

45-Minute Roast Turkey

Serves at least 10

Ingredients:

- 1 8- to 12-pound turkey
- 10 or more cloves garlic lightly crushed
- Several sprigs fresh tarragon or thyme (or several pinches dried)
- 1/3 cup extra-virgin olive oil (melted butter may be substituted)
- Salt and freshly ground black pepper

Directions

Preheat oven to 450°. Put turkey on a stable cutting board, breast side down, and cut out the backbone. Turn bird over and press on it to flatten. Put it breast side up in a roasting pan that will accommodate it (a slightly snug fit is okay). The wings should partially cover the breasts, and the legs should protrude.

Tuck garlic and herbs under bird and in nooks of wings and legs. Drizzle with olive oil and season with salt and pepper.

Roast for 20 minutes, undisturbed. By then, the bird should be browning; remove from oven, baste with pan juices, and return to oven. Reduce heat to 400° (or 350° if it seems to be browning very quickly).

Begin to check the bird's temperature about 15 minutes later (10 minutes if the bird is on the small side). It is done when the thigh meat measures 155° to 165° on an instant-read meat thermometer; check it in a couple of places. Expect a 12-pound bird to cook longer, around a half hour.

Let the bird rest for a few minutes before carving, then serve with pan juices and garlic cloves. (Or make turkey gravy)

Turkey and Stuffing

Serves around 16

Ingredients

- 1 (12 ounce) package dry bread stuffing mix
- 5 cups water
- 1 large onion, chopped
- 4 celery, chopped
- 4 tablespoons dried sage
- 12 pounds whole turkey, neck and giblets removed



Directions

1. Prepare stuffing according to package directions, and set aside in a large bowl.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Bring water to boil in a medium saucepan over medium heat, and stir in the onion, celery and sage. Boil 10 minutes, or until the onion is soft. Stir into the prepared stuffing.
4. Rinse turkey, and pat dry. Loosely fill the body and neck cavities with the stuffing mixture.
5. Place turkey in a large roasting pan and cook 3 to 3 1/2 hours in the preheated oven, or until the internal temperature of the thigh meat is 180 degrees F (80 degrees C) and the stuffing is at least 165 degrees F (75 degrees C).

Maple Roasted Turkey

Serves around 12

Ingredients

- 2 cups apple cider
- 1/3 cup real maple syrup
- 2 1/2 tablespoons chopped fresh thyme
- 2 tablespoons chopped fresh marjoram
- 1 1/2 teaspoons grated lemon zest
- 3/4 cup butter, softened
- salt and pepper to taste
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- 1 (12 pound) whole turkey, neck and giblets reserved
- 2 cups chopped onion
- 1 1/2 cups chopped celery
- 1 1/2 cups chopped carrots
- 3 cups chicken broth
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- 1/4 cup all-purpose flour
- 1 bay leaf
- 1/2 cup apple brandy



Directions

1. Combine apple cider and maple syrup in a saucepan, and bring to a boil over medium-high heat. Continue cooking until reduced to 1/2 cup, then remove pan from heat. Stir in 1 tablespoon thyme, 1 tablespoon marjoram, and lemon zest. Stir in butter until melted, and season with salt and pepper. Cover, and refrigerate until cold.
2. Preheat oven to 375 degrees F (190 degrees C). Place rack in lower third of oven.
3. Place turkey on a rack set in a roasting pan. Reserve 1/4 cup maple butter for gravy, and rub the remaining maple butter under the skin of the breast and over the outside of turkey. Arrange onion, celery, carrots turkey neck and giblets around the turkey. Sprinkle 1 tablespoon thyme and 1 tablespoon marjoram over vegetables. Pour 2 cups broth into pan.
4. Roast turkey for 30 minutes in the preheated oven. Reduce oven temperature to 350 degrees F (175 degrees C). Cover entire turkey loosely with foil. Continue roasting for about 2 1/2 hours, or until a meat thermometer inserted into thickest part of thigh registers 180 degrees F (85 degrees C). Transfer turkey to platter, and let stand 30 minutes.
5. Strain the pan juices into a large measuring cup, and then remove any excess fat. Add enough chicken broth to pan juices to measure 3 cups. Transfer liquid to a saucepan, and bring to boil. In a small bowl, mix 1/4 cup maple butter and 1/3 cup flour until smooth. Whisk flour and butter mixture into broth mixture. Stir in remaining thyme and the bay leaf. Boil until reduced to sauce consistency, stirring occasionally, about 10 minutes. Mix in apple brandy, if desired. Season with salt and pepper to taste.

*All recipes were found on allrecipes.com

A Simply Perfect Roast Turkey

Serves around 24

Ingredients

- 1 (18 pound) whole turkey
- 1/2 cup unsalted butter, softened
- salt and freshly ground black pepper to taste
- 1 1/2 quarts turkey stock
- 8 cups prepared stuffing

Directions

1. Preheat oven to 325 degrees F (165 degrees C). Place rack in the lowest position of the oven.
2. Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels. Place the turkey, breast side up, on a rack in the roasting pan. Loosely fill the body cavity with stuffing. Rub the skin with the softened butter, and season with salt and pepper. Position an aluminum foil tent over the turkey.
3. Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time. Remove aluminum foil after 2 1/2 hours. Roast until a meat thermometer inserted in the meaty part of the thigh reads 180 degrees F (80 degrees C), about 4 hours.
4. Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving.



Chiarello's Herb Roasted Turkey

Serves around 12

Ingredients

- 1 (12 pound) whole turkey
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 3 sprigs fresh rosemary
- 2 sprigs fresh thyme
- 2 sprigs fresh sage
- 2 sprigs fresh oregano
- 1 lemon, halved
- 2 carrots, halved
- 4 stalks celery, halved
- 2 (32 ounce) cartons Progresso® chicken broth
- 4 cups water
- 3/4 cup all-purpose flour
- 3/4 cup butter



Directions

1. Heat oven to 375 degrees F.
2. Wash the turkey, inside and out, and dry well. Coat inside and outside with olive oil. Season turkey on the outside with salt and pepper, pressing it in to adhere. Place 2 rosemary sprigs, 1 thyme sprig, 1 sage sprig, 1 oregano sprig and lemon halves inside the cavity of the turkey. Place cooling rack or roasting rack in bottom of large roasting pan. Place turkey on rack, and arrange carrots, celery and remaining herbs on bottom of pan around turkey. Pour 4 cups (1 carton) chicken broth and water over vegetables and herbs.
3. Roast until an instant-read thermometer (inserted deep into the thigh but away from the bone) reads 165 degrees F and juices in the thigh run clear when pierced with a fork, about 2 to 2 1/2 hours, basting with pan broth every 30 minutes. Remove turkey from the pan and let rest for 15 minutes before carving. Strain and reserve pan juices, and discard vegetables.
4. While turkey is resting, make the gravy. In a medium heavy saucepan, cook flour and butter over medium heat for 3 to 4 minutes, or until a blond roux is formed. Add pan juices and 4 cups (1 carton) of chicken broth; heat to boiling over high heat. Reduce the heat and let simmer until thickened and ready to serve.
5. Carve turkey as desired, and serve with gravy.

Rosemary Roast Turkey

Serves around 12

Ingredients

- 3/4 cup olive oil
- 3 tablespoons minced garlic
- 2 tablespoons chopped fresh rosemary
- 1 tablespoon chopped fresh basil
- 1 tablespoon Italian seasoning
- 1 teaspoon ground black pepper
- salt to taste
- 1 (12 pound) whole turkey

Directions

1. Preheat oven to 325 degrees F (165 degrees C).
2. In a small bowl, mix the olive oil, garlic, rosemary, basil, Italian seasoning, black pepper and salt. Set aside.
3. Wash the turkey inside and out; pat dry. Remove any large fat deposits. Loosen the skin from the breast. This is done by slowly working your fingers between the breast and the skin. Work it loose to the end of the drumstick, being careful not to tear the skin.
4. Using your hand, spread a generous amount of the rosemary mixture under the breast skin and down the thigh and leg. Rub the remainder of the rosemary mixture over the outside of the breast. Use toothpicks to seal skin over any exposed breast meat.
5. Place the turkey on a rack in a roasting pan. Add about 1/4 inch of water to the bottom of the pan. Roast in the preheated oven 3 to 4 hours, or until the internal temperature of the bird reaches 180 degrees F (80 degrees C).



Roast Turkey With Chestnut Stuffing

Serves around 12

Ingredients

- 2 pounds chestnuts
- 2 cups butter
- 2 cups minced onion
- 2 cups minced celery
- 10 cups dried bread crumbs
- 1 teaspoon dried thyme
- 1 teaspoon dried marjoram
- 1 teaspoon dried savory
- 1 teaspoon dried rosemary
- 12 pounds whole turkey, neck and giblets removed
- salt and freshly ground black pepper to taste

Directions

1. With a sharp knife cut a cross on the flat side of each chestnut. Simmer, covered with water, in a saucepan for 5 minutes. Drain. While hot, remove the shells and inner brown skins. Cover with fresh water. Boil for 20 to 30 minutes until tender. Drain. Chop coarsely.
2. To prepare the stuffing, melt the butter in a medium saucepan over medium heat. Stir in onions and celery, and cook until tender. Thoroughly mix in bread crumbs and chestnuts. Season with thyme, marjoram, savory, and rosemary.
3. Preheat oven to 350 degrees F (175 degrees C).
4. Wash turkey with cold water, and pat dry. Rub salt and pepper into body cavities. Loosely spoon stuffing into body cavities. Close skin with skewers or kitchen twine, and tie drumsticks together. Place turkey on a rack in a medium roasting pan.
5. Roast turkey 3 1/2 to 4 1/2 hours in the preheated oven, until internal temperature of thigh reaches 180 degrees F (80 degrees C) and stuffing reaches 165 degrees F (75 degrees C). A foil tent may be placed over the turkey during the last half of roasting time to avoid over browning. Remove from oven, place on platter, and allow the turkey to stand for 20 minutes before carving.

Sage Rubbed Roast Turkey

Serves around 12

Ingredients

- 1 (12 pound) whole turkey, fresh or frozen, thawed
- 1 tablespoon vegetable oil
- 2 tablespoons McCormick® Rubbed Sage
- 1 tablespoon Lawry's® Seasoned Salt
- 2 teaspoons McCormick® Paprika
- 1 1/2 teaspoons McCormick® Garlic Powder
- 1 teaspoon McCormick® Ground Black Pepper

Directions

1. Preheat oven to 325 degrees F. Place turkey on rack in shallow roasting pan. Brush turkey with oil. Mix seasonings in small bowl. Sprinkle 1 Tbsp. of the seasoning mixture inside turkey. Spread remaining seasoning mixture over entire surface and under skin of turkey. Add 1/2 cup water to pan. Cover loosely with heavy duty foil.
2. Roast 1 hour. Remove foil. Roast 2 to 2 1/2 hours longer or until internal temperature reaches 165 degrees F (175 degrees F in thigh), basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes. Transfer to platter or carving board and slice. Reserve pan juices to make gravy or to serve with turkey.

