



for Thanksgiving

"Rub with Love" Spice Rubbed Turkey with Sage Gravy

Main Dish

Source: Chef Tom Douglas

Ingredients:

- One 15 pound turkey
- 2 shallots, halved
- ½ orange, quartered
- 6 tablespoons room temperature butter plus 4 tablespoons melted butter
- ¼ cup plus 2 tablespoons minced sage
- Kosher salt and freshly ground black pepper
- ½ cup Tom Douglas Rub with Love Turkey Rub, or more as needed
- ½ cup all purpose flour
- 4 cups chicken or turkey stock

Method:

1. Preheat the oven to 350°F.
2. Remove the cavity fat and clean out the cavity (reserving the neck for stock if desired), then rinse the turkey and pat dry. Place the turkey on a rack in a roasting pan and put the shallots and orange inside the cavity.
3. In a small bowl, mash the 6 tablespoons room temperature butter with ¼ cup of the sage and season with salt and pepper to taste.
4. Starting from the cavity end of the turkey and using your fingers, carefully separate the skin from the breast meat. Gently rub the sage butter under the skin evenly coating the breast. Brush the turkey with some of the melted butter. Pat the rub all over the turkey, including a few teaspoons in the cavity.
5. Place the turkey in the oven and roast for about 2½ to 3 hours total time. After the first hour of roasting, start basting the turkey with any remaining melted butter and the drippings in the pan, using a bulb baster to avoid disturbing the crust. Continue to roast the turkey, basting every ½ hour. If turkey is browning too much, tent with foil. The turkey is done when a meat thermometer inserted in the thickest part of the thigh reads 165° to 170°F.
6. Remove the turkey from oven, transfer to a platter, and allow to rest, tented with foil, for about 20 minutes.
7. While the turkey is resting, make the gravy. To make the gravy, pour the juices and drippings out of the pan into a tall container. Let cool 10 minutes, then skim

the fat from juices, reserving $\frac{1}{4}$ cup of fat. Put the $\frac{1}{4}$ cup fat back into the roasting pan (reserving the juices) and straddle the pan over two burners on medium heat. Sprinkle the flour into the pan and whisk it into the fat. Cook 2 minutes, stirring and scraping up the browned bits on the bottom of the pan with your whisk. Add $\frac{1}{2}$ cup of the stock and whisk well to combine. Gradually add the rest of the stock, about $\frac{1}{2}$ cup at a time, and the reserved defatted juices. Also, add any juices that have collected around the turkey while it is resting. Simmer the gravy 10 minutes. Season carefully with salt and pepper or with more turkey rub, but taste as you season because there will already be some salt in the gravy from the spice rub that was in the roasting pan. Pour the gravy into a gravy boat.

8. Carve the turkey and serve with the gravy. If desired, pass more rub at the table to sprinkle lightly on the sliced meat.