

Classic MoDaddy's roasted turkey served with giblet gravy

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Cooking Method: Bake

Prep Time: 30+

Cooking Time: 3-4 hours

Makes: 14 servings (6 ounces turkey and 2 tablespoons gravy each)

Ingredients:

1 fresh turkey, (14 pounds), thawed if frozen

1-2 ounces of MoDaddy's Gold Seasoning (www.Modaddys.com)

1/3 cup all-purpose flour

1/3 olive oil

Directions

- Preheat oven to 325°F.
- Remove neck and giblets from body and neck cavities of turkey; set aside.
- Drain juices from turkey.
- Rinse turkey and pat dry with paper towels.
- Rub entire turkey with olive oil.
- Rub 1 -2 ounces of MoDaddy's Gold Seasoning on all exterior parts and put some inside of turkey cavity.
- Place turkey, breast down (keeps breast moist and juicy) in turkey cooking bag in sturdy roasting pan.
- Bake 3-1/2 to 3-3/4 hours, or until meat thermometer reaches 180°F when inserted in deepest part of thigh.
- Prepare giblet stock while roasting turkey by placing the neck, heart, gizzard, water ,in large pan and stir. (Reserve the liver for later use or discard.) Bring just to a boil over medium-high heat. Reduce heat to low; cover. Simmer 1-1/2 hours, adding the liver, if desired, for the last 30 minutes of the cooking time. Strain stock; cover and refrigerate until ready to use.
- Remove meat from the neck; discard bones. Finely chop neck meat, heart, gizzard and liver, if using; cover and refrigerate until ready to use.
- Remove turkey from pan; let stand 15 minutes before carving. Meanwhile, make giblet gravy by straining pan drippings from turkey into 4-cup glass measuring cup. Remove fat from drippings. Place 1/4 cup of the fat in medium saucepan; discard remaining fat. Stir flour into cold water in saucepan until well blended. Add enough of the reserved giblet stock to pan drippings to measure 4 cups; gradually add to the flour mixture, stirring after each addition until well blended. Bring to a boil over medium heat, stirring constantly; cook and stir until slightly thickened. Stir in the reserved neck meat and giblets; cook until heated through.