

Emeril's Day Spring Farms Heritage Turkey With Mustard Herb Gravy

For a video of Jessie cooking Day Spring Farms Turkeys with Emeril on last years Thanksgiving special please see the following website:

<http://planetgreen.discovery.com/food-health/emiril-turkey-mustard-gravy.html>

Yield: 10 to 12 servings

Ingredients:

1 (10- to 12-pound) turkey
2 1/2 teaspoons salt
1 1/4 teaspoon ground black pepper
1 medium yellow onion, coarsely chopped
1 carrot, peeled and coarsely chopped
1 rib celery, coarsely chopped
5 sprigs fresh thyme (or 1/2 teaspoon dried thyme)
1 bay leaf
1 stick unsalted butter, at room temperature
4 tablespoons olive oil
1/3 cup chopped flat leaf parsley
2 tablespoons chopped thyme
2 tablespoons chopped sage
2 teaspoons chopped rosemary
1 cup turkey stock for basting, recipe follows
1 recipe Mustard Herb Gravy, recipe follows

Method:

Position rack in the lower third of oven and preheat the oven to 425 degrees F. Fit a roasting rack inside a roasting pan.

Transfer the turkey to the kitchen sink and remove its wrapping. Using your hands, remove the neck, gizzards, heart, and liver usually found in a small paper or plastic bag inside the cavity. Save for making turkey stock.

Rinse the turkey well inside and out under cold running water. Pat dry inside and out with paper towels and transfer the turkey breast side up to the rack in the roasting pan.

Season the inside of the turkey with 1/2 teaspoon of the salt and 1/2 teaspoon of the black pepper and stuff the cavity of the turkey with the onion, carrots, celery, thyme sprigs, and bay leaf.

Using kitchen twine, tie the ends of the turkey's legs together so that it looks as if it is trying to cross its legs.(I don't find this necessary.)

Combine butter, olive oil, parsley, sage, rosemary, 1 1/2 teaspoons salt, and 1/2 teaspoon black pepper in a bowl and mix until smooth. Use your hands to rub the butter mixture

evenly over the entire turkey. Transfer the turkey to the oven and bake, uncovered, for 30 minutes.

Reduce the oven temperature to 325 degrees F (Emeril says 350, but we do 325) and, with oven mitts or potholders, carefully remove the roasting pan from the oven. Using a baster, baste the top of the turkey evenly with 1/3 cup of the turkey broth.

Return the turkey to the oven and cook for an additional 1 3/4 to 2 hours** (cooking time varies based on weight of turkey), basting twice more during this cooking time with an additional 1/3 cup of turkey broth. If the turkey begins to look too browned, cover the top loosely with aluminum foil until it is done. **REMEMBER THIS IS A PASTURE RAISED TURKEY AND IT SHOULD NOT BE OVERCOOKED OR IT WILL BE TOUGH. WE ROAST OURS TO A INTERNAL TEMP. OF 152 SINCE THE MEAT CONTINUES TO COOK AFTER REMOVED FROM OVEN.**

After 1 3/4 to 2 hours, the turkey should be a nice golden brown color, and the juices should run clear when you insert the tip of a knife at the joint of the leg and thigh. Carefully remove the roasting pan from the oven and cover the turkey loosely with aluminum foil. Let the turkey sit for 20 to 30 minutes before carving. Save the drippings in the pan if you plan to make gravy.

Transfer the turkey to a carving board and carve the turkey-then serve.