

# Roast Turkey and Gravy Recipes (Gordon Ramsey)

Serving: 8-10 | Prep: 30 min | Cooking: 180 min

## Ingredients:

Free Range Turkey	12.1 lbs
Salt & Pepper	2 pinches
Brown Onions	2
Lemon	1
Garlic	3 cloves
Bay Leaves	6
Fresh Parsley	1 small bunch
Olive Oil	2 glugs
Smoked Bacon Strips	8
Soft Butter	13 oz
Small Lemons	2
Garlic Bulb	1
Olive Oil	1 tablespoon

## Method:

- 1 . Preheat oven to 425°F
- 2 . To prepare the herbed butter, put the butter into a large bowl & season with salt and pepper.
- 3 . Add 1 glug of Olive oil and mix well.
- 4 . Add the Lemon zest and juice of 2 small Lemons, crushed Garlic Cloves and chopped Parsley.
- 5 . Mix well to combine.
- 6 . Make sure the giblets have been removed from the turkey cavity.
- 7 . Season the cavity well with salt and pepper, stuff with the onions – peeled and halved, 1 Lemon – halved, Garlic bulb – halved and 2 Bay leaves.
- 8 . With your hands, loosen the skin on the breast from both ends of the bird so that you will be able to stuff the flavored butter underneath it, making sure you keep the skin intact.
- 9 . Repeat with the skin on the legs – from the lower side of the breast feel your way under the skin and out towards the leg, loosening the gap.

- 10 . Stuff half the butter mix into the opened spaces under the skin. From the outside of the skin, gently massage the butter around the breasts so that the meat is evenly covered.
- 11 . Finally, insert the rest of the Bay leaves under the skin of the breasts.
- 12 . Place the bird in a large roasting tray, breast side up. Spread the rest of the butter all over the skin.
- 13 . Season well with salt and pepper, then drizzle with a little olive oil. (If preparing a day ahead, cover the turkey with foil and refrigerate at this stage.)

#### Cooking:

- 1 . Preheat the oven to 425°F.
- 2 . Roast the turkey in the hot oven for 10-15 minutes.
- 3 . Take the tray out of the oven, baste the bird with the pan juices
- 4 . Layer with the bacon strips over the breast to keep it moist.
- 5 . Baste again.
- 6 . Lower the setting to 350°F and cook for about 2.5 hours.
- 7 . Test whether your turkey is cooked, insert a skewer into the thickest part of the leg and check that the juices are running clear, rather than pink.
- 8 . Transfer the turkey to a warmed platter and Leave the turkey to rest in a warm place for at least 45 minutes.
- 9 . Serve the turkey with the piping hot gravy, stuffing and accompaniments.

#### Christmas Turkey Gravy Recipe

Serving: 1 jug | Prep: 15 min | Cooking: 20 min

#### Ingredients:

Streaky Bacon Strips	6
Medium Onion	1
Lemon	1
Turkey Trimmings	
Fresh Rosemary	3
Tomatoes	3

Medium Dry Cider	1Liter
Chicken Stock	20 Ounces
Salt & Pepper	2 Pinches

#### Method:

- 1 . Transfer the cooked turkey to a platter to rest.
- 2 . Drain off most of the fat from the roasting pan & place the pan on the stove on a medium – high temperature.
- 3 . Add chopped the bacon to the roasting pan and fry for a few minutes.
- 4 . This can either be the rashers you cooked with your turkey or new rashers.
- 5 . Chop the onions and lemon that were stewed with the Turkey, and add to the tray.
- 6 . Add 2 rosemary sprigs and chopped tomatoes. Cook for 2 minutes. Add the Turkey wings – the wings, parson’s nose parson, the neck, etc – and fry for a few more minutes.
- 7 . Pour in the cider and boil for a few minutes.
- 8 . Add the juices from the resting turkey and simmer to reduce the liquid by half.
- 9 . Pour in the stock, return to the boil, then reduce the heat slightly.

#### Cooking:

- 1 . Using a potato masher, crush the vegetables in the tray.
- 2 . Simmer for 15 minutes, stirring occasionally, until reduced again by a third.
- 3 . Take off the heat.
- 4 . Strain the gravy through a sieve into a saucepan, pressing down on the solids in the sieve with a ladle to extract as much of the flavorful juice as possible.
- 5 . Add a fresh sprig of rosemary to the pan, and then turn off the heat and leave to infuse for a few minutes.
- 6 . Before serving, remove the rosemary, season to taste and reheat the gravy. Coarsely crush the walnut pieces using a pestle and mortar and then tip into a warmed gravy jug.
- 7 . Pour the piping hot gravy on top and serve at once.