

“No-Fuss” Turkey Recipe

Serves 8

Ingredients:

1 (12 lb) turkey
4 tbsp melted butter
2 tbsp rosemary
1 garlic clove
1 tsp salt
½ tsp freshly cracked pepper
4 cups chicken broth
½ cup white wine

Directions:

Preheat oven to 325.

Remove neck and giblets from the cavity. Rinse turkey and pat dry.

Combine melted butter, rosemary, garlic, salt, and pepper.

Rub turkey all over with the rosemary and garlic butter. Including under the skin of the breasts to flavor the meat.

Tie the legs together with butcher’s string. Place on a roasting rack in a large roasting pan. To the bottom of the pan, add 1 cup of broth, ½ cup of wine, and the turkey neck.

Tent turkey loosely with foil and roast covered for 1 ½ hours, adding more stock to the bottom of the pan (in 1 cup increments if it gets below about 1 inch).

During the last hour of cooking, remove foil and begin basting the turkey with the juices every 15 minutes. This will help the turkey brown.

One hour later check the internal temperature. Turkey is done when it reaches 165 degrees in the thickest part of the thigh and breast.

Allow to rest for 20 minutes before carving, to retain the turkey's juices.

Helpful Tip:

If your turkey is frozen allow at least 3 days for it to thaw out in the refrigerator. Keep it in its packaging and place in a large pan to allow for it to catch any juices that may leek. (24 hours for every 4-5 pounds)