

Roast Turkey With Wine And Herbs

SERVES 10 to 12

TIME 2 to 2½ hours

Ingredients

- 1 turkey (12 to 14 lbs.), cut up by butcher*
- ¼ cup olive oil
- 1 tbsp. each minced fresh sage, rosemary, and thyme, divided
- About 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 2 cups white wine, divided
- 1 cup marsala
- 3 tbsp. red currant jelly

Directions

1. Preheat oven to 400°. In a bowl, coat turkey with oil, 2 tsp of each herb, 2 tsp. salt, and pepper; turn to coat. Pour 1 cup wine into a roasting pan. Add legs and wings. Roast 15 minutes, skin side down.
2. Turn legs and wings over, add thighs and breast to pan, skin side up. Pour in remaining wine. Roast 45 minutes to 1 hour, or until a thermometer inserted in thickest part of breast and thighs reads 160° and juices run clear.
3. Transfer meat to a cutting board; tent with foil (any slight pinkness will fade as meat sits). Strain pan juices into a saucepan.
4. Add marsala, jelly, and remaining herbs; bring to a boil. Reduce heat and simmer 3 minutes; season with salt. Spoon off fat. Pour juices into individual pitchers for serving if you like (see photo, page 106).
5. Carve thighs and breast meat into chunks or slices and arrange on a platter with legs and wings. Garnish with olive sprigs if you like.