

Traditional Roast Turkey with chipolatas & gravy

Preparation time: 45 minutes

Cooking time: 3½ hours

Servings: 12

Ingredients:

1 medium sized turkey, approx 4.5kgs
100g melted butter
Salt & pepper
1 carrot diced
1 onion chopped
1 tablespoon gravy mix
2 packets PRIME pork sausages x16



Preparation:

Preheat oven to 300 degrees F. Place rack in lowest position
Make sure the turkey is thawed in advance, ideally in refrigerator
Remove the neck and giblets and rinse the turkey with cold water
Place turkey, breast side up, in a deep roasting pan
Brush the skin with the melted butter. Season with salt and pepper
Cover the turkey with aluminum foil. Place the turkey in the oven
Prepare a turkey stock by simmering the giblets, carrots and onion
Baste the turkey every 30 minutes with some of the stock and juices
Remove foil after 2½ hours to allow for a golden colour
Grill the pork sausages in the heated oven
When cooked, allow the turkey to stand for 30 mins before serving
Strain remaining juices and thicken with some gravy mix

Serving tips:

Transfer the turkey to a large serving platter
Remove wings
Use a carving knife and large fork to cut legs into thighs & drumsticks
Slice breast diagonally & serve a portion of both white and dark meat
Pour some gravy over meat and place sausages on the side