

Maple Roast Turkey

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

6 hrs 30 mins

Description

This is the perfect turkey The maple syrup adds a sweet flavor that is just divine A family favorite Substitute 2 teaspoons dried marjoram if fresh marjoram is not available

Ingredients

- - 2 cups apple cider - 1 cup real maple syrup - 2 ½ tablespoons chopped fresh thyme
- divided - 2 tablespoons chopped fresh marjoram
- divided - 1 ½ teaspoons grated lemon zest - ¾ cup butter
- softened - salt and pepper to taste - 1 (12 pound) whole turkey
- neck and giblets reserved - 2 cups chopped onion - 1 ½ cups chopped celery - 1 ½ cups chopped carrots - 3 cups chicken broth
- divided - ¼ cup all-purpose flour - 1 bay leaf - ½ cup apple brandy

Instructions

1. Combine apple cider and maple syrup in a saucepan and bring to a boil over medium-high heat. Continue cooking until reduced to 1/2 cup
2. then remove the pan from the heat. Stir in 1 tablespoon thyme
3. 1 tablespoon marjoram
4. and lemon zest. Stir in butter until melted and season with salt and pepper. Cover and refrigerate until cold. Preheat the oven to 375 degrees F (190 degrees C). Place the rack in the lower third of the oven. Place turkey on a rack set in a roasting pan. Reserve 1/4 cup maple butter for gravy and rub remaining maple butter under the skin of the breast and over the outside of turkey. Arrange onion
5. celery
6. carrots
7. turkey neck
8. and giblets around the turkey. Sprinkle 1 tablespoon thyme and 1 tablespoon marjoram over vegetables. Pour 2 cups broth into the pan. Roast turkey in the preheated oven for 30 minutes. Reduce oven temperature to 350 degrees F (175 degrees C). Cover entire turkey loosely with foil. Continue roasting until a meat thermometer inserted into thickest part of thigh registers 180 degrees F (85 degrees C)
9. about 2 1/2 hours. Transfer turkey to a platter and let stand for 30 minutes. Strain pan juices into a large measuring cup
10. remove any excess fat. Add enough chicken broth to pan juices to measure 3 cups. Transfer liquid to a saucepan and bring to a boil. Mix remaining 1/4 cup maple butter and flour in a small bowl until smooth. Whisk flour and butter mixture into broth mixture. Stir in remaining thyme and bay leaf. Boil until reduced to sauce consistency
11. stirring occasionally
12. about 10 minutes. Mix in apple brandy. Season with salt and pepper to taste.