

Roast Turkey with Herbed Butter and White Wine Gravy

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Servings: 8

1 10 to 12 pound Butterball turkey, neck and giblets removed
2 tablespoons sea salt grinder, divided
2 sticks unsalted butter, softened
1 teaspoon ground sage
2 teaspoons ground thyme
2 teaspoons ground rosemary
2 bunches parsley, trimmed of stems, divided
1 tablespoon peppercorn grinder
1/4 cup extra-virgin olive oil
3 lemons, cut in half
6 cups turkey stock, divided
1 cup San Zenone Bianco
1/4 cup + two tablespoons all-purpose flour

Preparation Time: 15 minutes

Cook Time: 3 hours

Preheat the oven to 325 degrees.

Rinse the turkey and pat with paper towels until completely dry. Sprinkle one tablespoon of salt inside the turkey cavity. Set in a roasting pan with a rack. Reserve.

In a food processor, combine the butter, herbs, one bunch of parsley, the remaining one tablespoon of salt, the pepper and olive oil. Blend until well combined and the mixture reaches a whipped consistency.

Rub butter over the turkey, making sure to get under the skin. Place the lemons and remaining one bunch of parsley inside the cavity. Tuck the wings under to avoid burning. Add two cups of turkey stock to the bottom of the pan.

Roast the turkey for three hours or until the internal temperature reaches 165 degrees, basting once every hour.

Remove the turkey and rack from the pan. Tent with foil. Reserve.

Skim the excess fat from the pan drippings. Discard the fat. Heat the drippings over medium-high heat. Add the wine and bring to a boil.

In a medium jar, combine the remaining four cups of turkey stock and the flour. Seal with the lid. Shake vigorously to combine. Add to the gravy pan and whisk until thickened. Remove from the heat. Season to taste with salt and pepper.

Carve the turkey and serve with white wine gravy.

TIP:

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

Per Serving (excluding unknown items): 288 Calories; 30g Fat (89.5% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 12mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 6 Fat.