

Holiday Style Turkey

"Pavo a la Catalana"



Best for: Dinner | **PrepTime:** 1-2 hours | **Total time:** 48 hours (depending if the turkey needs to be thawed) | **Cooking Time:** 15-20 minutes per pound

Serves: 8 - 12 people (varies depending on turkey size)

Ingredients

White Oak Pastures 12-16lb whole turkey
Salt & Pepper to taste
2 Cups Butter
1/2 Tbsp Sage (finely chopped)
1 Tbsp Fresh Rosemary (finely chopped)
1 Tbsp Fresh Thyme (finely chopped)
1 each Orange (grated and juice)
1 1/2 Yellow Onion (finely chopped)
3 each Garlic (finely chopped)
2 Cups Dried Apricots (finely chopped)
3 Cups Dried Prunes (1 cup finely chopped and 2 cups keep whole)
1/2 Loaf Crusty Day Old Bread (sourdough, baguette)
1 cup Walnuts (rough chop)
2 Honeycrisp Apple (finely chopped)
2 Tbsp Dried Oregano
1 1/2 Cups White Wine
1/2 Cup Red Wine
3 Cups Turkey Broth

Equipment

Equipment
Roasting Pan with Lid
Foil
Plastic Wrap
Food Thermometer
Oven | Oven
Thermometer
Cheesecloth
Saucepan

Tip

Make sure turkey is breast up: ends of the drumsticks should be pointing up. The wings should be flopped to the side.

72 - 48 Hours Before Day:

Make sure the turkey is ready to be thawed out. Do the following by placing it in the fridge. The larger the bird, the more time it will need to thaw out in the fridge.

24 Hours Before Cooking:

1. Remove turkey from packaging and pat down dry with paper towels. Place in your roaster pan.
2. Mix 1/2 cup room temp butter with sage, rosemary, thyme, and orange.
3. Rub down the turkey with this mixture. Make sure to rub down the cavity and try to get some under the skin.
4. Cover the turkey with plastic wrap, foil and then the roasting pan lid. Let the turkey rest in the fridge overnight.

Day of Cooking:



1. Pre-heat oven at 450°F. Drop the temperature of the oven to 350°F when ready to put turkey in the oven.
2. Bring turkey out of the fridge and place on a platter while making the stuffing mixture and prepare the pan.
3. Rough chop apricots, prunes (1 cup), day old bread and walnuts. Dice onion and apples and mince garlic.
4. Ideally in your roasting pan or in a large sauté pan, add 3 tablespoons of butter. Once melted, add garlic and onions. Stir constantly until nice and tender.
5. Add your apples, prunes (1 cup finely chopped only), apricots, day old bread, walnuts, and dried oregano.
6. Add 1/2 cup of white wine to deglaze the pan. Keep on medium to high heat until the alcohol evaporates.
7. Add 1/2 cup of turkey broth and incorporate. Add salt & pepper to taste. Remove mixture from heat and into a bowl to cool down.
8. Start a small saucepan with 1/2 cup butter and an herb bouquet (rosemary, thyme, sage, oregano, anything you might have). You will use this to baste your turkey.
9. As you wait for the mixture to cool, prepare your turkey. Season with salt and pepper. Make sure to season the breast side, back side, and the cavity.
10. When stuffing is cool, stuff the turkey with the mixture. Make sure to press stuffing in. Any remaining stuffing can be placed in a separate baking dish and cooked separately. (Make sure to top with butter.)
11. Truss your turkey (BREAST SIDE UP) by folding the wings into the armpit pocket, crossing the drumsticks and tying them lightly with butchers twine. (This will keep your turkey with a nice shape.)
12. Place the roasting pan back on the stove top. Add 3 tablespoons of butter to melt. Add turkey to give it a slight sear. (BREAST SIDE UP)
13. Pour remaining turkey broth and wine over turkey. Add the prunes and some herbs. Cover your turkey with cheesecloth and put the roasting pan lid on.
14. Place the roasting pan in the oven and cook turkey for approximately 4 hours. [Account for 15 minutes of cooking time a pound.]
15. Set a timer for 2 hours. Once the 2 hour timer goes off, try to quickly bring turkey out, baste with juices on the pan and some of the butter mixture that you should have in a separate saucepan. (DO NOT REMOVE THE CHEESECLOTH)
16. Set a timer for 1 more hour. Once the 1 hour timer goes off, remove a small portion of the cheesecloth to check temp. Your turkey should be around 130 - 140°F at this time. If it is, baste your turkey cover and put back in for another 30 minutes. If it is lower than 130°F, baste it and leave it for another hour.
17. Once that next timer goes off, open and check the color on your turkey. You might need to remove the lid for the last 15 minutes to get a nice color on it. Do so by removing the lid and basting the cheesecloth with butter.
18. Once your turkey is 160°F, remove turkey from the oven and let the turkey sit for at least 15 - 20 minutes before carving.
19. Add juices and the prunes into a blender. Blend and strain into a sauce pan. Add some red wine (about 1/2 cup) and let mixture reduce by half. Season to taste.
20. Serve sauce on the side.
21. Once ready to carve, remove the cheesecloth.