



## Stuffed Turkey with Sage Gravy

**Prep: 20 minutes**

**Roast: 2 hours 45 minutes • Serves: 12**

- 6 tablespoons unsalted butter
- 3 tablespoons minced fresh sage leaves
- 1½ teaspoons garlic powder
- ½ teaspoon cracked black pepper
- 1 (12- to 14-pound) fresh or frozen turkey, thawed
- 4 cups Wild Rice & Butternut Squash Stuffing (recipe follows)
- 2 teaspoons kosher salt
- 8 cups chicken broth
- ¼ cup all-purpose flour
- ½ cup dry sherry

**1.** Adjust oven rack to lowest position. Preheat oven to 350°. Place roasting rack in large roasting pan. In medium saucepot, melt butter over medium heat; remove from heat and stir in 1½ tablespoons sage, garlic powder and pepper.

**2.** Remove giblets, liver and neck from turkey. Loosely add stuffing to turkey cavity. Place turkey, breast side up, on rack; brush with ¼ cup butter mixture and sprinkle with salt. Tie legs with string and tuck wing tips under turkey to hold in place. Add 6 cups broth to roasting pan; tent turkey loosely with aluminum foil.

**3.** Roast turkey 2 hours. Remove foil and brush turkey with remaining butter mixture; add 1 cup broth to pan. Roast turkey 45 to 55 minutes longer or until juices run clear and internal temperature reaches 160° in thickest part of thigh, making sure thermometer doesn't touch bone. Transfer turkey to cutting board; loosely cover with aluminum foil. (Internal temperature will rise about 10° upon standing.)

**4.** Meanwhile, remove rack from roasting pan; with spoon, carefully skim excess fat from drippings. Place roasting pan with drippings over medium heat. Whisk in flour; add remaining 1 cup broth and heat to simmering, stirring to loosen browned bits from bottom of roasting pan. Simmer 5 minutes; whisk in sherry and remaining 1½ tablespoons sage; simmer 8 to 10 minutes longer or until gravy thickens, stirring occasionally. Makes about 5 cups.

*Approximate nutritional values per serving:*

*585 Calories, 21g Fat (9g Saturated), 294mg Cholesterol, 1595mg Sodium, 5g Carbohydrates, 0g Fiber, 83g Protein*