

EDWINS

LEADERSHIP & RESTAURANT
Institute

Thanksgiving University

Roasted Turkey

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Prep Time: 15 minutes

Total Time: 3-5 Hours

Servings: 12-16

Ingredients

- 1 12-20 pound turkey
- 2 onion , peeled and quartered
- 1 lemon , quartered
- 2 carrot
- 3 stalks of celery
- 2 heads of garlic
- ½ pound softened butter
- .75 ounce container fresh parsley
- .75 ounce container fresh thyme
- .75 ounce container fresh sage

Instructions

- Remove the 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. Preheat oven to 425 degrees F.
- Season the turkey and with salt and pepper. Stuff it with the quartered lemon, onion and herbs
- Use your fingers to loosen and lift the skin above the breasts (on the top of the turkey) and smooth a few tablespoons of the butter underneath.
- Roughly chop 2nd onion, celery, carrots, and garlic and place in roasting pan. Rest turkey vegetables
- Roast at 425 degrees F for 1 hour, then reduce temperature to 350 and cook until internal temp reaches 158 degrees, remove and let rest covered lightly with foil, turkey will continue to cook as it rests to 165.
- Allow turkey to rest for 20-30 minutes before carving.