

Roasted Turkey and Dressing

1 18 lb turkey
1 C butter, room temperature
1/4 C orange juice
1/4 lemon juice
1 T dried thyme
1 t grated lemon peel
3/4 t salt
3/4 t pepper
6 T butter
6 T flour

t = teaspoon
T = tablespoon
C = cup



Rinse turkey and pat dry. Place turkey on rack set in a roasting pan. Tuck wings under turkey body. Position oven rack in bottom 1/3 of oven and preheat to 325 F. Whisk butter, orange juice, lemon juice, thyme, orange and lemon peel, salt and pepper in a bowl until well blended. Rub 1/4 C of butter mixture inside turkey. Spoon stuffing loosely into the cavity. Rub butter over the body of the turkey.

Roast turkey until golden, basting with pan drippings about 2 hours. Cover the entire turkey with foil and continue to roast until meat thermometer registers 180 F. from the thick part of the thigh, about 1 1/2 hours. Transfer turkey to serving platter and tent with foil.

To prepare gravy: strain pan juices from roasting pan into a large measuring cup and add chicken broth to measure 3 C. Melt 6 T. butter in a sauce pan. Whisk in flour to form a paste and cook for 3-4 minutes until slightly brown. Add drippings from the pan and whisk to a smooth gray. Simmer for 5 minutes to thicken. Transfer to bowl and serve with the turkey. Serves 12. Don't forget leftovers!

We love our own homemade stuffing served with this recipe. It is rich and flavorful made with all the good ingredients you would use in your stuffing recipe. Let us do the work. And you can always get enough for a bowl to pass on the side.