

Sweet-and-Spicy Turkey

Alison Ladman for the Associated Press

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Start to Finish Time: 3 hours

2 large yellow onions, quartered
2 large carrots, cut into pieces
1 cup packed brown sugar
1 tablespoon smoked paprika
1 tablespoon chili powder
1 tablespoon onion powder
1 teaspoon cayenne pepper
1 teaspoon garlic powder
salt
ground black pepper
2 teaspoons dried thyme
3 tablespoons olive oil or vegetable oil
1 12-to-14 pound turkey
1/2 cup white wine
2 cups reduced-sodium chicken broth
3 tablespoons all-purpose flour

Preheat oven to 350 degrees.

Arrange a rack in a large roasting pan. Scatter the onion and carrot chunks beneath the rack.

Using a food processor, a spice grinder or a mortar and pestle, grind together the brown sugar, smoked paprika, chili powder, onion powder, cayenne pepper, garlic powder, one teaspoon of black pepper, two teaspoons of salt and the dried thyme.

Rub the oil all over the surface of the turkey, then rub the sugar-spice mix all over the turkey. Be sure to rub some under the skin and inside the turkey. Arrange the turkey on the rack in the roasting pan.

Roast for 2 to 2 1/2 hours, or until the breast reaches 160 degrees and the thickest part of the thigh reaches 170 degrees. If the turkey begins to darken too much, cover with foil.

Transfer the turkey to a platter, wrap with a layer of foil, then a couple of layers of kitchen towels to keep warm.

Remove the rack from the roasting pan. Discard the onion and carrots. Place the pan on the stovetop over medium heat and bring the juices to a simmer. Add the white wine and scrape up any browned bits in the pan.

In a small bowl, whisk together the chicken broth and flour. Pour into the pan, whisking continuously. Simmer for 5 minutes while stirring.

Strain the gravy and season with salt and pepper. Serve with the turkey.

Yield: 12 to 14 pound turkey

Per Serving (excluding unknown items): 9415 Calories; 414g Fat (41.1% calories from fat); 1057g Protein; 281g Carbohydrate; 13g Dietary Fiber; 3488mg Cholesterol; 3566mg Sodium. Exchanges: 2 Grain(Starch); 143 1/2 Lean Meat; 6 Vegetable; 1/2 Fat; 14 1/2 Other Carbohydrates.