Celebrate Westminster Thanksgiving

Savory Roast Turkey

2 hrs. 8 6 oz. **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.



Savory Roast Turkey

8	6 oz.	2 hrs.
SERVES	PORTION SIZE	TIME

Ingredients		Step 1	Preheat oven to 325 F. Place rack in the lowest position of the oven.	
Turkey, 8 lbs., thawed		Step 2	Remove the turkey neck and giblets. Rinse the turkey, then pat dry with paper towels.	
½ cup	Butter, softened		ury with paper towers.	
1 tsp.	Salt	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	
1 tsp.	Black pepper, freshly ground	salt and pepper. Make a tent out of the aluminum foil, and position tent over the turkey.		
Alumin	ım foil			
6 cups	Chicken stock	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	

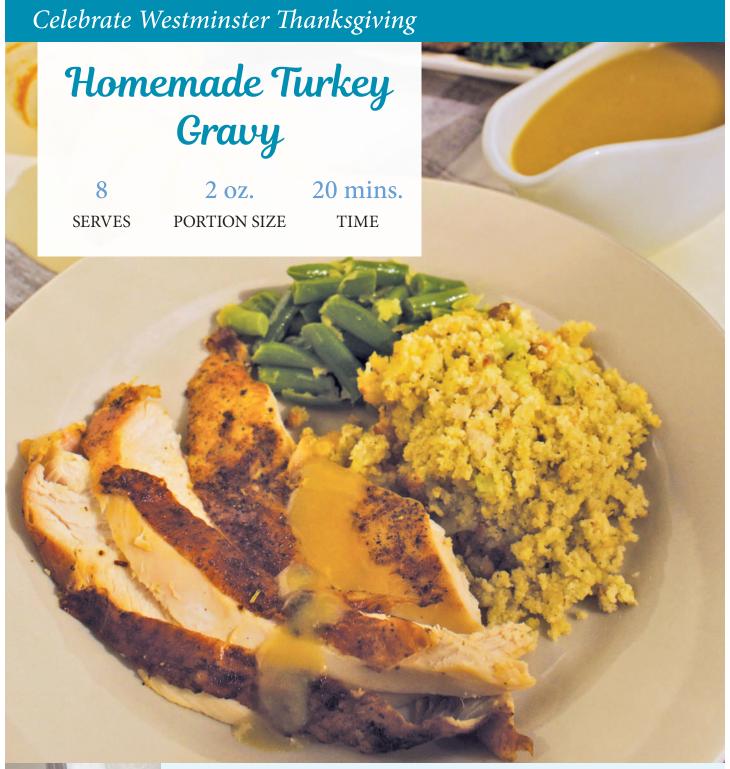
After 1 hour, remove aluminum foil. Continue to roast until Step 6 a meat thermometer inserted in the thickest part of the thigh

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.

reads 165 degrees, about 1 hour.



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Homemade Turkey Gravy

8	2 oz.	20 mins.
SERVES	PORTION SIZE	TIME

Ingredients

Turkey Drippings

6 cups Chicken stock

6 tbsp. Butter

1¹/₂ 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.



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