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LEMON-GARLIC ROAST TURKEY & WHITE-WINE GRAVY*	Basic Lifestyle
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Ingredients

10 cloves garlic, divided	1/4 cup packed fresh oregano leaves
1/2 cup lemon juice	2 TBS canola oil
1/2 cup Worcestershire sauce	1/2 TSP freshly ground pepper
1/2 cup kosher salt	3 TBS all-purpose flour
One 12-pound natural or organic turkey	1/2 cup dry white wine, or dry vermouth
1/4 cup freshly grated lemon zest	One 14-ounce can reduced-sodium chicken broth

Instructions

1. Crush 6 cloves garlic and add to a very large stockpot (or clean bucket). Stir in lemon juice, Worcestershire, salt and 4 quarts cold water.
2. Remove giblets from turkey (if included) and trim excess skin. Submerge the turkey in the brine and refrigerate for 24 hours. If the turkey is not fully submerged, turn it every 8 hours.
3. Remove the turkey from the brine, rinse well and pat dry. Discard the brine. Preheat oven to 350°.
4. Place the remaining 4 cloves garlic, lemon zest, oregano, oil, pepper and 2 TBS water in a food processor and pulse until it becomes a paste. (Alternatively, chop garlic, lemon zest and oregano on a cutting board until finely minced, then place in a small bowl and stir in oil, pepper and water.) Loosen the skin over the breast and thigh meat. Rub the paste all over the turkey, under the skin onto the breast meat and leg meat and a little inside the cavity. Tuck the wing tips under the turkey. Tie the legs together with kitchen string. Place the turkey breast-side down in a roasting rack set in a large roasting pan.
5. Roast the turkey for 1 hour. Turn it breast-side up on the rack, add 1 cup water to the pan, and continue roasting 1 hour more. Baste the turkey with pan drippings, tent with foil and continue roasting, basting every 15 minutes, until an instant-read thermometer inserted into the thickest part of the thigh without touching bone registers 165°, 30 to 45 minutes more.
6. Transfer the turkey to a large cutting board; let rest for 20 minutes before removing the string and carving.
7. Meanwhile, pour any pan juices and fat into a large glass measuring cup and place in the freezer until the fat rises to the top, about 10 minutes. (Alternatively, pour the pan juices and fat into a fat separator, then pour the defatted juices into a large measuring cup.) Whisk flour with 1/4 cup water in a small bowl.
8. Set the roasting pan over two burners on medium heat. Add wine (or vermouth); bring to a simmer, scraping up any browned bits. Continue cooking until reduced, about 3 minutes.
9. Remove the pan juices from the freezer, skim off the fat with a spoon and discard. Add the defatted juices and broth to the roasting pan; return to a simmer, whisking often. Cook for 1 minute, then whisk in the flour mixture and simmer until thickened, 1 to 2 minutes. Pour the gravy through a fine-mesh sieve and serve with the turkey.

Portion-Per-Serving Information: (Yields 12 servings): Serving = 3 oz. turkey + 2-3 TBS gravy = 1 P