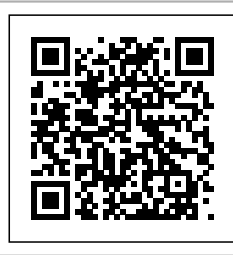


Perfect Thanksgiving Turkey



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Recipe by: Laura Vitale

Serves 10

Prep Time: 25 minutes

Cook Time: 3 hours 30 minutes

Ingredients

- __ 16 lb Turkey, preferably fresh, cleaned, giblets and neck removed and patted dry
- __ 3 Tbsp of Coarse Kosher Salt (I use Morton's)
- __ 1-1/2 Tbsp of Brown Sugar
- __ Freshly Cracked Black Pepper
- __ 1 Stick (1/2 cup) of Unsalted Butter, softened at room temperature
- __ Zest of 1 Lemon
- __ 2 Cloves of Garlic, grated
- __ 1 Tbsp of Very Finely Chopped Rosemary
- __ 1 Tbsp of Finely Chopped Thyme
- __ 1 Tbsp of Finely Chopped Parsley
- __ Small Pinch of Salt
- __ 1 cup of White Wine
- __ 2 cups of Chicken Stock
- __ Aromatics such as whole onions cut in half, lemons, celery, carrots, apples, herbs and garlic
- __ 3 Tbsp of Flour

1) Place the turkey on a rack lined baking sheet, tuck the wings under and set aside.

2) In a small bowl, mix together the salt, brown sugar and a few grindings of black pepper. Sprinkle and pat the salt mixture evenly all over the turkey, then place it in the fridge uncovered for a maximum of 48 hours (24 hours is perfect honestly).

3) About an hour before roasting, take the turkey out of the fridge and allow it to come to room temperature for an hour. When ready, preheat the oven to 350 degrees and make the herbed butter.

4) In a small bowl, mix together the softened butter with all the herbs, lemon zest, garlic and a small pinch of salt and pepper, set aside.

5) Line your roasting pan with all your aromatics, place the rack over top and place the turkey over top of the rack (discard any drippings from the baking sheet).

6) Carefully loosen the skin from the top of the breast and all around (don't worry if you can't loosen every inch of it) do your best to stuff about 2/3 of the butter under the skin then as best you can rub the leftover all over the outside (if it's easier and less messy just melt the rest of the herbed butter and brush it all over).

7) Pour the wine and stock in the bottom of the roasting pan and roast your turkey at 350 degrees for 13 minutes per pound (or 15 minutes per pound if stuffed), covering it with foil for the first half of the total cooking time and removing the foil for the last half. The turkey should register 165 degrees Fahrenheit when tested in the thickest part of the turkey (right between the leg and thigh not hitting a bone), allow it to rest for 30 minutes.

8) Once rested, remove the turkey to a platter, collect all the juices from the roasting pan, pour into a fat separator (you should have about 3 cups of juices left) discard all but 3 Tbsp of the fat.

9) Pour the three tablespoons of fat into a saucepan along with 3 Tbsp of flour, cook while whisking for a full minute then add all 3 cups of the juices and cook while whisking until it thickens slightly (don't panic if it's a little loose because this should be served at room temperature and the gravy will thicken as it cools) pour into a gravy boat.

10) Carve your turkey and serve with gravy.

