WHAT'S HAPPENING IN THE HINES PARK FORD COMMUNITY?

- Red Carpet Lease Corner
- **RECIPE OF THE MONTH!** - *Spatchcocked Turkey with Anise and Orange*
- Order Your Ford Your Way!
- Toys For Tots Campaign (drop boxes located at our main entrance and our service department)

See Our Vehicles

Whether you're looking to buy a new Ford F-150, Escape, Edge or Bronco Sport, or simply shopping on a budget, our expansive inventory has you covered with a wide selection of new Ford and pre-owned Ford vehicles.

[SHOP PRE-OWNED](#)[SHOP NEW](#)

Our Incredible Services

We are here to make your car shopping and service experience seamless, easy, and tailored to your needs.



Recipe of the Month!

SPATCHCOCKED TURKEY WITH ANISE & ORANGE



YIELDS:

- 8 – 10 Servings

INGREDIENTS

- 5 teaspoons aniseed
- ½ cup kosher salt
- ¼ cup finely grated orange zest, plus 4 wide strips orange zest
- 2 tablespoons dark brown sugar
- 1 tablespoon coarsely chopped fresh rosemary, sprig reserved
- 1 tablespoon fresh thyme leaves, sprig reserved
- 2 teaspoons freshly ground black pepper
- 1 12–14-lb. turkey (neck, giblets, and backbone removed and reserved)
- 2 medium onions, quartered
- 4 large carrots, peeled, halved
- 4 celery stalks
- 3 heads garlic, halved
- ½ cup olive oil

Send us your favorite recipe to be featured!
tspisz@hinespark.com

Step 1

Toast aniseed in a dry small skillet over medium heat, tossing occasionally, until fragrant, about 3 minutes. Let cool; finely grind in a spice mill or a mortar and pestle. (Alternatively, chop with a knife.)

Step 2

Finely chop salt, grated zest, sugar, chopped rosemary, thyme leaves, pepper, and 4 tsp. aniseed in a food processor.

Step 3

Place turkey, skin side down, on a cutting board. Use a knife to score down long oblong bone in the center of breast. Turn skin side up and press down on breastbone to flatten. You should hear a crack and feel the bones give way. Rub all over with salt mixture; place turkey, skin side up, on a wire rack set inside a rimmed baking sheet and chill, uncovered, 6–18 hours.

Step 4

Preheat oven to 450°. Arrange onions, carrots, celery, garlic, and thyme and rosemary sprigs in a roasting pan. Rinse turkey, pat dry, and place, skin side up, on top of vegetables; let sit at room temperature 30 minutes.

Step 5

Meanwhile, heat oil, orange zest strips, and remaining aniseed in a small saucepan until oil is sizzling, about 2 minutes; let cool slightly.

Step 6

Brush turkey with oil, add ½ cup water to pan, and roast turkey 30 minutes. Reduce oven temperature to 350° and continue to roast, brushing with oil every 20 minutes, until skin is deep golden brown and crisp and an instant-read thermometer inserted into thickest part of thigh registers 165°, about 1 hour longer. Transfer to a platter, tent with foil and let rest at least 30 minutes before carving.

WE'RE HIRING!

At Hines Park, we are committed to an environment where the customer is always treated with respect and dignity. Our associates are our most valuable resource and growth is encouraged through diligence, teamwork & creativity. Above all, there is the highest standard of honesty and integrity when conducting business. We have been family-owned and operated since 1970 and the key to our success has been the ability to give our customers the finest ownership experience available.

If you have an interest in automotive and a desire to develop a career in the industry, apply today!

[APPLY TODAY](#)

RED CARPET LEASEE'S



Get Bonus Cash to build your Ford your way.

Is your vehicle lease nearing its maturity date?

Head over to Hines Park Ford to start exploring your vehicle lease return options. As we continue to flow through unprecedented times, we ALWAYS ensure we have the best options for you.

[Learn More](#)[Click for more information](#)

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Shawn Hardy

Hines Park Ford is proud to acknowledge that Shawn's strong work ethic and determination has allowed him to join the Top Performers Club following the month of October! Shawn respectfully earned the Top New Car Sales Consultant for the month of October!

Allen Oxley

Allen's continued dependability and love for his community is what respectfully earns October's Top Preowned Sales Consultant!

Chris Lasko

If you've been to our dealership before, there's a chance that you ran into Chris! Chris is always seen lending a helping hand whether it needs to sort out a customer's vehicle or helping someone navigate their way around the facility. Chris' hard work placed him in the Top 10% in our Customer Experience Scoring with a perfect 5.0!