

Maple Mustard Glazed Roast Turkey

Ingredients

For glaze:

Maple syrup is one of America's greatest natural sweeteners and delicious with all types of meat.

1 1/2 cups Carousel Watergardens Farm pure Ohio maple syrup
2 heaping tablespoons Dijon mustard
2 heaping tablespoons prepared horseradish, drained
1 tablespoon ancho chile powder
Kosher salt and freshly ground pepper

For turkey:

1 13 - 17 -pound Carousel Watergardens Farm fresh turkey, patted dry (neck and giblets removed) if frozen turkey is used be sure it is thoroughly thawed.
Kosher salt and freshly ground pepper
10 tablespoons unsalted butter, slightly softened
12 cups chicken stock
3 large carrots, cut into 2-inch pieces
3 large stalks celery, cut into 2-inch pieces
2 large sweet onions, quartered

For gravy:

1 stick unsalted butter
7 tablespoons all-purpose flour
Splash of dry white wine (optional)
1/4 cup chopped mixed fresh herbs (such as sage, basil, parsley and tarragon)
Kosher salt and freshly ground pepper

Directions

To make the glaze: Whisk the maple syrup, mustard, horseradish and chile powder in a bowl and season with salt and pepper. Cover and let sit at room temperature at least 30 minutes to allow the flavors to meld. (The glaze can be made 2 days in advance; store, covered, in the refrigerator. Bring to room temperature before using.)

Prepare your turkey: Remove turkey from the refrigerator 1 hour before roasting. Preheat the



oven to 450 degrees Fahrenheit. Season the cavity of the turkey with salt and pepper. Rub the outside of the turkey with the butter and season liberally with salt and pepper. Put 4 cups chicken stock in a medium saucepan and keep warm over low heat.

Place the carrots, celery and onions in a large roasting pan and place a roasting rack on top. Put the turkey on the rack, place in the oven and roast until light golden brown, about 45 minutes. (Cover the turkey loosely with tin foil if it is browning too quickly.) Reduce oven temperature to 350 degrees F, baste with 2 cups warm stock and continue roasting, basting with 2 more cups warm stock halfway through, until an instant-read thermometer inserted into the thigh registers 155 degrees F, about 1 hour. After the turkey reaches 155 degrees F, begin basting with the maple glaze; continue roasting and basting with the glaze every 10 minutes, until an instant-read thermometer inserted into the thigh registers 165 degrees F, about 20 more minutes.

Remove the turkey from the oven and transfer to a serving platter. Cover loosely with tin foil and allow to rest at least 25-30 minutes before serving. Meanwhile strain the pan drippings into a bowl and discard the solids. Add enough of the remaining chicken stock to make 6 cups liquid.

Make the gravy: Melt the butter in a medium saucepan over medium heat. Whisk in the flour and cook until light golden brown, about 8 minutes. Slowly whisk in the bowl of stock-drippings mixture, and then bring to a boil and whisk until your gravy begins to thicken and the flour taste has been cooked out, about 10 minutes. Add more stock until you reach the desired consistency. Stir in your herbs and salt & pepper to season.