

Roast Turkey with Herbed Butter and White Wine Gravy

- Prep Time: 15 minutes
- Cook Time: 3 hours, 15 minutes
- Total Time: 3 hours, 30 minutes
- Servings: 8



Ingredients:

- 6 cups water
- 6 cubes of Chef's Cupboard Chicken Bouillon
- 1 10-12 pound Butterball turkey, neck and giblets removed*
- 2 tablespoons ground Stonemill Sea Salt Grinder, divided, plus additional to taste
- 2 sticks Countryside Creamery Unsalted Butter, softened
- 1 teaspoon Stonemill Ground Sage*
- 2 teaspoons Stonemill Ground Thyme*
- 2 teaspoons Stonemill Ground Rosemary*
- 2 bunches parsley, trimmed of stems, divided
- 1 tablespoon ground Stonemill Peppercorn Grinder, plus additional to taste
- ¼ cup Carlini Extra Virgin Olive Oil
- 3 lemons, cut in half
- 1 cup Specially Selected Pinot Grigio
- 1/4 cup plus 2 tablespoons Baker's Corner All Purpose Flour

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Heat oven to 325°.
2. Boil water and stir in bouillon cubes until dissolved. Remove from heat.
3. Rinse turkey and pat until completely dry with paper towels. Sprinkle 1 tablespoon salt inside turkey cavity. Set in roasting pan with rack. Reserve.
4. In a food processor, combine butter, herbs, 1 bunch parsley, remaining 1 tablespoon salt, pepper and olive oil and blend until combined and the mixture reaches a whipped consistency.
5. Rub butter over the turkey, making sure to get under the skin. Place lemons and remaining 1 bunch parsley inside cavity. Tuck wings under to avoid burning. Add 2 cups of stock to bottom of pan.
6. Roast turkey for 3 hours or internal temperature reaches 165°, basting once every hour. Remove turkey and rack from pan and tent with foil. Reserve.
7. Skim excess fat from pan drippings. Discard fat, heat drippings over medium-high heat. Add wine and bring to a boil. In a medium jar, combine remaining 4 cups of stock and flour. Seal with lid and shake vigorously to combine. Add to gravy pan and whisk until thickened. Remove from heat and season to taste with salt and pepper.
8. Carve turkey and serve with white wine gravy.

TIP: To keep turkey extra moist, brine the turkey by submerging in a mixture of 1 gallon of water, 1 cup sea salt and 1 cup sugar. Add in your favorite herbs and refrigerate for at least 2 days.



Recipe Courtesy of:
ALDI Test Kitchen