



Sage Butter-Roasted Turkey with Cider Gravy

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



270 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 2 tablespoons all purpose flour
- ☐ 0.8 cup apple juice fresh refrigerated
- ☐ 2 tablespoons applejack brandy (apple brandy)
- ☐ 3 tablespoons coarse kosher salt
- ☐ 1 tablespoon rubbed sage dried
- ☐ 1 tablespoon sage fresh chopped
- ☐ 16 pound turkey dry rinsed for turkey stock
- ☐ 0.3 cup butter unsalted ()

Equipment

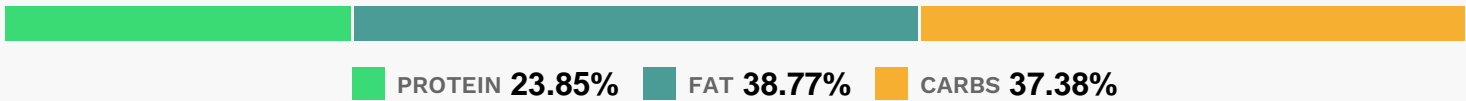
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ roasting pan

Directions

- ☐ Rub salt and dried sage together in small bowl.
- ☐ Place turkey in roasting pan; sprinkle all over with sage salt. Cover pan with plastic wrap; chill turkey overnight.
- ☐ Set rack at lowest position in oven and preheat to 375°F. Pat turkey dry. Tuck wing tips under; tie legs together loosely. Stir butter and chopped sage in small saucepan over low heat until butter melts.
- ☐ Brush all over turkey; sprinkle with pepper.
- ☐ Roast turkey 1 hour; baste with any pan juices. Reduce oven temperature to 350°F. Roast turkey 45 minutes.
- ☐ Pour 3/4 cup apple cider over; turn pan around. Continue to roast turkey until instant-read thermometer inserted into thickest part of thigh registers 165°F, basting and turning pan occasionally for even cooking, about 1 1/4 hours longer.
- ☐ Transfer turkey to platter; tent loosely with foil and let rest 30 to 45 minutes (internal temperature will rise 5 to 10 degrees).
- ☐ Pour all pan juices into large measuring cup. Spoon off fat that rises to surface.
- ☐ Transfer 2 tablespoons fat to heavy large saucepan; discard remaining fat.
- ☐ Place turkey roasting pan over 2 burners.
- ☐ Add 2 cups stock or broth and 3/4 cup cider. Bring to boil over high heat, scraping up browned bits. Boil liquid until reduced to 1 1/2 cups, about 6 minutes.

- ☐ Add mixture from roasting pan to degreased pan juices. If necessary, add enough stock to measure 3 1/2 cups stock mixture.
- ☐ Place saucepan with turkey fat over medium-high heat.
- ☐ Add flour; whisk 2 minutes.
- ☐ Whisk in stock mixture. Boil until gravy thickens enough to coat spoon thinly, about 6 minutes.
- ☐ Whisk in 2 tablespoons Calvados, or more to taste, and sage. Season with salt and pepper.
- ☐ Serve turkey with gravy.
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index: 10.9, Glycemic Load: 1.39, Inflammation Score: -3, Nutrition Score: 13.4404345997%

Flavonoids

Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epicatechin: 0.73mg, Epicatechin: 0.73mg, Epicatechin: 0.73mg, Epicatechin: 0.73mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 270.34kcal (13.52%), Fat: 11.17g (17.19%), Saturated Fat: 4.4g (27.51%), Carbohydrates: 24.24g (8.08%), Net Carbohydrates: 24.08g (8.75%), Sugar: 11.06g (12.28%), Cholesterol: 28.31mg (9.44%), Sodium: 2610.19mg (113.49%), Alcohol: 0.83g (100%), Alcohol %: 0.17% (100%), Protein: 15.46g (30.93%), Copper: 1.85mg (92.49%), Vitamin B3: 9.65mg (48.26%), Vitamin B2: 0.53mg (30.93%), Selenium: 13.8µg (19.72%), Vitamin B6: 0.38mg (18.85%), Potassium: 657.48mg (18.79%), Phosphorus: 167.3mg (16.73%), Vitamin B1: 0.23mg (15.19%), Folate: 33.13µg (8.28%), Iron: 1.47mg (8.15%), Magnesium: 26.94mg (6.74%), Zinc: 0.89mg (5.9%), Vitamin K: 4.4µg (4.19%), Manganese: 0.08mg (4.01%), Vitamin A: 146.31IU (2.93%), Calcium: 27.82mg (2.78%), Vitamin E: 0.31mg (2.04%), Vitamin C: 1.4mg (1.7%)