



STORE COUPON

Effective Dates: 10/28/2009 - 12/7/2009

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Herb Roasted Turkey with Pan Gravy

Prep: 15 minutes
Cook: 4 hours 10 minutes
Stand: 10 minutes
Makes: 12 Servings

- 1 3/4 cups Swanson® Chicken Stock
- 3 tablespoons lemon juice
- 1 teaspoon dried basil leaves, crushed
- 1 teaspoon dried thyme leaves, crushed
- 1/8 teaspoon ground black pepper
- 1 turkey (12 to 14 pounds)
- 1/4 cup all-purpose flour



Directions:

1. Stir the stock, lemon juice, basil, thyme and black pepper in a small bowl.
2. Roast the turkey according to the package directions, basting occasionally with the stock mixture during cooking. Let the turkey stand for 10 minutes before slicing.
3. Remove the turkey from the roasting pan. Spoon off any fat. Stir the remaining stock mixture and the flour in a small bowl until the mixture is smooth.
4. Add the stock mixture to the roasting pan. Cook and stir over medium heat until the mixture boils and thickens. Serve the turkey with the gravy.