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1. Preheat oven to 325°F.
  2. Stir together poultry seasoning, paprika, thyme, salt, and pepper in small dish to make seasoning mixture.
  3. Remove neck and giblets from body and neck cavities of turkey. Drain juices and dry turkey with paper towels. Turn wings back to hold neck skin in place. Place turkey, breast side up, on flat rack in shallow roasting pan.
  4. Coat turkey with cooking spray and sprinkle with seasoning mixture. Roast turkey 3 to 3-1/2 hours or until thigh is 180°F on a meat thermometer. Cover breast and top of drumsticks with foil after 2 hours to prevent overcooking of breast. When done, let turkey stand 15 minutes before carving.
  5. For sauce, melt Fleischmann's in small saucepan over low heat. Add mushrooms; cook and stir 1 minute. Stir in flour, poultry seasoning, salt, thyme, and pepper.
  6. Gradually stir in broth and half-and-half. Cook and stir constantly over medium heat until thick and bubbly. Cook and stir 1 minute more. Serve over sliced turkey.
  7. Nutrition Note: Replace traditional turkey gravy with a make-ahead light mushroom sauce that is rich in flavor so only a small amount is needed to compliment the turkey.