



Easy Entertaining Citrus Roasted Turkey

- 2 T. butter
- 1 T. olive oil
- 4 T. Pollen Ranch Herbs de Provence Blend
- 1 t. salt
- 1 t. freshly ground black pepper
- 12-15 lb. turkey, thawed, neck and giblets removed
- 2 oranges sliced
- 1 medium onion, cut into wedges
- 5 cups chicken or turkey stock

Cornstarch Slurry:

- 3 T. cornstarch + 3 T. cold water

1. The day before you cook your turkey soften the herbs. In a small saucepan, heat 2 T. butter, 1T. olive oil, 3 T. Pollen Ranch Herbs de Provence Blend, salt and pepper over low to medium heat until the butter is melted. Transfer to small bowl and refrigerate overnight.
2. Remove 1 hour before use, allowing the mixture to soften.
3. Place oven rack on the bottom part of the oven and preheat your oven to 400°F. Rinse turkey with cold water and pat dry with paper towels.
4. Place a rack inside a large roasting pan, and place your turkey on it. Sprinkle 1 T. Pollen Ranch Herbs de Provence Blend into the turkey's cavity. Fill cavity with oranges and onions.
5. Truss the bird by tying the legs together, using butcher's twine.
6. Use your hand to separate the breast meat from the skin of the turkey. Rub a handful of herb butter into the breast meat. Use the rest of the herb butter to coat the turkey.
7. Place the turkey neck and giblets in the roasting pan. Cover the turkey with foil and roast for 20 minutes. Then pour 2-1/2 cups of the broth in the pan and scrape up any browned bits that are stuck to the bottom.

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8. Continue roasting the turkey (with the foil cover) for 40 more minutes.
9. Then turn the oven temperature down to 350°F, remove the foil, and add 1 cup of broth. Put the turkey back in the oven and continue roasting (without the foil cover). Baste continuously with the pan juices, and roast for about another 1-1/2 hours, depending on the size of turkey. (Figure approximately 12 minutes per pound.) The turkey is done when a meat thermometer in the thickest part of the thigh registers 165°F-175°F and the juices run clear when the turkey is pierced.
10. Place the turkey onto a large platter and cover loosely with foil. Let the turkey rest for 20-30 minutes while you make the gravy.
11. For the gravy, strain the juices from the pan through a sieve or a large strainer, discarding the solid pieces. Spoon the fat from the juices and add enough broth to make about 4 cups of liquid.
12. Pour the liquid into a large saucepan along with the cornstarch slurry. Simmer until the gravy is slightly thickened, stirring often, for about 10 minutes. Season with salt and pepper to taste and serve with the turkey.