

Oven Roasted Turkey with Red Wine Gravy

Serves 8-10

Uses Pyrex 9"x13" Deep Baking Dish.

Preheat oven to 425° F.

Roast the turkey

Drizzle the bottom of your Pyrex 9"x13" deep baking dish with olive oil. Season the bird generously by rubbing 2-3 tablespoons of salt into the bird.

Place the bird in the dish and bake for 30 minutes. Reduce oven temperature to 375° F and cook for an additional 45 minutes to an hour, or until the internal temperature reads 160° F. If the top begins to brown too quickly cover with foil.

Remove bird to a cutting board to rest. Toss fruits and vegetables with remaining juices, adding more olive oil as needed and roast for 15-20 minutes, until slightly charred. Remove to a plate and shingle the sliced bird on top.

Red wine gravy

Scrape pan drips from the bottom of the pan into a small saucepan. If not add enough additional fat (butter, olive oil, etc.) to reach ¼ cup in total. Whisk in flour and cook for 1 minute, to eliminate the raw flour taste.

Whisk in red wine and continue to whisk until no clumps remain. Allow the mixture to reduce slightly to burn off alcohol taste and whisk in broth.

Simmer the mixture over low heat until just thickened.

Ingredients

1 10-12 lb. turkey, giblets and neck removed, at room temperature

Olive oil

Salt

1 red onion, cut into 8 wedges

1-2 pomegranates, cut into 8 wedges

2-3 persimmons, cut into 8 wedges

2-3 clementines, cut in half along the center

1/4 cup pan drippings and/or butter and/or a combination – no need to strain!

1/4 cup all purpose flour

2 cups of red wine

2 cups of chicken broth