



## Cedar Plank Turkey with cedar-infused cider gravy

This is destined to be a family tradition after the first time you try this turkey. The incredible combo of flavors in the cedar and apple cider not only make the turkey taste great and a little smoky but it will keep your bird nice and juicy as well. This is also a very easy recipe. Happy Thanksgiving

Approximate Number of Servings: 6-8

### Ingredients:

- 1 large turkey
- 1 Small Tasty Timber Grilling Plank
- 1 qt. Apple cider (apple juice is OK too)
- 1/4 cup of flour

### Instructions:

Rinse off your Tasty Timber Jr. Plank removing any loose splinters. In a roasting pan, pre-soak a cedar plank (just until plank floats) in apple cider for an hour. Separately, rinse your turkey, stuff with your favorite stuffing (room temp please). Place turkey on a roasting rack, place roasting rack on top of the floating plank, then place in preheated 400 degree oven for 30 min. Reduce heat to 325 and cook for about 3-4 hours (20 min per lb.) till done. Monitor the cider level in the pan to ensure 1/4 inch depth at least at all times.

**Cedar-infused Apple Cider Gravy** Pour the turkey pan drippings into a measuring cup and skim the fat off. Put about 1/4 cup of the fat into a saucepan on med. low heat and whisk in 1/4 cup of flour. Add enough turkey stock or water to the drippings (throw the rest of the fat away) to make 2 cups of liquid. Pour the 2 cups of liquid into the flour/fat mixture. Cook, stirring, until thickened and bubbling. Add salt and pepper to taste. Enjoy this incredible gravy!

