

Roast Turkey and Gravy

15 lb	turkey
2 tbsp	olive oil
1	onion, quartered
1	celery stalk, cut in chunks
1	carrot, cut in chunks
1	garlic clove, minced
	freshly ground pepper

Gravy:

2 cups	turkey or chicken broth, low sodium
1 tbsp	corn starch
	freshly ground pepper

- Remove giblets and neck from turkey; reserve for broth.
- Rinse turkey under cold water; pat dry inside and out.
- Chop onion, celery, carrot and garlic. Stuff cavity with vegetable mixture.
- Preheat oven and greased roasting pan in 400°F oven.
- Place turkey, breast side up, in hot roasting pan.
- Roast turkey; basting with pan drippings after 30 minutes, then flip turkey.
- Reduce heat to 350°F and continue cooking; basting every 20 minutes, for another 2-2 ½ hours, or until meat thermometer inserted in thigh registers 170°F and juices run clear when turkey is pierced.
- Transfer to cutting board. Spoon vegetable mixture from cavity into a bowl; set aside. Let turkey stand, uncovered, for 30 minutes before serving. Makes 16 servings.

Gravy:

- Skim off fat from pan juices. Place pan over medium heat; cook for 2 minutes, stirring and scraping up any brown bits from bottom of pan. Gradually whisk in stock, vegetable mixture and pepper.
- Prepare cornstarch slurry; in small bowl, mix together cornstarch with 1 tbsp of water then slowly stir into pan juices. Bring to boil; stirring constantly, until reduced by half, about 10 minutes. Strain into warmed gravy boat.

Recipe by Gary Barone