

Turkey

1 whole 12 pound turkey
salt
onion powder
garlic powder

Remove giblets from inside turkey, set aside for gravy.
Wash turkey thoroughly inside & out.
Remove any feather stubble.
Salt lightly inside cavity and on exterior.
Place in roasting pan, breast side down.
Fold up front & rear flaps, tie wings & legs close to body.
Sprinkle top lightly with onion and garlic powder.
Preheat oven to 425°, place turkey in oven and reduce heat to 350°.
Bake whole 12 pound turkey approx. 4 hours.
May stuff cavities but increase baking time by 1 hour.
When turkey is done, remove from roasting pan, set aside and cover with tin foil.

Gravy

Wash giblets.
In small pan, bring giblets to boil, simmer 2 hours.
Cool giblets.
Shred, slice, and dice.

Add ice cubes to bottom of roasting pan (once turkey has been removed) to gather drippings.
Using a large spoon remove hardened grease. Remove any unmelted ice cubes.

1 cup milk
1 cup water
1 cup flour

Place drippings and giblets in large sauce pan, add milk, stir.
In 2 cup measuring cup, place water and flour, stir gently to mix,
then quickly until all lumps are removed.
Add to cold dripping/giblet mixture, stir.
Place pan on stove and bring to a boil, stirring as needed to keep mixture from sticking.
Remove from heat and allow to cool. Mixture will thicken as it cools.
If too thick add hot water until mixture is desired consistency.

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