



## Roast Turkey with Herb Gravy

### Ingredients:

- 2 small tart apples, cored and cut into eighths
- 2 leeks, quartered lengthwise and cut into 2-inch pieces
- 1/3 cup coarsely-chopped fresh sage (optional)
- 2 bay leaves
- 1 tablespoon rubbed sage
- 1 tablespoon dried thyme leaves
- 12- to 14-pound turkey, thawed if frozen
- Vegetable oil
- Herb Gravy (recipe follows)

### Directions:

- Preheat oven to 325°.
- In large bowl, combine all ingredients except turkey, oil and Herb Gravy.
- Remove neck and giblets from turkey cavities. Rinse turkey; drain well. Stuff neck and body cavities with apple mixture.\* Turn wings back to hold neck skin in place.
- Place turkey lifter on flat rack in shallow roasting pan. Place turkey on lifter, breast-side up. Bring loops of lifter up over turkey. Insert meat thermometer deep into thickest part of thigh next to body, not touching bone. Brush skin with oil.
- Roast 3½ to 4 hours. When skin is golden brown, shield breast loosely with aluminum foil to prevent over browning. Check for doneness; thigh temperature should be 180° to 185°. Let turkey stand 15 to 20 minutes before carving.

### *Herb Gravy:*

*Makes about 3 cups*

Remove turkey from pan; pour drippings from roasting pan into 1-quart measure. Remove  $\frac{1}{4}$  cup fat from drippings; return to roasting pan. Skim off and discard remaining fat from drippings. Add water to drippings to make 3 cups. Gradually stir  $\frac{1}{3}$  cup all-purpose flour into fat until smooth. Then add drippings, 2 teaspoons chicken flavor instant bouillon and dash ground pepper. Over medium heat, cook and stir until gravy comes to a boil and thickens.

Notes:

\*The apple mixture placed in the turkey is not a stuffing to be eaten. Rather, it flavors the pan drippings to make the Herb Gravy.

Yield: 10-12 servings