

## Herb Butter Turkey

Serves 8

**Roasting time: about 3 hours**  
**Standing time: 30 minutes**

### GRAVY BASE

- 30 g unsalted butter
- 900 g turkey necks and/or wings
- 2 C diced onions
- 1 C diced peeled carrots
- 1 C diced celery
- 1,425 ml chicken broth

### TURKEY:

- 225 g butter, room temp, divided
- 2 tsp minced fresh thyme plus 15 fresh thyme sprigs
- 2 tsp minced fresh tarragon plus 5 large fresh tarragon sprigs
- 2 tsp minced fresh rosemary plus 5 fresh rosemary sprigs
- 2 tsp minced fresh sage plus 5 fresh sage sprigs
- 6.3 to 8 kg turkey
- 950 ml chicken broth, divided
- 32 g all-purpose flour

### GRAVY BASE:

1. Melt **butter** in heavy large deep skillet over high heat.
2. Add **turkey necks and/or wings** and sauté until deep brown, **about 15 minutes**.
3. Add **onions, carrots, and celery** and sauté until vegetables are deep brown, **about 15 minutes**.
4. Add 1.4 liters **chicken broth** and bring to boil. Reduce heat to medium-low and **simmer uncovered 45 minutes**, stirring occasionally.
5. Pour gravy base through strainer set over 950 ml measuring cup, pressing on solids to extract liquid. If necessary, add enough chicken broth to gravy base to measure 950 ml.  
*(Gravy base can be prepared 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep chilled. Rewarm before using.)*

### TURKEY:

6. Mix 113 g **butter** and all minced **herbs** in small bowl; season herb butter with **salt and pepper**. Transfer 2 generous T to another small bowl and reserve for gravy; let stand at room temperature.
7. Preheat to **220°C**.
8. Rinse **turkey** inside and out; pat dry. Starting at neck end, slide hand between skin and breast meat to loosen skin. Rub 56 g **herb butter** over breast meat under skin. Place turkey on rack set in large roasting pan. Sprinkle main cavity generously with **salt and pepper**. Place 56 g **plain butter** and all **fresh herb sprigs** in main cavity. Tuck wing tips under. Tie legs together loosely. Rub remaining herb butter over outside of turkey. Sprinkle turkey generously with **salt and pepper**.
9. Place turkey in oven and **roast 20 minutes**. **Reduce oven temperature to 180°C**. Roast turkey **30 minutes**; pour 240 ml **broth** over and add 14 g plain butter to roasting



pan. Roast turkey another **30 minutes**; baste with pan juices, then pour 240 ml **broth** over and add 14 g butter to pan.

10. Cover turkey loosely with foil. Roast turkey until thermometer inserted into thickest part of thigh registers **79°C**, basting with pan juices and adding 240 ml **broth** and 14 g **butter** to pan **every 45 minutes**, about 1 hour 45 minutes longer. Transfer turkey to platter; **let stand 30 minutes** (internal temperature will rise 5 to 10 degrees).

#### **FOR GRAVY:**

11. Strain pan juices into bowl; whisk in gravy base.
12. Melt reserved 28 g **herb butter** in heavy large saucepan over medium heat
13. Add **flour** and whisk constantly until roux is golden brown, **about 6 minutes**.
14. Gradually add pan juice-gravy base mixture; increase heat and whisk constantly until gravy thickens, boils, and is smooth.
15. Reduce heat to medium; boil gently until gravy is reduced to about 1 liter, whisking often, about 10 minutes. Season gravy with **salt** and **pepper**.

<https://www.bonappetit.com/recipe/tom-colicchio-s-herb-butter-turkey>