

# **Martin's** School of Cooking

## **Perfectly Roasted Turkey & Great Gravy** Chef Scott Rossen November 19, 2008 Martin's Super Markets at Heritage Square Mishawaka, Indiana

### **Roasted Turkey**

*Serves 10-12pp*

#### **Ingredients**

1 12-15 pound whole thawed turkey  
1 cup coarse chopped onion  
1 cup coarse chopped carrots  
1 cup coarse chopped celery  
1 tablespoon minced fresh rosemary  
2 tablespoons chopped garlic  
  
4 tablespoons softened butter  
2 tablespoons salt  
1 teaspoon black pepper  
1 cup chicken broth

#### **Instructions**

Place half of the coarse chopped vegetables and chicken broth in the bottom of a large roasting pan. Then take giblets out of turkey and set aside and rinse under cold water. Then place turkey in the pan tucking the wings underneath, and then tie the legs together like they are crossing them. Then place remaining vegetables in the cavity of the turkey. Then mix butter with the garlic, rosemary, salt and pepper and rub over entire turkey. Place turkey in preheated 350 degree

oven and cook for approximately 2.5-3.5 hours. If turkey starts to get too brown during cooking place aluminum foil over to stop the browning. Take out of oven when turkey reaches and internal temperature of 165 degree taken in the deepest part of the thigh. Let rest for 15-30 minutes before carving to retain juices better.

## **Pan Gravy**

### **Ingredients**

1 ounce chopped onion  
1 ounce chopped carrots  
1 ounce chopped celery  
1 teaspoon dried sage  
1 tablespoon chopped garlic  
2 ounces oil  
4 ounces white wine

2 ounces butter  
3 ounces flour  
3 cups Turkey drippings  
1 giblet package  
Salt +Pepper to taste

### **Instructions**

Start by heating a medium sized sauce pan then sauté the giblets, onion, celery, carrots, and garlic. Then add white wine to deglaze pan, then add sage and reduce to almost dry. Then add butter and melt and then add flour and make roux and cook that for another 2-3 minutes. Then add turkey drippings and bring to a boil, then reduce to a simmer and let cook for about 15 minutes. Finally strain gravy season to taste with salt and pepper and serve.