



INGREDIENTS

- 1 10lb. turkey
- 1 quartered lemon
- 1 quartered orange
- 2 sprigs of rosemary
- Bouquet of thyme
- 1 cup of soft butter
- 2 TBSP of herbes de province
- 3 chopped carrots
- 2 chopped sweet onion
- 3 chopped celery stalks
- 4 TBSP of olive oil
- ½ cup of melted butter
- ½ cup of white wine
- 1 TBSP of AP flour
- 1 cup of chicken stock
- ½ cup of white wine
- 2 cups of prepackaged chestnut

NOTES

Turkey cooking time is approximately 20 minutes per lb. at 375DF.



ROASTED TURKEY

By Caterina Romano's kitchen

DIRECTIONS

1. Remove turkey from fridge and bring to room temperature. Remove the neck and giblets. Season the cavity of the bird with kosher salt.
2. Stuff the inside of the turkey with the lemon, orange wedges, rosemary and thyme.
3. Gently separate the skin from the breast by running your fingers in between. Be gentle as to not break the skin.
4. Place the soft butter in a mixing bowl. Add the herbes de province and using your hands combine the ingredients.
5. Using your fingers, stuff the butter mixture under the skin pushing close to the centre of the breast. Brush the outside of the turkey with left over butter.
6. Spray your turkey roasting pan with cooking spray. Add the carrots, onion and celery. Season with salt & pepper and drizzle with olive oil and mix.
7. Season the outside of the turkey with salt & pepper. Drizzle with olive oil. Place a thermometer between the breast and thigh, making sure it doesn't touch the bone.
8. Preheat the oven to 350 DF.
9. Combine the melted butter and wine. Immerse the cheese cloth in the butter wine mixture. Place the cheese cloth over the turkey.
10. Bake in oven for 2 ½ hours or until the internal temperature reaches 165 DF. After 2 hours, remove the cheese cloth.
11. Once cooked, cover the turkey with the cheese cloth, aluminum foil and kitchen towels and allow to rest for 2 hours.
12. With the cooked vegetables, add the flour, wine and chicken stock. Bring to a boil and reduce to the preferred thickness. Strain the gravy mixture into a saucepan.
13. In a frying pan, add and heat 1 TBSP of clarified butter over medium heat. Add the chestnuts to the pan and sauté them for 3-4 minutes.
14. Carve the turkey, serve with side of chestnuts, gravy or Cranberry sauce.

ENJOY THE ROASTED TURKEY