

Herb Roasted Turkey

Yield: 12 servings

Preheat oven to 450°F

Roasting pan with rack

Turkeys can seem very daunting to make. They are one of the simplest meats to prepare. Try this simple yet rewarding recipe for a turkey that will be unforgettable.

One-14 to 16-pound turkey thawed, remove the wrapping, under running water, remove the bag that is in the center cavity (The neck and giblets). Dry the bird.

3 tbsp	kosher salt
1 tbsp	freshly ground pepper
6 tbsp	unsalted butter, very soft
1 tbsp	fresh lemon zest (about one lemon)
1 tbsp	fresh rosemary, finely minced leaves (no stems)
1 tbsp	fresh sage, finely minced
1 tbsp	fresh thyme, finely minced
1 large	onion, peeled and quartered
1 large	orange, quartered
1 large	lemon, quartered
1 medium	lime, quartered

1. Take the bird and pat it very dry with paper toweling. Rub the inside and out with salt and pepper. Place turkey on rack in the roasting pan.
2. In a medium bowl, blend together, butter, lemon zest, rosemary, sage and thyme. Rub herb butter over the entire turkey and inside the cavity.
3. Place onion, orange, lemon and lime pieces into the cavity of the bird. Tuck the tips of the wings under the body.
4. Pour 4 cups of water into the bottom of the roasting pan (The bird should be sitting on the rack). Place into preheated oven.
5. Roast turkey uncovered for 30 minutes. Reduce oven temperature to 325°F. Look at the pan to make sure you have at least 1/4" of liquid on the bottom at all times. Add additional water if you need to.
6. Tent the turkey with foil if the skin started to get too dark. You want your instant read thermometer to read 165°F when inserted into the thickest part of the thigh without touching the bone. When you remove the thermometer, the juice will come out and it should be clear. About 2-3/4 hours total.
7. Let rest for at least 45 minutes before carving the turkey.