

# COOK'S

ILLUSTRATED

---

## ROAST TURKEY WITH GIBLET PAN GRAVY

---

*Serves 18 to 20. Published November 1, 1995.*

### INGREDIENTS

- 1** turkey , large (18-20 pounds gross weight), rinsed thoroughly, giblets, neck and tail piece removed and reserved
- 1** cup table salt or 2 cups kosher salt
- 1** bay leaf
- 3** medium onions , chopped coarse
- 1 1/2** medium carrots , chopped coarse
- 1 1/2** medium ribs celery , chopped coarse
- 6** sprigs fresh thyme
- 1** tablespoon unsalted butter , melted, plus extra for brushing and basting turkey
- 3** tablespoons cornstarch

### INSTRUCTIONS

- 1.** 1. Place turkey in large stockpot or clean bucket. Add 2 gallons water and salt. Refrigerate or set in very cool (40 degrees or less) spot for 8 hours.
- 2.** 2. Remove turkey from salt water and rinse both cavities and skin under cool running water for several minutes until all traces of salt are gone.
- 3.** 3. Meanwhile, reserving liver, put giblets, neck, and tail piece, bay leaf, and one-third each of onions, carrots, celery, and thyme in large saucepan. Add 6 cups water and bring to simmer, skimming foam from surface as necessary. Bring to boil, then simmer, uncovered, to make a flavorful broth, about 1 hour (add reserved liver during last 5 minutes of cooking). Strain broth (setting giblets, neck, and tail aside), cool to room temperature, and refrigerate until ready to use. (You should have about 1 quart of broth.) Remove meat from neck and tail, cut giblets into medium dice, and refrigerate until ready to use.
- 4.** 4. Heat oven to 250 degrees. Toss another third of the onions, carrots, celery, and thyme with 1 tablespoon butter and place in body cavity. Bring turkey legs together and perform simple truss; by using the center of a five foot length of cooking twine, tie the legs together at the ankles. Run the twine around the thighs and under the wings on both sides of the bird, pulling tightly. keeping the twine pulled snug, tie a firm knot around the excess flesh at the neck of the bird. Snip off excess twine.
- 5.** 5. Scatter remaining vegetables and thyme in roasting pan; pour 1 cup water over vegetables. Set heavy-duty V-rack, adjusted to widest setting, in pan. Brush entire breast side of turkey with butter, then place turkey, breast side down, on V-rack. Brush entire back side of turkey with butter.
- 6.** 6. Roast 3 hours, basting back side every hour or so and adding small quantities of water if vegetables look dry. Remove pan from oven (close oven door); baste with butter. With wad of paper toweling in each hand, turn breast side up. Continue to roast 1 hour, basting once or twice. With turkey still in oven, increase oven temperature to 400 degrees; roast until skin has browned and internal temperature of legs and breast registers about 165 degrees, about 1 hour longer. Transfer turkey to platter; let rest 20 to 30 minutes.
- 7.** 7. Meanwhile, strain pan drippings into large saucepan (discard solids) and skim fat. Return roasting pan to stove and place over two burners set on medium heat. Add reserved broth to roasting pan, and using wooden spoon, stir to loosen brown bits. When juices start to simmer, strain into saucepan containing pan drippings along with reserved giblets; bring to boil. Mix cornstarch with 3 tablespoons

water and gradually stir into pan juices. Bring to boil; simmer until sauce thickens slightly. Carve turkey; serve sauce passed separately.

---



America's Test Kitchen is a 2,500-square-foot kitchen located just outside of Boston. It is the home of Cook's Country and Cook's Illustrated magazines and is the workday destination for more than three dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of brands that offer the best value and performance. You can watch us work by tuning in to America's Test Kitchen ([www.americastestkitchen.com](http://www.americastestkitchen.com)) on public television.