

Turkey with Stuffing

1 ea. Turkey

Stuffing – Everyone has their favorite. I go traditional, bread, celery, egg, stock.

1 ea. Large carrot, chopped into large chunks

2 ea. Large onions, peeled and rough chopped

2 stalks Celery, rough chopped

1 head Garlic, split cross-ways

Numerous sprigs of fresh Thyme and Sage

Clean, white kitchen towel that you don't mind discarding.

Duck fat (or olive oil if you don't have rendered duck fat lying around)

Chicken stock, at least 3 quarts

Some semi-sweet white wine

Salt and pepper

1. Preheat oven to 425°.
2. Rinse turkey inside and out. Pat dry.
3. Stuff both cavities as you see fit.
4. Place carrot, onion, celery, garlic, and herb sprigs in bottom of roasting pan. Place rack in roasting pan. (Not to endorse other products here but I really dig my large All-Clad roasting pan with heavy duty rack for this process.) Place Turkey in rack.
5. Season surface of turkey with salt and pepper.
6. Soak clean towel with fat/oil. You don't want it dripping, but you want it filled with fat. Drape towel over whole bird. Kiss towel goodbye.
7. Place Turkey in oven, reduce heat to 325°. After 10 minutes, baste with stock. Baste all the time (every ten minutes or so) for the entire cooking process.
8. As you baste, baste over the towel. Baste with excess stock. Occasionally baste with the white wine. Use the juices in the pan alternating with the extra stock and

the white wine. It should become creative and fun, basting the turkey with wine, basting your tongue with wine, assigning basting schedules, forgetting to baste then relaxing about it because you already basted so much and will baste some more and it will be okay.

9. Cook turkey for about 20-25 minutes per pound for larger birds. “The Joy of Cooking” has excellent directions on roasting fowl stuffed and unstuffed, small and large and is an excellent reference for turkey cooking in general. Have a copy on hand for Thanksgiving because you can’t call me. I’m off.
10. About 1 hour before turkey is scheduled to be done, remove towel. Try to wring the great basting liquids out. At this point, you can chew on it, throw it in the laundry, or simply discard.
11. Keep basting.
12. Cook until the thigh meat has an internal temperature of 160°. Remove turkey and allow to rest while you make gravy and get everything else together. Strain all the drippings and save. Discard roasting vegetables.