

# EASY ROAST TURKEY AND GRAVY

Recipe courtesy of [ohiosoutherner.com](http://ohiosoutherner.com)

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## INGREDIENTS (6-8 SERVINGS)

- 10-12 lb fresh turkey
  - 1 tsp kosher salt
  - 1/2 tsp pepper
  - 1 onion, quartered
  - 2 celery stalks, chopped into large pieces
  - 2 carrots, chopped into large pieces
  - 1 cup chicken broth
  - 1/2 cup butter, softened
  - 2 sprigs rosemary
  - 3 sprigs thyme
  - zest of orange
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- Turkey stock for gravy
  - 1 turkey neck
  - 3 cups vegetable stock
  - 1 onion, diced
  - 2 celery stalks, diced
  - 1 large carrot, chopped into large pieces
  - 1 tsp kosher salt
  - 1/2 tsp pepper
  - 1/4 cup flour



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## DIRECTIONS

1. Salt and pepper the inside cavity of the turkey. Stuff the cavity of the turkey with the onion, large pieces of celery and carrots. Remove the leaves from the rosemary and thyme. Chop. Mix the softened butter with the rosemary and thyme. Spread the butter mixture all over the turkey. Place the turkey breast side down in a roasting pan on a rack. Pour the one cup of chicken broth in the roasting pan. Tie the legs together with string and tuck the wing tips under the body of the turkey. Tent with aluminum foil. Bake at 350 degrees for 1 hour.
2. In a large sauce pan combine the vegetable stock, turkey neck, onion, celery, carrot and salt and pepper. Bring the mixture to a boil and then let it simmer for at least an hour. The turkey neck should be removed and scrape all the meat off. Chop the meat into a fine dice and return to the pan. Remove the carrot and discard.

3. Remove from the oven and turn the turkey breast side up. Brush more of the herbed butter on the turkey and return to the oven. Do not cover with aluminum foil. Roast for 90 minutes or until the internal temperature reaches 170 degrees. Baste the turkey every 30 minutes.
4. Remove the turkey and let it rest for at least 30 minutes before carving.
5. Turkey Gravy: Pour any pan drippings into a degreasing cup or small bowl. Reserve 3 tablespoons of the fat discarding the rest and add the juices to the stock. Add the reserved fat to the roasting pan and place on two burners over medium high heat. Scrape up any browned bits from the bottom of the pan with a wooden spoon. Stir in the flour and cook for 2 minutes, stirring constantly. Whisk in the stock and continue to stir. Bring to a boil and cook until thickened, about 3 minutes. Season with salt and pepper to taste.