

## **Sage-Roasted Turkey and Gravy**

Alison Ladman for the Associated Press

Palm Beach Post

**Start to Finish Time: 4 hours**

**1 large yellow onion, cut into chunks**

**1 large carrot, cut into large chunks**

**1/2 cup (one stick) butter**

**2 teaspoons salt**

**1 teaspoon ground black pepper**

**1/4 cup fresh sage, minced**

**12 whole leaves fresh sage**

**1/2 cup white wine**

**2 cups chicken or turkey broth**

**1/4 cup all-purpose flour**

Preheat oven to 350 degrees.

Place the onion and carrot in the bottom of a roasting pan. Fit the roasting pan with a rack.

In a small bowl, mix together the butter, salt, pepper and minced sage.

Gently loosen the skin of the turkey and massage some of the butter under the skin on the breasts and legs of the turkey. Massage more of the butter on the interior of the cavity, as well as on the outside of the skin all over the bird.

Place the twelve whole sage leaves under the skin of the turkey in various spots. Place the turkey in the roasting pan on the rack, breast side up.

Cover with foil and roast for one hour. Remove the foil and roast for another 1 to 1 1/2 hours, or until the breast meat reaches 160 degrees and the thickest part of the thigh reaches 170 degrees.

Remove the rack and turkey from the roasting pan and cover with foil and a few kitchen towels to keep warm.

Remove and discard the onion and carrot pieces from the pan. Place the pan over medium heat on the stovetop (it may rest over more than one burner. If so, turn on both) and add the wine. Scraping the bottom of the pan to loosen any browned bits, bring the juices to a simmer.

In a small bowl, whisk together the broth and flour. While stirring continuously, pour the broth mixture into the pan. Bring to a boil and stir for 3 minutes.

Adjust the seasoning with salt and pepper as needed. Strain the gravy, if desired.

Serve alongside the turkey.

Yield: 12 to 14 pound turkey

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Per Serving (excluding unknown items): 701 Calories; 47g Fat (67.0% calories from fat); 7g Protein; 46g Carbohydrate; 6g Dietary Fiber; 124mg Cholesterol; 4768mg Sodium. Exchanges: 2 Grain(Starch); 3 Vegetable; 9 1/2 Fat.