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APPLE-SHALLOT ROASTED TURKEY

Intermediate Lifestyle

Ingredients (turkey)

- 1 10-12 pound turkey
- 2 TBS canola oil
- 2 TBS chopped fresh parsley, plus 3 sprigs
- 1 TBS chopped fresh sage, plus 3 sprigs
- 1 TBS chopped fresh thyme, plus 3 sprigs
- 1 TSP kosher salt
- 1 TSP freshly ground pepper
- 1-1/2 lbs. Shallots, peeled and halved lengthwise, divided
- 3 cups water, plus more as needed

Ingredients (cider gravy)

- 4 cups Turkey Giblet stock (or reduced-sodium chicken broth)
- 3 TBS all-purpose flour
- 1-1/4 cups apple cider
- 2 TBS cider vinegar
- 1/4 TSP salt
- Freshly ground pepper, to taste

Instructions

1. Position rack in lower third of oven; preheat to 475°.
2. Remove giblets and neck from turkey cavities and reserve for making Turkey Giblet Stock. Place the turkey, breast-side up, on a rack in a large roasting pan; pat dry with paper towels.
3. Combine oil, chopped parsley, sage, thyme, salt and pepper in a small bowl. Rub the herb mixture all over the turkey, under the skin and onto the breast meat. Place herb sprigs, 6 shallot halves and apple in the cavity. Tuck the wing tips under the turkey. Tie the legs together with kitchen string. Add 3 cups water to the pan.
4. Roast the turkey until the skin is golden brown, 45 minutes. Remove the turkey from the oven. If using a remote digital thermometer, insert it into the deepest part of the thigh, close to the joint. Cover just the breast with a double layer of foil, cutting as necessary to fit. Scatter the remaining shallots in the pan around the turkey. Reduce oven temperature to 350° and continue roasting until the thermometer (or an instant-read thermometer inserted into the thickest part of the thigh without touching bone) registers 165°, 1 to 1-3/4 hours more. If the pan dries out, tilt the turkey to let juices run out of the cavity into the pan and add 1 cup water.
5. Transfer the turkey to a serving platter (reserve pan juices and shallots) and tent with foil. Make Cider Gravy (see below). Let the turkey rest for 20 minutes. Remove the string and carve.

Instructions (gravy)

1. When you remove the turkey from the roasting pan, leave the roasted shallots behind. Skim off any visible fat from the pan juices.
2. Whisk 1/2 cup Turkey Giblet Stock (or chicken broth) and flour in a small bowl until smooth; set aside.
3. Set the roasting pan over two burners on medium-high heat. Add cider and vinegar; bring to a boil and cook, scraping up the browned bits from the pan, until the liquid is reduced by about half, 6 to 8 minutes. Add the remaining 3-1/2 cups stock (or broth). Increase heat to high; return to a boil, whisking often. Boil until the liquid is reduced by about half, 8 to 12 minutes.
4. Whisk the reserved flour mixture into the pan. Boil, whisking constantly, until the gravy is thickened, 1 to 3 minutes. Remove from the heat and pour the gravy through a fine sieve into a large measuring cup. (Discard the solids.) Season with salt and pepper.

Portion-Per-Serving Information: (Yields 12 servings) Serving = 3 oz. Turkey + 3 TBS Cider Gravy = 1 P