

# Turkey with Mushroom Pan Gravy

Turkey Day Primer | November 2007



*We garnished this regal bird with sautéed lady apples, roasted chestnuts, and fresh herbs.*

PREP: 20 MINUTES ROAST: 3 1/2 HOURS OVEN: 325°

- 1 12-LB. TURKEY, THAWED IF FROZEN
- 1 RECIPE *SPINACH-SAUSAGE STUFFING*
- 1/4 CUP BUTTER
- 1–2 TBSP. SNIPPED FRESH THYME
- 2 CLOVES GARLIC, MINCED
- 1/4 TSP. EACH SALT AND GROUND BLACK PEPPER

Rinse turkey inside and out; remove any excess fat from cavity. Pat dry with clean paper toweling. Spoon *Spinach-Sausage Stuffing* loosely into neck and body cavities. Pull neck skin to the back; fasten with a skewer. Tuck ends of drumsticks under band of skin across tail. If the band is not present, tie the drumsticks securely to the tail. Twist wing tips under back. Place breast side up on a rack in a roasting pan. In a bowl combine butter, thyme, garlic, salt, and pepper. Brush all over the turkey skin. If desired, insert a meat thermometer into the center of an inside thigh muscle. The thermometer should not touch bone.

Cover turkey loosely with foil. Roast turkey in a 325° oven for 3 1/2 to 4 1/4 hours or until thermometer registers 180° and center of stuffing is 165°. After 2 1/4 hours, remove foil; cut band of skin or string between drumsticks so thighs will cook evenly. When done, drumsticks should move very easily in their sockets. Remove turkey from pan, reserving pan drippings for *Mushroom Pan Gravy*. Place turkey on a platter and cover; let stand 15 to 20 minutes before carving. Meanwhile, prepare gravy. Spoon stuffing into bowl. Makes 12 servings.

**MUSHROOM PAN GRAVY:** In a medium skillet melt 1 tablespoon butter. Add 2 cups sliced mushrooms (such as cremini); sauté until tender (3 to 4 minutes). Stir in 1/4 cup dry white wine or chicken broth. Remove from heat; transfer mushroom mixture to a bowl. Pour reserved pan drippings from turkey into a large glass measuring cup. With a spoon, skim and reserve fat from drippings. Pour 1/4 cup of fat into the medium skillet (add cooking oil if needed to get 1/4 cup). Stir in 1/4 cup all-purpose flour. Add enough chicken broth to remaining drippings in measuring cup to equal 1 3/4 cups. Add drippings all at once to flour mixture in skillet. Cook and stir over medium heat until slightly thickened and bubbly. Stir in mushroom mixture. Cook and stir for 1 minute more. Season with salt and ground black pepper. Makes 1 3/4 cups.

Per serving turkey and gravy: 236 cal., 13 g total fat (6 g sat. fat), 82 mg chol., 329 mg sodium, 1 g carbo., 0 g dietary fiber, 26 g protein.