

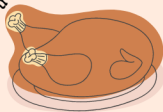


Main Dish- Fall- Thanksgiving

Herb Roasted Turkey

Ingredients

- 15 lb turkey
- 10 tablespoons butter softened
- 2 teaspoons minced garlic
- 3 Tbs Poultry Seasoning
- salt and pepper to taste
- 1 onion peeled and quartered
- 1 lemon quartered
- 3 C warmed chicken or turkey broth



Instructions

Preheat oven to 450 degrees while letting turkey stand at room temperature for 30 minutes. Blend together butter, poultry seasoning, salt, and pepper until smooth. Season the cavity of turkey with salt and pepper, and stuff with the onion and lemon. Tie the legs together with kitchen twine. Rub the herb butter over the outside of the turkey and under the skin of the breast. Bake for 45 minutes. Reduce temperature to 350 degrees and roast, basting the turkey every 30 minutes with chicken broth, until the turkey is done. About 3 hours. (165 degrees F at thickest part of turkey thigh) Remove the turkey from the oven and tent loosely with foil. Let the turkey rest for 25 minutes. Slice, then serve.

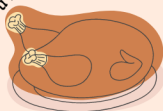


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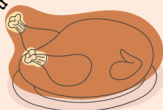


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Since it seemed a waste to print out just one recipe card on an entire page of cardstock, we filled the page so you can pass them to a friend.