

DEBBIE'S MISSION TURKEY & GRAVY

Ingredients

(Mix ingredients in a pint jar the night before)

1 cup olive oil	
1 ¼ tsp ground black pepper	Slightly rounded TBSP chopped fresh basil
4 TBSP minced garlic	Slightly rounded TBSP Italian seasoning
2 ½ TBSP chopped fresh rosemary	salt to tast

3 turkey breasts (with gravy packets if possible, remove and refrigerate them while the turkey is baking)

1 large onion (sliced)
3 stalks celery (sticks)
1 large carrot (peeled and sticks)

Directions

1. Wash the turkey inside and out; pat dry. Remove any large fat deposits. Loosen the skin from the breast. If using a whole turkey, slowly working your fingers between the breast and the skin. Work it loose to the end of the drumstick, being careful not to tear the skin.
2. Using your hand, spread a generous amount of the rosemary mixture under the breast skin and down the thigh and leg. Rub the remainder of the rosemary mixture over the outside of the breast. Use toothpicks to seal skin over any exposed breast meat. Rub inside the cavity as well.
3. Using a roasting bag, shake 1 TBSP flour in the bag. Place the bag in a baking pan. Arrange the vegetables on the bottom and place the turkey/breasts on them.
4. Bake as directed on the bag.

GRAVY

(Try to remove as much turkey grease from drippings as possible if using a whole turkey)

Combine

- contents of gravy packets that came with the turkey (don't add recommended water)
- Puree the drippings from the turkey with the vegetables and add to pot
- *Use 3 or 4 cans chicken broth total (see below)
- Mix 3 packages McCormack turkey gravy mix (no other brand) with some *chicken broth
- 1 tsp thyme

Bring to a slow boil

- Blend well ¾ cup flour mixed with *1 can chicken broth
- Slowly stir the thickening mixture into the gravy
- Simmer until thick, stir often to keep from sticking to the bottom of the pan and burning
- DO NOT COVER – (it will break down the thickening agents in the flour)