Fannie Farmer’s Roast Turkey

450 degrees

1 lg turkey, room temp

1 lg lemon

1 sm apple, cored

10 sprigs fresh thyme, chopped

1c fresh parsley, chopped

1c onion, chopped

4 bay leaves, broke into quarters

¼c olive oil

12T sweet cream butter, room temp

8T flour

3c chicken stock

Blend butter and flour, spread evenly over turkey with fingers and massage for 15 min. Let turkey rest for ½ hr. Salt and pepper turkey.

Cut lemon and apple in half lengthwise, then cut each half into ¼” slices. In a lg bowl combine lemon, apple, thyme, parsley, olive oil, bay leaves and onion, mix well. Fill cavity of bird with mixture. Truss the turkey and place on roasting rack. Put 2T flour in bottom of roasting pan, then add rack with turkey. Place turkey in the oven and reduce heat to 325 degrees. DO NOT OPEN OVEN FOR 30 MIN. Meanwhile boil neck in broth for 30 min. Remove neck and set broth aside to cool. Baste turkey every ½ hr. Bake until internal temp is 185 degrees, the legs move freely and juices run clear when thigh is pricked. For the gravy, remove turkey from roasting pan and place pan on stove top, skim off any clear liquid and add broth to pan. Scrape any bits off bottom of pan. Bring to boil, stirring well and simmer for 10min.