

Orange Butter-Basted Turkey with Classic Gravy

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ORANGE BUTTER

2 sticks unsalted butter, softened
1 teaspoon orange zest
3 cloves garlic, minced
2 teaspoons thyme, chopped
1 teaspoon rosemary, chopped
2 teaspoons salt
1 teaspoon pepper

TURKEY AND GRAVY

1 15 pound turkey, neck and giblets removed
1 orange, quartered
1 onion, cut into eight wedges
1 head garlic, halved
10 sprigs fresh thyme
2 sprigs fresh rosemary
salt (to taste)
pepper (to taste)
4 cups low-sodium chicken broth
1/2 cup apple juice
2 tablespoons cornstarch

For the Orange Butter: In a small saucepan over medium heat, combine all of the ingredients. Cook until the butter is melted and fragrant, about 5 minutes. Transfer three tablespoons of the orange butter to a small bowl and reserve for the gravy. Set aside the remaining butter for basting the turkey.

For the turkey and gravy: Dry the turkey thoroughly with paper towels. Place a wire rack inside of a roasting pan. Set the turkey on top. Tuck the wing tips underneath the turkey. Fill the neck cavity with one orange quarter, then fill the larger cavity with onion, the remaining orange quarters, garlic, thyme sprigs and rosemary sprigs. Rub the top and sides of the turkey with two teaspoons of salt and one teaspoon of pepper. Tie the legs together with kitchen twine. Let sit at room temperature for one hour.

Preheat the oven to 450 degrees. Brush 1/4 cup of the melted orange butter over the top of the turkey. Roast until the skin begins to brown, about 30 minutes.

Reduce the oven temperature to 350 degrees. Pour two cups of broth into the roasting pan. Brush the turkey with three more tablespoons of the melted orange butter. Roast for 30 minutes.

Brush the turkey with three more tablespoons of the orange butter. Roast another 30 minutes. Repeat brushing with the remaining orange butter one more time. Continue roasting, basting the turkey with pan juices every 30 minutes until the thickest part of the thigh registers 175 degrees, about one more hour.

Transfer the turkey to a carving board. Tent loosely with foil. Let rest 30 minutes before slicing.

Pour the pan juices into a measuring cup (about 1-1/2 cups). Skim off the top layer of fat. Transfer about 3/4 cup of liquid to a medium saucepan along with the remaining two cups of broth and the apple juice. Boil over high heat until thickened and reduced to two cups, 12 to 15 minutes.

If you are buying a frozen turkey, leave plenty of time for thawing! For every four pounds, your bird will need to thaw for twenty-four hours, so if you've bought a fifteen-pound turkey, plan on transferring it to the refrigerator by Sunday at the latest.

Per Serving (excluding unknown items): 10626 Calories; 627g Fat (53.6% calories from fat); 1149g Protein; 73g Carbohydrate; 9g Dietary Fiber; 4155mg Cholesterol; 7960mg Sodium. Exchanges: 1 1/2 Grain(Starch); 155 1/2 Lean Meat; 2 1/2 Vegetable; 2 Fruit; 37 Fat.

In a bowl, mix the reserved three tablespoons of orange butter with the cornstarch. Whisk into the reduced broth mixture. Simmer over medium-low heat, whisking constantly, until the gravy is thickened, 3 to 4 minutes. Season with salt and pepper to taste and serve with the turkey.