

# Roast Turkey

## with T23 Cab Franc Orange Glaze

- Ingredients

- 1 bottle LLWC 2009 T23 Cab Franc
- 2 cloves garlic, chopped
- 1 large shallot, chopped
- ¼ cup honey
- 2 teaspoons chopped fresh thyme
- ½ teaspoon chopped fresh rosemary
- 1 teaspoon chopped fresh sage
- ¼ cup unsalted butter
- zest 1 orange
- 1 tablespoon orange juice concentrate
- ½ teaspoon orange oil (optional)
- 1 onion, chopped
- 3 carrots, chopped
- 3 ribs celery, chopped
- 2 tablespoons brown sugar
- 2 teaspoons cracked black pepper
- 18 pound fresh turkey

- Serves 6

- Directions

- The glaze for this turkey can be made days ahead of time to save you time on Thanksgiving Day. The skin of this turkey turns a beautiful mahogany brown and the natural wine to serve would be our unoaked T23 Cabernet Franc.
- Pre-heat oven to 350 degrees.
- To prepare the glaze, place the wine, garlic, and shallot in a saucepan and over high heat, cook until about 1 cup of liquid remains. Add the honey, chopped herbs, butter, orange zest, concentrate, and oil and cook until the mixture comes to a boil. Remove from the heat and cool.
- To prepare the turkey, place the vegetables on a heavy sheet pan. Combine the salt, sugar, and black pepper in a small bowl. Rub on the turkey and place the turkey on the vegetables. Place in the oven and roast about 15 minutes. Brush with glaze well. Continue to roast the turkey and baste about every twenty minutes. Cook the turkey until it reaches an internal temperature of 155 degrees (about 2 1/2 hours with a convection oven). Remove from the oven, allow to rest about 10 minutes, carve and enjoy.
- Wine Pairing: Lamoreaux Landing Wine Cellars – 2009 T23 Cabernet Franc