



Roast Turkey & Easy Homemade Turkey Stock

One (1) Turkey
With Giblets

Ingredients for the Brine

2 c salt
 $\frac{3}{4}$ c brown sugar
 3 Tbs dried herbs (herbs de provence, mixed herbs, etc)

Ingredients for Homemade Stock (combine all ingredients in large pot)

1 Tbs extra virgin olive oil
 1 ea giblets from inside your bird
 1 ea carrot
 $\frac{1}{2}$ ea onion
 2 ea celery ribs
 4 ea garlic cloves
 $\frac{1}{4}$ c white wine
 few sprigs thyme
 1 ea bay leaf
 $\frac{1}{2}$ tsp whole peppercorns (optional)
 2 Tbs salt
 4 c water

Ingredients for the Turkey

2 ea carrot
 $1\frac{1}{2}$ ea onion
 4 ea celery ribs
 8 ea garlic cloves
 1 ea stick of butter ($\frac{1}{2}$ c)
 1 bu rosemary
 1 bu thyme
 1 bu oregano
 1 bu sage
 $\frac{1}{2}$ c Turkey Stock

1. Remove the giblets from your turkey. Open them up, and if desired, reserve the liver for roasting the turkey/gravy. If brining your turkey, keep all giblets in the fridge till morning of Thanksgiving.
2. If you'd like to brine your turkey, know that it needs at least 2 hours, but can be done up to 2 days ahead of time.
3. To brine your turkey, combine all brining ingredients in a bowl. Place your turkey in a large bag, roasting pan, or on a large plate, and completely cover the inside and outside of the turkey with the brine. Massage it in a little, then place uncovered in your fridge until ready to roast. Take the turkey out of the fridge with enough time to allow it to come to room temperature before you roast it. Lastly, when you take it out of the fridge, rinse all the brine off and pat the turkey completely dry, both inside and out.

Recipe & Video courtesy of
 Chef Casey Corn
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roast turkey & easy homemade turkey stock continued–

4. Turkey stock should be the first thing you start Thanksgiving morning (though it can be made ahead of time if desired). In a large pot, heat the olive oil over medium high heat, and add the giblets (minus the liver). Let the giblets brown, caramelizing all sides.
5. As the giblets sauté, roughly chop the carrot, onion and celery, and smash the garlic cloves. Once the giblets are golden brown, add in the veggies and stir to coat in the oil. Let everything cook together until the veggies have started to soften, then pour in the white wine. Bring the wine up to a simmer, and let it reduce by half.
6. Lower the heat slightly, and add in the thyme, bay leaf, peppercorns (or a bit of black pepper) and salt, and stir. When the herbs become fragrant, just about a minute or so, add in the water. Bring up to a simmer, and let simmer for at least an hour. Keep the simmer low, and add more water periodically if necessary to keep the volume fairly constant. After an hour, you can cover and set aside, as you'll need it to roast your turkey. You'll only need about ½ cup though, so if you like, strain and reserve the rest.
7. Preheat your oven to 425F. In a small pot or bowl, melt the butter.
8. Roughly chop all the veggies, and smash the garlic cloves. Add them to the bottom of your roasting pan. If desired, add the liver to the roasting pan as well.
9. Stuff the cavity of the turkey with all the herbs. Place the turkey over the vegetables in the roasting pan.
10. Using a pastry brush or spoon, slather the turkey with butter, using as much as possible. Pour the ½ cup of turkey stock around the turkey, over the vegetables.
11. Place your oven rack towards the bottom of the oven (so the turkey fits!) and then place the turkey in the oven. Cook for about 45 minutes, until the turkey is starting to turn golden, then carefully remove it from the oven. Drop the temperature of the oven to 375F.
12. If you have any butter left, brush the turkey with the remaining butter, then baste any liquid collected in the bottom of the roasting pan over the turkey. Place back in the oven for 15 minutes, then repeat basting procedure, rotating the roasting pan by 90 degrees when you place it back in the oven, to allow all sides of the turkey to cook evenly. Repeat this whole procedure (removing from the oven, basting, rotating) until a temperature probe inserted into the thickest part of the thigh reads 150F.
13. Remove the roasting pan from the oven, and cover with foil. Turkeys need to rest for quite a while before carving (which also lets the internal temperature come up to 160F, the safe temperature for eating poultry), so let it sit covered for at least an hour.
14. When transferring your turkey to a cutting board to carve, also transfer the veggies, liver (if using) and liquid in the bottom of the roasting pan to a pot. Blend until smooth, for extra rich gravy.
15. Remove the herb bundle from the turkey's cavity before carving.

See video here:

