

Turkey-Maple-Pepper Butter

Source: Food & Wine November, 1995

Ingredients

Maple-Pepper Butter and Glaze

- 2 sticks butter, softened
- ½ c. plus 2 tbsp pure maple syrup
- 2 tsp grated lemon zest
- ¼ c. fresh lemon juice
- 1 tbsp coarsely ground black pepper
- coarse salt

Marinade

- 1 cup fresh lemon juice
- ¾ cup pure maple syrup
- ½ cup corn oil
- 6 medium shallots, thinly sliced
- 6 large garlic cloves, thinly sliced
- 4 sprigs fresh thyme
- 3 bay leaves
- 2 tsp grated lemon zest
- 1 tsp black pepper
- 1 10-pound turkey

Turkey and Gravy

- 3 medium onions, cut into 1" pieces
- 3 medium celery ribs, cut into 1" pieces
- 1 tbsp flour
- 2 cups chicken stock or broth
- coarse salt and black pepper

Method

Maple-Pepper Butter and Glaze

In food processor, combine the butter, 6 tbsp maple syrup, 3 tbsp lemon juice, the lemon zest, coarsely ground pepper and salt. Process until blended and transfer to a bowl.

In another bowl, combine the remaining ¼ cup maple syrup, 1 tbsp lemon juice and finely ground pepper. (Can be refrigerated covered for 1 day; let butter return to room temp. before using.)

Marinade

In a sturdy 2 gallon plastic bag, combine the lemon juice, maple syrup, corn oil, shallots, garlic, thyme, bay leaves, lemon zest and pepper. Add the turkey to the bag. Squeeze out as much air as possible and seal the bag. Distribute the marinade evenly over and inside the turkey. Set the turkey, breast side down, in a bowl in the fridge and marinate for 24 hours, turning occasionally.

Preheat oven to 450 degrees. Position the oven rack near the bottom of the oven. Wipe off the shallots and garlic from turkey and pat dry. Strain the marinade into a bowl, skim off oil and reserve. Set the herbs, garlic and shallots aside separately.

Using fingers, carefully loosen turkey skin over the breast and thighs. Put all but 3 tbsp of maple-pepper butter under the skin and smooth it around evenly.

Put $\frac{1}{3}$ each of diced onions and celery in cavity. Tie legs together with string and set turkey, breast side up, on a rack in large roasting pan. Rub the breast and thigh skin with remaining maple butter and roast for 30 minutes, basting twice. The skin may appear dark in patches because the syrup in marinade and butter caramelize as turkey cooks. Cover it loosely with foil to keep skin from burning.

Turkey and Gravy

Lower oven temp to 350 degrees. Spread remaining onions and celery around the turkey and roast for about 1½ hours, or until instant-read thermometer inserted in thickest part of breast just above the wing joint reaches 165 degrees and juices run clear.

During last 30 minutes, add the reserved shallots, garlic and herbs to pan, remove the foil from turkey and brush twice with glaze. Transfer to carving board and let stand, loosely covered with foil, for 30 minutes.

Remove whole legs from the turkey, cutting them off at the hip joint. Cut off the wings from breast. Return the legs and wings to pan and roast for about 30 minutes longer, until thermometer inserted in thickest part of thigh reaches 180 degrees and juices run clear.

Transfer legs and wings to turkey on carving board, cover with foil and let stand for 15 minutes before carving.

Meanwhile, make the gravy: Set the roasting pan over 2 burners over high heat and cook the vegetables, stirring, until golden brown. Carefully pour off all but 2 tbsp of fat. Add the flour and whisk for 1 minute. Add the reserved marinade and the chicken stock and bring to a boil, scraping up any browned bits. Simmer, whisking constantly, for 3 minutes. Strain the gravy into a saucepan and boil over high heat until reduced by half, about 10 minutes. Season with salt and pepper, pour into a sauceboat and serve alongside the turkey.

Notes

Serve with Jambalaya Dressing from CUISINE, Nov. 1980.

This is our 1995 turkey winner!!!