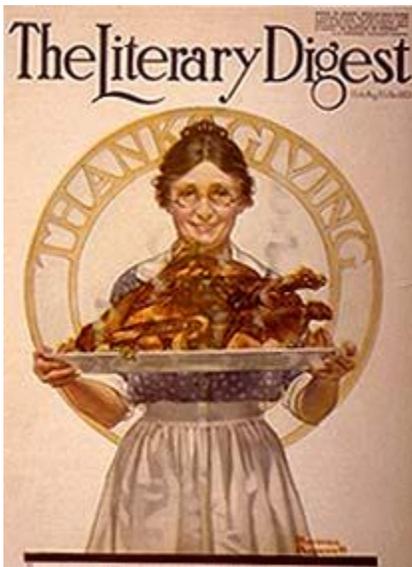


Roast Turkey with Truffle Gravy

from: *The Book of Good Dinners*. By Fannie Merritt Farmer, 1905.

The Great American Turkey Exhibit



ROAST TURKEY: Dress, clean, stuff, and truss an 8-pound turkey. Spread with thick, sour cream, and let stand in ice box overnight. Put on rack in dripping pan, sprinkle with salt, dredge bird and bottom of pan with flour, and lay thin strips fat bacon over breast. Bake 2 and 1/2 hours, basting every 15 minutes with 1/2 cup butter, melted in 1/2 cup boiling water, and, after this is used, with fat in pan. Turn turkey frequently, that it may brown evenly, removing the bacon after the first hour of the cooking.

TRUFFLE GRAVY: To 4 tablespoons fat remaining in pan, add 5 tablespoons flour and pour on, gradually, while stirring constantly, 2 cups stock in which giblets, neck and tips of wings have been cooked. Add 1/2 teaspoon salt, few grains pepper, 1 tablespoon Madeira wine and 2 chopped truffles.