

MARTHA STEWART

SIMPLE • NATURAL • DELICIOUS



TURKEY 101

from the pages of MARTHA STEWART LIVING

Includes step-by-step instructions for Martha's perfect roast turkey, gravy, and Herbed Bread Stuffing, as well as tips to make carving easy.

* Minimally processed, no artificial ingredients.



“This is my favorite recipe for making a juicy, delectable roast turkey with gravy and stuffing.

Plan carefully, making sure you have the right equipment (a heavy roasting pan; cheesecloth for “basting” the bird as it cooks; and an instant-read thermometer) and sufficient time. You’ll be thrilled with the delicious results.”

Martha Stewart

For recipes and ideas to plan your perfect Thanksgiving, visit www.marthastewart.com/turkey-101

TURKEY 101

Serves 12 to 14
TOTAL COOK TIME: 4 HOURS, PLUS 30 MINUTES TO REST

This recipe is intended for an 18-20 lb. turkey. For smaller or larger turkeys, refer to Basic Roasting instructions on package.

1 THAWING If it has been frozen, place packaged turkey breast-side up on a rimmed baking sheet; refrigerate. Allow one full day of thawing for every four to five pounds of turkey. Let sit at room temperature for 1 hour before cooking.

2 PREPPING Heat oven to 425°F with rack in lowest position. On a clean work surface, remove giblets from the cavity, and rinse turkey inside and out with cold water; pat dry with paper towels. (To use giblets for stock, see our Giblet Stock recipe at marthastewart.com.) Wash hands, utensils, and work surface thoroughly with hot, soapy water. Stir together 1/2 cup melted unsalted butter and 1-1/2 cups dry white wine in a medium bowl. Fold a 17-inch square of cheesecloth into quarters. Immerse cloth in butter mixture and let soak.

3 STUFFING Place your 18-20 lb. turkey, breast side up, on a rack set in a large roasting pan. Fold wing tips under and season cavity with 1 teaspoon each salt and pepper (A). Fill with Herbed Bread Stuffing (recipe on reverse) just before turkey goes into oven (never ahead of time); pack stuffing loosely to allow even cooking and prevent bacterial growth (B). Tie legs together with

kitchen twine (C). Fill neck cavity loosely with stuffing, and fold neck flap under, securing with toothpicks (D). Pat turkey dry, rub all over with softened butter, and season with salt and pepper.

4 ROASTING Cover turkey with cheesecloth; reserve remaining butter mixture for brushing. Place turkey, legs first, in oven and roast 30 minutes, then brush cheesecloth and exposed turkey with butter mixture and reduce temperature to 350°F. Continue roasting, brushing every 30 minutes, for 2 hours more. Discard cheesecloth and rotate pan. Baste turkey with pan juices and continue to roast until skin is golden brown, an instant-read thermometer inserted into the thickest part of thigh (avoiding bone) and center of stuffing reads 165°F, and the juices run clear (about 1 to 1-1/2 hours more). Tent with foil if browning too quickly. If turkey reaches 165°F before the stuffing, spoon stuffing into a buttered baking dish and continue to bake until golden brown and center registers 165°F.

5 SERVING Transfer turkey to a platter and garnish with apples, sage, and chestnuts, if desired. Reserve pan with drippings for gravy. Let turkey stand at room temperature at least 30 minutes before carving.

STUFFING A TURKEY STEP BY STEP



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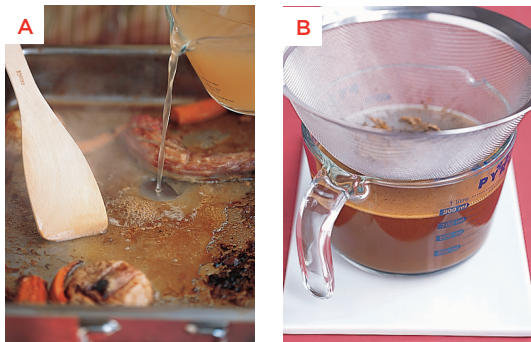
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GRAVY 101

1 PREP JUICES AND STOCK

Reserve 3 tablespoons warm pan drippings and set aside. Carefully pour remaining drippings into fat separator. As liquid cools, the fat will rise and dark drippings will stay at bottom near the spout. Meanwhile, heat 3 cups chicken or turkey stock in a medium saucepan, and keep warm over medium-low heat. (Or see [Giblet Stock recipe at marthastewart.com.](#))



2 DEGLAZE PAN Place reserved roasting pan over two burners. Add 3/4 cup dry white wine and bring to a boil, stirring with a wooden spoon to loosen any browned bits on bottom of pan (A). Remove from heat.

3 MAKE GRAVY Heat reserved 3 tablespoons pan drippings in a medium saucepan over medium heat. Add 3 tablespoons all-purpose flour, whisking briskly to combine, then continue whisking, cooking until fragrant and deep golden brown, about 7 minutes. Whisking vigorously, slowly add hot stock and bring to a boil, then reduce heat to a gentle simmer. Stir in reserved deglazing liquid and defatted pan drippings. Season with salt and pepper. Simmer, stirring occasionally, until gravy has thickened, about 20 minutes. Strain through a fine sieve into a saucepan and keep warm over low heat (B). Season again just before serving.

HERBED BREAD STUFFING

Makes 12 cups

- 12 tablespoons unsalted butter
- 4 onions (2 lbs), peeled and cut into 1/4-inch dice
- 16 celery stalks, cut into 1/4-inch dice
- 10 large fresh sage leaves, chopped, or 2 teaspoons crushed dried sage
- 6 cups homemade or low-sodium canned chicken stock
- 2 loaves stale white bread (about 36 slices), crust on, cut into 1-inch cubes
- 2 teaspoons salt
- 4 teaspoons freshly ground pepper
- 3 cups coarsely chopped flat-leaf parsley leaves (about 2 bunches)
- 2 cups pecans, toasted and chopped (optional)
- 2 cups dried cherries (optional)

1 MELT BUTTER in a large skillet. Add onions and celery and cook over medium heat until onions are translucent, about 10 minutes. Add sage, stir to combine, and cook 3 to 4 minutes. Add 1/2 cup stock and stir well. Cook for about 5 minutes, until liquid has reduced by half.

2 TRANSFER ONION MIXTURE to a large mixing bowl. Add all remaining ingredients, including the remaining stock; mix to combine. Proceed to stuff turkey according to directions on reverse side. Remaining stuffing can be cooked in a buttered 17- by 12-inch baking dish. Cover with parchment-lined foil and bake at 350°F for 25 minutes; then remove foil and continue baking until heated through and top is golden brown, 30 minutes more.

HOW TO CARVE A TURKEY

Our method will keep your turkey looking nice, so you can carve the meat right at the dinner table. Carve one side of the bird first before beginning on the other.

NOTE: Use a flexible and sharp 10-inch slicing knife (not serrated). Hold turkey steady with your hand—protected from heat by a clean kitchen towel—or a carving fork.

1 SLICE BETWEEN LEG AND BREAST just to separate skin (A).

2 WORKING TOWARD CENTER OF BIRD, slice breast meat vertically about 3/4 inch thick, leaving slices intact or transferring them to a platter (B).

3 CUT THROUGH LEG JOINT partially, then twist drumstick with your hand to remove, keeping thigh intact. Slice off thigh meat (C).

4 CUT THROUGH WING JOINT partially, then twist to remove wing (D).

CARVING A TURKEY STEP BY STEP

