Roasting Turkey Parts

I usually use three to four drumsticks and one large turkey breast on the bone which will make about six to eight servings.

Ingredients

Any turkey parts of your choice

For the brine

¼ cup koscher salt
¼ cup honey
1 head garlic, cut sideways
2 large whole sprigs of sage
2 bay leaves
2 sprigs of thyme
2 tsp. peppercorns
2 tsp. whole allspice berries
¼ cup celery leaves

To roast the turkey

3 TBS melted butter
large sage leaves

The Gravy

4 TBS butter
3 TBS flour
1 cup pan juices
2-3 cups of turkey and/or chicken stock
a few drops of Tabasco sauce
½ tsp of Worcestershire sauce
1 tsp seasoned salt
salt and pepper

Directions:

Rinse the turkey and put them into one or two large resealable plastic bags. Add all the spices and honey, then add enough water to cover the turkey. Press out all the air and seal the bag. Put the bag in a large bowl to prevent leaking. Refrigerate overnight.

Roasting the turkey parts

Preheat the oven to 425° Fahrenheit.

Remove the turkey parts from the brine and pat dry with paper towels. Put the turkey parts skin side up on a rack set in a roasting pan. Pour 1 cup of water in the pan. Drizzle turkey parts with the melted butter and put the sage leaves on the the skin. Place the pan on a lower rack in the oven and bake for 20 minutes. Lower the heat to 375° Fahrenheit and continue to roast for an hour and 15 minutes or until a thermometer registers 165° Fahrenheit. Put the thermometer in the thickest part of your turkey parts.

The Gravy

Melt the butter then add the flour and stir until the roux starts to change color, about two minutes. Add the pan juices and stir vigorously with a whisk until it is smooth and has no lumps. Slowly add the rest of the stock stirring with your whisk until you reach the consistency you like. Add the Worcestershire and Tabasco sauces, seasoning with salt and pepper. My gravy got most of its flavor from the turkey stock .

Guten Appetit
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