

Thanksgiving Turkey

Directions:

To make this Thanksgiving Turkey begin by preheating the oven to 350° F. Rinse turkey and pat dry with paper towels. Place turkey into a roasting pan. Combine melted butter, white wine, and stock in a medium-sized saucepan.

In a small bowl, combine softened butter, olive oil, roasting mix, lemon and orange zest, garlic, and sea salt. Mix until well combined. Rub 2/3 of the softened butter and herb mixture under the skin and over the turkey breast and drumsticks. Spread remaining butter over the top of turkey skin. If stuffing turkey, stuff at this time; tie legs together and secure skin flap in the back.

Place butter/white wine mixture on low over the stove to warm and use for basting. When the mixture runs low use pan juices. Place turkey in oven and baste every 20 minutes until thigh meat registers 180-185° F. Allow anywhere from 15-20 minutes per pound if stuffed, a little bit less for unstuffed, about 3 1/2 hours for a 15 pound turkey.

Allow turkey to rest covered with foil for 20 minutes before slicing to allow juices to soak back into the meat. While the turkey is resting, make gravy with the remaining pan juices. Enjoy!