

Classic OVEN ROASTED TURKEY



COOKING TIME

Estimate cooking time at 15 minutes per pound and allow 30 minutes for resting time – if you are stuffing your bird, add 1 hour cooking time.

CHEF NOTES

- Brine your turkey for 12-24 hours to retain moisture.
- Allow for 90 minutes before roasting to rinse and drain and then rest at room temperature.
- The breast cooks faster than the thighs. So, roast breast down for the first 2/3 of cooking time and breast up for the last 1/3 for the moistest breast possible.
- An unstuffed turkey cooks more evenly. If stuffing, do so with hot dressing immediately before placing in oven. Dressing can be roasted in a separate pan dotted with plenty of butter and doused with rich turkey stock for that “stuffing in the bird” flavor.

INGREDIENTS

- 1 whole turkey (allow 1-2 lbs per person)
- 1 **bag** of Tony's Turkey Brine (or Pork & Poultry Brine)
- 1-2 **lbs** onions
- 1-2 **lbs** celery
- 1-2 **lbs** carrots
- Tony's Roasted Turkey Rub (or Pork & Poultry Rub)
- Cooking oil spray
- 1 **stick** unsalted butter
- 4-6 **cups** Tony's House Made Turkey Stock

METHOD

1. Preheat oven to 350°. Coarsely chop enough onions, celery, and carrots to cover the bottom of a heavy roasting pan. Nestle roasting rack and turkey over vegetables. Season bird inside and out with Tony's Roasted Turkey or Pork & Poultry Rub and mist with oil. Add 2 cups hot turkey stock to pan and place in the center of preheated oven.
2. Melt butter with 2-4 cups of stock to make basting jus. Check turkey every 45-60 minutes. Baste generously with warm jus to assure the pan doesn't cook dry. If the bird is browning too quickly, tent with foil.
3. About ¾ way through estimated roasting time, start testing internal temperature in the deepest part of the thigh. Your turkey is fully-cooked, perfectly safe, and the moistest possible at 165°-175°, but may still have some pink meat and reddish bones. Some prefer to roast turkeys to an internal temperature of 180-185° to avoid this.
4. Remove turkey from the oven and place on a platter. Tent with parchment or foil; or cover with a towel and rest at room temperature for 30 minutes. Slice & serve.



Classic TURKEY GRAVY



CHEF NOTES

- Gravy can be thickened with cornstarch, arrowroot, or "00" Superfine Flour.
- Salty stock will lead to salty gravy and dressing. We suggest Tony's house made, no sodium added, turkey stock or you own homemade turkey stock.
- Go to TonysMarket.com for our Homemade Turkey Stock recipe.

INGREDIENTS

Pan drippings from a roasted turkey

1/2 - 3/4 cups dry white or rosé wine, Vermouth, or Madeira

2-4 cups House Made Tony's Turkey Stock

1/2-1 cup Whole Milk (or Half & Half)

All-purpose flour (as needed)

METHOD

1. Strain turkey drippings into a measuring cup and remove fat. Place roasting pan over a medium-high heat and de-glaze with wine. Add defatted drippings and rich turkey stock to taste (2-4 cups depending on how much gravy you want) and simmer/reduce until the taste is deep and rich.
2. Allow for 1.5 tbs flour for every cup of total liquid. Whisk flour into 1/2-1 cup cold milk or half & half until smooth. Temper flour slurry into simmering stock (whisk 1/2 cup hot stock into flour slurry and then slowly whisk warmed slurry into hot stock). Simmer 5-10 minutes to thicken, whisking regularly. Strain any lumps and serve.

