Herb, Lemon and Garlic Turkey

14 pound turkey

1 Tablespoon kosher salt

1 teaspoon sugar

6 sprigs each rosemary, thyme and sage

1/2 cup butter, melted

1 bunch flat leaf parsley

2 lemons

1 head garlic, halved

1 1/2 cups dry white wine

1/4 cup chopped chives

4 cups chicken stock

1/4 cup flour

3/4 teaspoon pepper

Remove giblets from turkey.

Reserve neck.

Pat turkey dry.

Rub with 2 t. salt and sugar.

Refrigerate uncovered 8 hours or overnight.

Let turkey stand at room temperature for 1 hour.

Chop herbs and combine half with butter.

Chop half of parsley.

Place remaining chopped herbs, unchopped parsley, lemons and garlic in turkey cavity.

Place turkey on rack in roasting pan.

Place neck in bottom of pan.

Bake 15 minutes at 425.

Reduce heat to 350.

Brush with herbed butter mixture.

Add 1 c. wine to pan.

Bake 1 hour.

Add remaining wine to pan.

Cover turkey with foil and bake 35 minutes.

Remove from oven and let stand.

Sprinkle turkey with 2 T. chopped parsley and 2 T. chives.

Combine 1/4 c. drippings and 1/2 c. stock in saucepan.

Bring to a boil.

Add neck and 3 c. stock. Bring to a boil.

Combine 1/2 c. stock and flour in a bowl.

Stir into stock mixture and cook 10 minutes.

Stir in 1 t. salt, 2 T. parsley, 2 T. chives and pepper.

Serve turkey with gravy.