



CLASSIC OVEN ROASTED *Turkey with Herbs*

The quintessential feature of the holiday dinner table, you can't go wrong with a well-prepared turkey to impress your holiday guests.

INGREDIENTS

- 1 (12 to 14 lb.) whole turkey fresh or frozen, thawed
- 1 large onion, quartered
- 1 lemon quartered
- 3 whole bay leaves
- 2 tsp. salt
- 1 tsp. garlic powder
- 1/2 tsp. black pepper
- 2 sprigs rosemary
- 2 sprigs sage
- 2 sprigs thyme
- 2 cloves garlic, crushed

Herb Butter Rub:

- 8 Tbsp. butter (one stick), room temperature
- 2 cloves garlic, minced
- 2 Tbsp. fresh sage, minced
- 2 Tbsp. fresh thyme, minced
- 1 Tbsp. fresh rosemary, minced
- Salt and pepper, to taste



DIRECTIONS

Source: National Turkey Federation; Erin Sellin, Dinners, Dishes, & Desserts

- 1.** Remove turkey from the fridge and let stand at room temperature for at least 30 minutes before baking.
- 2.** Remove the neck and giblets from the turkey.
- 3.** Preheat oven to 450°F.
- 4.** In a small bowl, mix together salt, black pepper, and garlic powder. Sprinkle on the inside cavity of the turkey to season.
- 5.** Place the quartered onion, lemon, bay leaves, sage, rosemary, thyme, and garlic into the turkey.
- 6.** Bring the legs together and tie together with string.
- 7.** Tuck the tips of the wings under the turkey.
- 8.** In a small food processor, mix together butter, garlic, sage, thyme, and rosemary until well blended.
- 9.** Generously season the outside of the entire turkey with salt and pepper.
- 10.** Use your fingers to rub the butter mixture evenly over the turkey until it is well coated.
- 11.** Place the turkey in a roasting pan with about 1 cup of water in the bottom.
- 12.** Bake for 30 minutes until the skin is golden, then reduce the temperature to 350°F and cook for an additional 2 1/2 hours. Total cooking time will vary based on the size of your turkey, but count on about 15 minutes per pound.
- 13.** Remove turkey from the oven and tent with foil for 20 minutes before slicing to serve.