

## FANNIE FARMER'S ROAST TURKEY

- 1 turkey, any size
- 1 large lemon
- 1 small apple, cored and stemmed
- 1 cup parsley, coarsely chopped and loosely packed
- 1 cup coarsely chopped onion
- 4 bay leaves broken into quarters
- 10 sprigs fresh thyme, finely chopped, or 1 teaspoon dried
- 1/4 cup pure olive oil
- 12 tablespoon sweet butter at room temperature
- 8 tablespoons flour
- 3 cups turkey or chicken stock

Defrost the turkey in the refrigerator until it is completely thawed, inside and out. Remove neck and giblets. Free legs and tail from the tucked position. Rinse the bird thoroughly with cold water and pat dry. Pre-heat oven to 450 degrees.

Make a blend with your fingers of the butter and 6 tablespoons of the flour. Rub the turkey all over with the flour-butter mixture, massaging it well into the skin for about 15 minutes. Let the turkey stand and rest for 30 minutes. Sprinkle the turkey inside and out with salt and a generous grinding of black pepper.

Cut the lemon lengthwise in half and cut each half crosswise into 1/4-inch slices. Cut the apple lengthwise in half. Cut each half into 1/4-inch slices. In a bowl, combine the lemon, thyme and olive oil and blend well. Fill the cavity of the turkey with the lemon and apple mixture. Flex the thighs and wings of the bird and truss or tie the turkey with string.

Place the remaining 2 tablespoons of flour on the bottom of the roasting pan. Position the turkey in the center of the roasting pan, breast side up.

Place the turkey in the oven, close the door, lower the heat to 325 degrees and do not open the oven door for 30 minutes. While the turkey is cooking simmer the neck in boiling stock, strain, reserving broth and set aside.

Baste the turkey every 30-40 minutes while it roasts. Cook the turkey to an internal temperature of 185 degrees or until the leg moves freely or the juice from a prick on the thigh run nearly clear. (Cooking times will depend upon the size of the turkey.)

The turkey skin will turn very dark, sometimes black. Don't worry; the meat will be the juiciest you've ever eaten.

To finish the gravy, let the turkey rest after cooking and, as it rests, skim off the semi-clear liquid from the drippings in the pan, leaving the browned flour and bits that cling to the pan. Place the pan on top of a stove or scrape into skillet and add the turkey or chicken broth, boiling this and dissolving the browned particles by scraping them off the bottom and sides of the pan. Strain the broth into a saucepan and bring it to a boil. Let it simmer about 10 minutes. Serve this gravy with the sliced turkey.