

Roast Turkey (The Duesbin in Pushville)

24 # Turkey, Salt & Butter

Rub outside of turkey, \bar{c} butter, rub inside & outside \bar{c} salt. Place bird in roaster. add 1 qt. water & roast @ 325° to an internal temp of 160° Serves 40 people.

Gravy

Combine giblets (except liver) & neck \bar{c} 1 med onion chopped
handful celery tops; 1 tsp salt; Bay leaf; 4 c water. Simmer
till tender. Strain & add water to make 4 c. Chop giblets.
Use $\frac{1}{2}$ c fat (off turkey) $\frac{1}{2}$ c flour. Add 4 c stock & stir.