

## ROAST TURKEY & DRESSING

*(Before planning this, make sure facility has the oven space to handle!)*

6 20 lb. turkeys	9 loaves day old bread
2 cans thyme	3 onions, diced
3 bunches celery, diced	Salt & pepper to taste
Sage to taste	

Crumble bread into crumbs in a large bowl. Add diced onions and celery, thyme, salt, pepper & sage. Add water a little at a time and mix to moisten dressing. **Don't over water.** Stuff neck and stomach cavity with dressing. Bake at 325 degrees for 15 minutes per pound of turkey.

### GIBLET GRAVY

Giblets & necks	2 – 3 onions (quartered)
1 – 2 bunches celery, coarsely chopped	6 – 8 bay leaves
Salt & pepper	2 T. flour per cup of dressing

Place giblets and necks in water with celery, onions and bay leaves.

Simmer until giblets are tender (maybe several hours, adding water as needed).

Drain giblets, pick meat off neck bones. Get 10-15 cups drippings from turkey pans. (This can be done after turkeys are done and "resting". They carve better if they sit for 15 minutes anyway).

Place liquid in roasting pan on very low heat. Measure 2 T. flour for each cup of drippings. Blend flour into fat making sure it is well blended. Cook gravy until frothy, stirring constantly. Add giblet water and/or milk continuing to stir until gravy is proper consistency. Add chopped giblets and meat picked off neck bones. Heat through and serve.