

Pancetta, Sage and Rosemary Turkey

From a cooking class with Phillis Carey, Oct. 2011



This basting butter just makes the turkey so moist and delicious!

PANCETTA-SAGE BUTTER:

- 4 cloves garlic, peeled
- 4 ounces pancetta, thinly sliced, chopped
- 1/4 cup Parmesan cheese, finely grated
- 1/4 cup unsalted butter, room temperature
- 2 tablespoons olive oil
- 2 tablespoons shallot, minced
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh sage, chopped
- 2 teaspoons fresh ground black pepper

TURKEY:

- 14 pounds turkey, rinsed, patted dry inside and out, giblets reserved
- 8 whole sage, leaves
- 4 sprigs fresh rosemary
- 2 tablespoons olive oil

SHORTCUT TURKEY STOCK:

- 8 cups low sodium chicken broth, or turkey broth
- 2 whole carrots, unpeeled, chunks
- 2 stalks celery, chunks
- 1 whole onion, unpeeled, quartered (yes, really)
- Stems from one bunch of Italian parsley
- turkey giblets (except liver)

Servings: 12

1. **SHORTCUT TURKEY STOCK:** In a large saucepan combine the chicken broth, carrots, celery, onion, parsley stems and turkey giblets (except liver - toss that out). Bring to a boil, reduce heat to very low; simmer gently until gizzard is tender, about 1 1/2 hours. Strain stock into a medium bowl and cool. Can be made 3 days ahead.
2. **PANCETTA-SAGE BUTTER:** With machine running, drop garlic down feed tube of processor and chop. Add pancetta, and pulse to chop finely. Add all remaining ingredients. Pulse to blend to a coarse paste. Transfer to a small bowl. Can be made 2 days ahead - cover and chill. Bring to room temp before using.
3. **TURKEY:** Set rack at lowest position in oven and preheat to 325°. Sprinkle main cavity with salt and pepper. Spread inside with 2 T. of the pancetta-sage butter. Starting at neck end, slide your hand between skin and meat of breast, thighs and upper drumsticks to loosen skin. Spread the remaining butter over the turkey meat (under the skin - use a chopstick if you have trouble distributing it around) and use any remaining butter on outside of turkey. Fill the main turkey cavity with herb sprigs. Tie legs loosely to hold shape and tuck wing tips underneath body.
4. Place turkey on a rack set in a large, deep roasting pan. Rub turkey all over with oil, salt and pepper. Pour 3 cups of the Shortcut Turkey Stock into the pan. Roast turkey until thermometer inserted into the thickest part of the thigh registers 165° to 170°, about 3 hours. Tilt turkey so any juices inside turkey cavity run into the pan. Transfer turkey to a large platter. Tent with foil and allow it to rest for at least 30 minutes and up to 45 minutes. The temperature of the bird will rise 5-10 degrees. Reserve the juices in the pan for the regular turkey gravy (see separate recipe).

Per Serving (excluding unknown items): 821 Calories; 43g Fat (48.9% calories from fat); 97g Protein; 5g Carbohydrate; 1g Dietary Fiber; 303mg Cholesterol; 915mg Sodium. Exchanges: 0 Grain(Starch); 13 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>