

Turkey with Mushroom Herb Sauce

Turkey sprinkled with a traditional seasoning rub and served with an herbed flavored mushroom sauce.

Ingredients

- 2 teaspoons poultry seasoning, divided
- 1 teaspoon paprika
- 3/4 teaspoon crushed dried thyme leaves, divided
- 1/2 teaspoon salt, divided
- 1/2 teaspoon ground black pepper, divided
- 1 (16 pounds) Butterball® Whole Turkey, thawed, if frozen
- no-stick cooking spray
- 2 tablespoons butter
- 1 cup chopped fresh mushrooms
- 2 tablespoons all-purpose flour
- 1 1/2 cups chicken broth
- 1/2 cup half and half

Directions

1. Preheat oven to 325 F.
2. Combine 1-1/2 teaspoon of the poultry seasoning, paprika, 1/2 teaspoon of the

thyme, 1/4 teaspoon of the salt and 1/4 teaspoon of the pepper in small dish.

3. Remove neck and giblets from body and neck cavities of turkey. Drain juices and pat dry turkey with paper towels. Turn wings back to hold neck skin in place. Place turkey, breast side up, on flat rack in shallow roasting pan.
4. Spray turkey with cooking spray. Sprinkle with seasoning mixture. Roast turkey 3 to 3-1/2 hours or until thigh is 180 F on a meat thermometer. Cover breast and top of drumsticks with foil after 2 hours to prevent over cooking the breast. Let turkey stand 15 minutes before carving.
5. Melt butter in small saucepan on low heat. Add mushrooms. Cook and stir 1 minute. Stir in flour, remaining 1/2 teaspoon of the poultry seasoning, remaining 1/4 teaspoon of the salt, remaining 1/4 teaspoon of the thyme and remaining 1/4 teaspoon of the pepper.
6. Gradually stir in broth and half-and-half. Cook and stir constantly on medium heat until thick and bubbly. Cook and stir 1 minute more. Serve over sliced turkey.

Serves 14.

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