



Roasted Turkey with Herbs

Serves 10

Ingredients:

14 lb turkey
1 stick butter
2 teaspoons salt
2 teaspoons black pepper
2 tablespoons dried rosemary
2 tablespoons dried sage
2 tablespoons dried thyme

Directions:

1. Preheat oven to 325° F.
2. Rinse the inside and outside of turkey, patting it dry with paper towels. Sprinkle salt and pepper over skin. Using kitchen twine, tie drumsticks together tightly.
3. In a small bowl, combine butter, rosemary, sage, and thyme. Mix together well.
4. Gently loosen skin covering turkey breast, taking care not to tear skin. Spread herb mixture underneath skin and on top.
5. Place turkey in a roasting pan. Roast turkey for 4-5 hours, basting every 30 minutes with pan juices.
6. Place turkey on a cutting board and let stand for 25 minutes. Discard twine. Carve turkey and serve immediately.

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Holiday: Thanksgiving

RecipeIntro: The perfect main dish for family feasts.

Week: 202047

Season: Winter

CookingMethod: Roast

MainIngredient: Turkey

FeatureIntro: The perfect centerpiece for scrumptious holiday meal!