

Roasted Turkey w/ Giblet Gravy

Ingredients:

- 12-14 lb Turkey
- [Homemade Bread Stuffing](#) or a couple of prepared boxes
- seasonings to taste (*We use a combination of salt, pepper, garlic salt, and/or poultry seasoning.*)
- oil or melted butter

Directions:

Preheat oven to 325.

Remove the neck and giblets... *look carefully for anything that should not be inside the turkey and/or the neck flap!*

Rinse the turkey and drain well.

Stuff the neck and body cavity with prepared stuffing.

Turn the wings back to hold the neck flap in place.

Place the turkey, breast side up, up in an open pan.

Brush the skin with oil or melted butter and sprinkle with desired seasonings.

Place in the oven and roast 3-4 hours, basting as needed.

Keep checking the turkey and when the skin is golden brown, carefully cover with foil.

Turkey is done when the temperature, stuck into the thickest part of the thigh, reaches 180-185. *Some guides now say 165.*

Let rest for 15-20 minutes before carving.

Giblet Gravy:

Ingredients:

- 1 bag giblets from your turkey
- Turkey drippings, if available or 2-3 T melted butter
- 5 to 6 T. flour
- 3-4 c. chicken broth
- salt and pepper, to taste

Directions:

Rinse the giblets (*and neck*) under cold water and place them in a saucepan.

Cover the giblets (*and neck*) with water and bring to a boil.

Boil for 20-25 minutes until cooked. Remove from heat.

Chop up the cooled giblets and shred the meat from the neck and set aside.

If you have turkey drippings pour them into a saucepan, if not melt a little butter in the saucepan.

Add the flour to the pan and stir well, cook 4-5 minutes until lightly browned.

Whisk in the broth and cook until thickened as desired, add some of the giblet water if it gets too thick.

Season to taste.