



Clementine-Salted Turkey with Redeye Gravy

READY IN



45 min.

SERVINGS



16

CALORIES



307 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 6 tablespoons all purpose flour
- ☐ 1 teaspoon pepper black freshly ground
- ☐ 0.3 cup coarse kosher salt
- ☐ 2 cups freshly coffee brewed
- ☐ 4 ounces country ham smoked thick-cut cut into 1/4-inch dice
- ☐ 3 tablespoons tangerines ; peel ; fruit wrapped chilled finely grated ()
- ☐ 6 cups low-salt chicken broth divided ()
- ☐ 2 large onions quartered
- ☐ 20 pound turkey dry rinsed for turkey stock

- ☐ 16 servings turkey stock
- ☐ 0.5 cup butter unsalted room temperature (1 stick)

Equipment

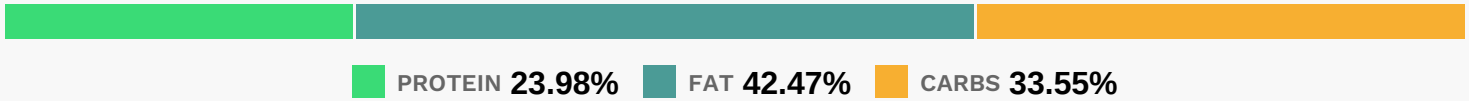
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ roasting pan
- ☐ aluminum foil
- ☐ measuring cup

Directions

- ☐ Rub salt and clementine peel together in small bowl.
- ☐ Sprinkle some seasoned salt in main and neck cavities of turkey.
- ☐ Place turkey in large roasting pan. Reserve 2 teaspoons clementine salt for roasting; sprinkle remaining salt all over turkey. Cover pan with plastic wrap and refrigerate turkey overnight.
- ☐ Rinse turkey thoroughly inside and out; pat dry. Rinse large roasting pan and wipe dry.
- ☐ Place rack in pan; place turkey on rack and let stand uncovered at room temperature 1 hour.
- ☐ Set rack at lowest position in oven and preheat to 375°F. Tuck turkey wing tips under.
- ☐ Cut 6 clementines into quarters (reserve remaining clementines for another use). Stuff cut clementines and onions into main cavity. Tie legs together loosely.
- ☐ Spread butter all over turkey.
- ☐ Sprinkle with 1 teaspoon pepper and reserved 2 teaspoons clementine salt.
- ☐ Pour 3 cups chicken broth into pan.
- ☐ Roast turkey 45 minutes; baste with pan juices. Reduce oven temperature to 350°F. Roast turkey until instant-read thermometer inserted into thickest part of thigh registers 165°F, basting occasionally with pan juices, adding more broth to maintain liquid level, and covering loosely with foil if browning too quickly, about 3 3/4 hours.

- ☐ Transfer turkey to platter; tent with foil and let rest 30 to 45 minutes (internal temperature will rise 5 to 10 degrees).
- ☐ Pour juices from roasting pan into large measuring cup. Spoon off fat that rises to surface into 1-cup measuring cup.
- ☐ Add enough Turkey Stock to degreased pan juices to measure 5 cups. If necessary, add enough fat reserved from Turkey Stock to fat from pan juices to measure 1/2 cup.
- ☐ Heat 1/2 cup fat in heavy large saucepan over medium-high heat.
- ☐ Add ham and sauté 3 minutes.
- ☐ Whisk in flour; cook 1 minute.
- ☐ Whisk in 5 cups broth mixture and coffee. Boil until gravy is reduced to 6 1/2 cups, about 15 minutes. Season to taste with pepper.
- ☐ Serve turkey with gravy.

Nutrition Facts



Properties

Glycemic Index: 8.38, Glycemic Load: 1.95, Inflammation Score: -4, Nutrition Score: 11.626521841339%

Flavonoids

Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg
Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg
Isorhamnetin: 0.94mg, Isorhamnetin: 0.94mg, Isorhamnetin: 0.94mg
Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg
Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg
Quercetin: 3.82mg, Quercetin: 3.82mg, Quercetin: 3.82mg, Quercetin: 3.82mg

Nutrients (% of daily need)

Calories: 306.65kcal (15.33%), Fat: 14.35g (22.07%), Saturated Fat: 6.06g (37.9%), Carbohydrates: 25.5g (8.5%),
Net Carbohydrates: 25.03g (9.1%), Sugar: 10.21g (11.34%), Cholesterol: 36.69mg (12.23%), Sodium: 3283.02mg
(142.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 11.85mg (3.95%), Protein: 18.23g (36.46%), Vitamin
B3: 10.76mg (53.81%), Vitamin B2: 0.57mg (33.52%), Selenium: 15.23µg (21.76%), Potassium: 743.99mg (21.26%),
Phosphorus: 206.67mg (20.67%), Vitamin B6: 0.41mg (20.37%), Copper: 0.38mg (18.82%), Vitamin B1: 0.28mg
(18.47%), Folate: 38.2µg (9.55%), Iron: 1.66mg (9.2%), Zinc: 1.12mg (7.48%), Magnesium: 28.89mg (7.22%), Vitamin A:
203.74IU (4.07%), Manganese: 0.07mg (3.71%), Vitamin C: 2.58mg (3.13%), Calcium: 30.26mg (3.03%), Vitamin E:
0.37mg (2.47%), Vitamin B12: 0.15µg (2.43%), Vitamin K: 2.08µg (1.98%), Fiber: 0.47g (1.88%), Vitamin B5: 0.15mg
(1.54%), Vitamin D: 0.16µg (1.04%)