

## ROAST TURKEY WITH ROOT VEGETABLES AND GRAVY

SERVES 10-12

This recipe involves three steps. First, rub a flavored butter under the turkey's skin. Then roast the turkey over root vegetables until each piece is done. Finally, make a gravy with the juices left in the roasting pan.

12 tbsp. unsalted butter, softened

3 tbsp. minced flat-leaf parsley

1 tbsp. ground cumin

1 tbsp. sweet paprika

2 shallots, minced

1 12-lb. turkey, cut into 8 pieces

Kosher salt and freshly ground

black pepper, to taste

4 medium potatoes, cut into 2" pieces

3 carrots, cut into 2" pieces

3 turnips, cut into 2" pieces

1 celery root, cut into 2" pieces

1 butternut squash, peeled, seeded, and cut into 2" pieces

2 tbsp. extra-virgin olive oil

5 sprigs each fresh thyme and rosemary

1 cup white wine or sherry

1 tbsp. cornstarch

1 Heat oven to 500°. In a bowl, mix butter, parsley, cumin, paprika, and shallots; set aside. Season turkey with salt and pepper. Loosen turkey skin; rub butter under skin. Combine root vegetables and squash in a bowl. Drizzle with oil, season with salt and pepper, and toss. Transfer vegetables to a large roasting pan; spread to cover bottom. Arrange thyme and rosemary over vegetables. Arrange turkey over herbs and vegetables. Roast turkey for 20 minutes. Reduce heat to 350°; roast until an instant-read thermometer inserted into each turkey breast reads 150° and each leg, thigh, and wing reads 160°, about 1 hour. (Some pieces will be done before others.) Continue cooking vegetables until tender. Discard herbs; transfer vegetables to a serving platter along with turkey and tent with foil to keep warm.

2 Pour pan juices into a large measuring cup. Pour off and discard fat; transfer liquid to a 2-qt. saucepan. Add wine; bring to a boil. Cook until reduced by half, about 10 minutes. Meanwhile, whisk together cornstarch and 1/2 cup water in a small bowl. Stir cornstarch mixture into reduced liquid; return to a boil. Season with salt and pepper. Serve gravy with turkey and vegetables.