# TRADITIONAL THANKSGIVING TURKEY

## By: Simply Creative Chef Rob Scott

**Ingredients:**

1 12-20 pound turkey
1 onion, peeled and quartered
1 lemon, quartered
1 apple, quartered
1 tablespoon fresh rosemary
1 tablespoon fresh thyme
1 tablespoon fresh sage

For the herb butter:
1 cup unsalted butter, softened
1 teaspoon salt
½ teaspoon freshly ground black pepper
6-8 garlic cloves, minced
Fresh chopped herbs

**Directions:**

- If the turkey is frozen: thaw in the fridge, 24 hours for every 5 pounds of turkey - I like to give myself one extra day just to be safe
- Remove the thawed turkey from the fridge 1 hour before roasting to let it come to room temperature
- Adjust your oven rack so the turkey will sit in the center of the oven and preheat to 325 degrees F
- Make the herb butter by combining room temperature butter, minced garlic, salt, pepper, one tablespoon fresh chopped rosemary, one tablespoon fresh chopped thyme, and half a tablespoon of fresh chopped sage (you will use the remaining fresh herbs for stuffing inside the cavity of the turkey)
- Remove the turkey from the packaging and remove the neck and giblets from the inside of the cavity of the bird – reserve them for gravy, if you want, or discard them
- Path the turkey very dry with paper towels
- Season the cavity of the turkey with salt and pepper
- Stuff it with the quartered lemon, onion, apple, and leftover herbs
- Use your fingers to loosen and lift the skin above the breasts and smooth a few tablespoons of the herb butter mixture underneath
- Tuck the wings underneath the turkey and set the turkey on a roasting rack inside a roasting pan
- Microwave the remaining herb butter mixture for 30 seconds (it doesn't need to be completely melted – just really softened)

- Use a basting brush to apply the remaining herb butter all over the outside of the turkey, legs, and wings
- Roast at 325 degrees F for about 13-15 minutes per pound or until internal temperature (inserted in the middle of the thigh and breast) reaches about 165 degrees (I remove the turkey from the oven once it reaches 160 degrees and then tent it with foil and let it rest on the counter because it continues to cook under the foil)
- Check the turkey about halfway through cooking and once the skin gets golden brown, cover the top of the turkey with tinfoil to protect the breast meat from overcooking (you could start cooking the turkey with it tented in foil and then remove it the last hour to let the turkey brown)
- Allow the turkey to rest for 23-30 minutes before carving
- Reserve any dripping and juice remaining in your roasting pan to make turkey gravy