

Turkey, Stuffing and Gravy



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Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 25 minutes

Cook Time: 2 hours 0 minutes

Ingredients

For the turkey and gravy:

- 8lb Whole, Turkey Breast, thawed
- 8Tbsp of Unsalted Butter, softened at room temp
- 3 Cloves of Garlic, Grated
- 2 Tbsp of Chopped Rosemary
- 2 Tbsp of Chopped Sage
- 1 Tbsp of Chopped Thyme
- 2 Tbsp of Chopped Parsley
- Zest of 1 Lemon
- Lots of Salt and Pepper
- 2 Onions, halved
- 1 Carrot, roughly chopped
- 1 Stalk of Celery, roughly chopped
- Head of Garlic, halved
- 3/4 cup of Chicken Stock
- Half of a Lemon
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For the stuffing:

- 2 Tbsp of Unsalted Butter
- 1 Small Onion, diced
- 1 Stalk of Celery, diced
- 8oz of Bread (I used a baguette) dried in a 300 degree oven
- 1 Tbsp of Chopped Sage
- 1 Tbsp of Chopped Rosemary
- 1 Tbsp of Chopped Parsley
- 2 tsp of Thyme
- Salt and pepper, to taste

1) Preheat your oven to 425 degrees, then make the compound butter. In a small bowl, mix together the butter, all the herbs, garlic, lemon and plenty of salt and pepper, set aside.

2) Place the onion, celery, garlic and carrots in the bottom of a roasting pan (or you can use a large ovenproof skillet so you can make the gravy in the same pan) place your turkey breast right on top, stuff half the compound butter under the skin (between the skin and the breast) and smear the rest evenly over the top (make sure the outside is very well patted dry otherwise the butter won't stick) then season all over with salt and pepper.



3) Pour about 3/4 cup of water around the turkey, roast for 30 minutes at 425 degrees, then decrease the temperature to 350 and continue roasting until the internal temperature reaches 170 degrees. While the turkey starts roasting, prepare your stuffing.

4) In a skillet, add the butter, allow it to melt over medium heat, then add the onion and celery, cook until softened, add the herbs and remove from the heat.

5) In a large bowl, add the cooked onion mixture with the bread, pinch of salt and pepper, one egg and enough stock to soak the bread but not make it very mushy, about 3/4 cup.

6) Place the stuffing in a buttered dish (I used a 10" round pie plate) cover and bake for 20 minutes then uncover and bake for another 30 minutes (right along side the turkey at 350 degrees, place it in towards the end of the turkey is cooking time so they come out together at the same time).

7) Once ready, remove the turkey to a platter, cover and allow to rest for about 20 minutes, meanwhile, make the gravy.

8) Discard the veggies from the pan, pour all your drippings through a fat separator, take a couple Tbsp of the fat, pour into the pan along with a Tbsp or so of flour, then add the drippings and some chicken stock (you should have about 1-1/4 cup of stock/drippings mixture) cook until thickened and finish with a squeeze of lemon juice (trust me, it makes a difference) pour into a gravy boat and set aside.

9) Slice the turkey breast, serve on a platter alongside the stuffing and gravy.