



# LEMON HERB TURKEY WITH BAY BUTTER AND GRAVY

WINE PAIRING-2024 SÉMILLON



## INSTRUCTIONS

### INGREDIENTS

2 sticks unsalted butter, softened  
flaky sea salt  
6 fresh bay leaves  
1 bunch fresh rosemary, stems removed  
1 turkey (14 to 16 lbs), preferably  
heritage, neck and giblets reserved for  
stock, patted dry  
Peeled zest of 2 lemons, plus 3 whole  
lemons  
1 bunch fresh thyme  
2 heads garlic, halved crosswise  
3 cups turkey stock or low-sodium  
chicken broth, plus more if needed  
Freshly ground pepper

### PREP TIME

Prep | 30 MINS

Total Time | 3 HRS 45 MINS

- 01** In a bowl, combine butter and 3 tablespoons salt. Lightly pound bay leaves and two-thirds of rosemary in a mortar-and-pestle (or roll over a few times in a sealed plastic bag with a rolling pin), keeping leaves intact
- 02** Using your fingers, separate turkey skin from breasts and legs. Rub half of butter mixture under skin. Tuck bay-rosemary mixture and lemon zest evenly under skin. Season both cavities with salt; stuff with all but 3 sprigs thyme and all but 3 sprigs remaining rosemary. Rub outside of turkey all over with remaining butter mixture. Transfer turkey to a roasting pan lined with a rack and refrigerate, uncovered, at least 24 hours and up to 2 days. Bring to room temperature 1 to 2 hours before roasting.
- 03** Preheat oven to 350°F, with rack in lower third. Prick whole lemons all over with the tines of a fork. Stuff 2 lemons into larger cavity, along with 1 head garlic; tie legs with kitchen twine. Stuff remaining lemon into neck cavity. Pour 1 cup stock into pan. Add remaining 1 head garlic.
- 04** Roast turkey 1 hour. Continue roasting, basting every 20 minutes, until a thermometer inserted in thickest part of thigh (near but not touching bone) registers 165°, 1 hour, 30 minutes to 2 hours, 30 minutes more, depending on size. If pan becomes dry during roasting, add more stock, 1/2 cup at a time. Transfer turkey to a carving board or platter; let stand at least 20 minutes before carving.
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