

# Savory Roast Turkey

8  
SERVES

6 oz.  
PORTION SIZE

2 hrs.  
TIME



## **Chef Jimmie Jackson** WESTMINSTER COMMUNITIES OF FLORIDA

Turkey and gravy — staples of traditional Thanksgiving dinner — mean a lot to me. I was always mesmerized watching my mom prepare a large stuffed bird. She would put the turkey in to roast and baste it hourly until it was a wonderful golden brown on the outside, yet still juicy on the inside. Mom put just as much loving attention into the gravy, making sure not to miss any of the rendering, and browning the roux to bring out the most flavor. What I love best about Thanksgiving is that it reminds us to give thanks for loved ones and dear friends and to give to those that are less fortunate.



# Savory Roast Turkey

8

SERVES

6 oz.

PORTION SIZE

2 hrs.

TIME

## Ingredients

Turkey, 8 lbs., thawed

½ cup Butter, softened

1 tsp. Salt

1 tsp. Black pepper, freshly ground

Aluminum foil

6 cups Chicken stock

- Step 1* Preheat oven to 325 F. Place rack in the lowest position of the oven.
- Step 2* Remove the turkey neck and giblets. Rinse the turkey, then pat dry with paper towels.
- Step 3* Place the turkey on a rack in the roasting pan, with the breast facing up. Rub the skin with the softened butter. Season with salt and pepper. Make a tent out of the aluminum foil, and position tent over the turkey.
- Step 4* Place turkey in oven. Pour 2 cups of chicken stock into bottom of the roasting pan. Bake in oven.
- Step 5* Every 30 minutes, baste turkey all over with the juices from the bottom of the pan. Whenever the dripping evaporate, add stock to bottom of roasting pan to moisten them, adding 1-2 cups at a time.
- Step 6* After 1 hour, remove aluminum foil. Continue to roast until a meat thermometer inserted in the thickest part of the thigh reads 165 degrees, about 1 hour.
- Step 7* Transfer the turkey to a large cutting board. Let it rest at least 20-30 minutes before carving. Reserve pan drippings for gravy.



Westminster  
Communities  
of Florida

Westminster Communities of Florida is a fiscally strong, faith-based, not-for-profit organization. We offer active, maintenance-free living with the assurance of a full continuum of healthcare services. To learn more visit [www.WestminsterCommunitiesFL.org](http://www.WestminsterCommunitiesFL.org).

## Celebrate Westminster Thanksgiving

# Homemade Turkey Gravy

8	2 oz.	20 mins.
SERVES	PORTION SIZE	TIME



### **Chef Jimmie Jackson** WESTMINSTER COMMUNITIES OF FLORIDA

Turkey and gravy — staples of traditional Thanksgiving dinner — mean a lot to me. I was always mesmerized watching my mom prepare a large stuffed bird. She would put the turkey in to roast and baste it hourly until it was a wonderful golden brown on the outside, yet still juicy on the inside. Mom put just as much loving attention into the gravy, making sure not to miss any of the rendering, and browning the roux to bring out the most flavor. What I love best about Thanksgiving is that it reminds us to give thanks for loved ones and dear friends and to give to those that are less fortunate.



# Homemade Turkey Gravy

8                      2 oz.                      20 mins.  
SERVES                      PORTION SIZE                      TIME

## Ingredients

### Turkey Drippings

6 cups    Chicken stock

6 tbsp.    Butter

1½ cups    Flour

- Step 1*    Pour turkey drippings from roasting pan into a large measuring container. Let rest until fat comes to the top.
- Step 2*    Spoon off most of the fat and discard.
- Step 3*    Add enough stock to measuring container to equal 7 cups of stock and drippings combined.
- Step 4*    Place the turkey roasting pan on the stove, over medium heat. To the roasting pan, add the butter and scrape up the fond that is stuck to the bottom of the pan.
- Step 5*    Add flour to the pan. Whisk everything together to form a roux (a paste of flour and butter). Continue to whisk until the roux is dark brown color and fragrant.
- Step 6*    Add stock/dripping mixture to the roux. Whisk to combine.
- Step 7*    Raise heat to high. Bring the liquid to a boil, while still stirring. Once at a boil, reduce heat to medium. Stir occasionally until the gravy thickens.
- Step 8*    Once the gravy is thickened, serve immediately. Adjust salt and pepper to taste.