Thyme and Fennel Turkey

Thyme Fennel Paste

1 cup chopped fresh parsley

2 Tablespoons fresh thyme

2 Tablespoons oil

1 1/2 Tablespoons fennel

2 teaspoons orange zest

2 teaspoons garlic powder

1/2 teaspoon pepper

1/4 cup salt

4 teaspoons salt

12-14 pound turkey

2 1/2 Tablespoons vegetable oil

1 teaspoon baking powder

2 Tablespoons butter, melted

1 small onion, chopped

1 carrot, peeled and sliced thin

5 Tablespoons flour

3 1/4 cups water

1/4 cup dry white wine

5 sprigs fresh parsley

2 bay leaves

Combine paste ingredients in food processor and process until smooth.

Combine 1/4 c. paste, salt and sugar.

Rub mixture under breasts and leg quarters of turkey.

Place turkey on a wire rack over baking sheet and refrigerate 24-48 hours.

Combine 1 1/2 teaspoons baking soda and oil.

Pat turkey dry.  Rub oil mixture over skin.

Cover breast with foil.

Heat baking stone in 500 degree oven for 30 minutes.

Set roasting pan on top and heat 30 minutes.

Remove roasting pan from oven and drizzle in 2 T. oil.

Place turkey in pan, breast side up.  Reduce heat to 425.

Roast turkey 45 minutes.

Stir 1 T. herb paste into melted butter.

Remove turkey from oven, discard foil and brush with herb butter.

Reduce temperature to 325 and continue to roast until breast registers 160.  (1 1/2 hours)

Transfer turkey to carving board and let rest, uncovered for 45 minutes.

Scrape browned bits from pan and strain mixture into bowl.

Reserve 3 T. fat.

Heat reserved fat in saucepan along with neck and giblets. Cook 10 minutes.

Remove neck and giblets.  Reduce heat and add onion and carrot.  Cook 5 minutes.

Whisk in flour, stirring constantly.

Whisk in strained turkey juices.

Cook and stir 1 minute.

Whisk in water, wine, parsley and bay leaves.

Simmer 10 minutes.

Strain gravy through strainer.

Stir in remaining herb paste and season with salt and pepper.

Transfer gravy to serving dish.