

Nancy Condon's Thanksgiving Turkey



Buy fresh or frozen turkey (if frozen be sure you leave enough time for it to thaw).

Take giblets and neck out of front and rear of turkey.

If you are not making bread stuffing to put in turkey then stuff with carrots, onions, tops of celery, lettuce, pieces of lemon anything that is in your fridge and even looking a little wilted. This is to keep moisture in the turkey. I also add some pats of butter and sage.

Rub outside of turkey with oil and sprinkle liberally with salt and pepper. Put in large roasting pan with about a cup of water in the pan. While cooking, baste with drippings. You can use a large spoon or ladle. Try to do this every ½ hour or when you can.

If pan does not have enough liquid you can add more water.

Put in oven at 375 degrees. I use a convection oven at 350 degrees. Depending on the weight of the turkey it can cook for 3-5 hours. See label on turkey (Note: there separate times for stuffed or not)

It is important to not overcook so that the turkey remains moist. You can use a meat thermometer should be about 185 degrees. The juices that come out should not be pink.

Remove from oven and let sit covered with cloth or foil for at least 20 minutes before carving.

Gravy

Put giblets and neck in saucepan with water to cover (at least 3 cups) add pieces of carrot, onion, celery, parsley salt and pepper and let cook for about an hour the longer the better. Strain so only liquid remains.

This can be done anytime and kept in fridge.

When you are ready to cook gravy put about ½ stick of butter in new pan and melt till bubbly. Add 3 tbsp flour and stir until smooth. Then slowly add strained broth (remove fat layer on top) while stirring about 10 min. and let come to simmer. If it seems too thick don't worry you will be adding the drippings from the turkey.

If it seems to thin you can take out about ½ cup of liquid and stir in more flour and then add back in (otherwise, if you directly add flour it will be lumpy)

While the Turkey is cooking you can add the drippings or wait until you remove the turkey from the oven. If too fatty you can remove the oil that rises to the top.

Adjust seasoning with salt and pepper. Before you carve the turkey add the final drippings from the pan.

ENJOY!

November 2017