



LEMON-GARLIC ROAST TURKEY & WHITE-WINE GRAVY

Basic Lifestyle

INGREDIENTS

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

INSTRUCTIONS

—Crush 6 cloves garlic; add to very large stockpot (or clean bucket). Stir in lemon juice, Worcestershire, salt, 4 quarts cold water.

—Remove giblets from turkey (if included); trim excess skin. Submerge turkey in the brine; refrigerate for 24 hours. If turkey is not fully submerged, turn it every 8 hours.

—Remove turkey from brine, rinse well and pat dry. Discard the brine. Preheat oven to 350°.

—Place remaining 4 cloves garlic, lemon zest, oregano, oil, pepper and 2 TBS water in food processor; 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 wing tips under turkey. Tie legs together with kitchen string. Place turkey breast-side down in a roasting rack set in large roasting pan.

—Roast turkey for 1 hour. Turn it breast-side up on the rack, add 1 cup water to pan, and continue roasting 1 hour more. Baste turkey with pan drippings, tent with foil and continue roasting, basting every 15 minutes, until an instant-read thermometer inserted into thickest part of the thigh without touching bone registers 165°, 30 to 45 minutes more.

—Transfer turkey to large cutting board; let rest for 20 minutes before removing the string and carving.

—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 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.

—Set 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.

—Remove pan juices from 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.

SERVING INFO: (Yields 12 servings): 3 oz. turkey + 2-3 TBS gravy = 1 P

*Note: Look for turkey labeled "natural" or "organic". Turkeys labeled "heritage" are also typically "natural." This recipe works with conventional turkey, too; just skip the brining (first 2 steps in Instructions) and start with step 3.