



for Thanksgiving

Herb Rubbed Roasted Turkey

Entrée

Source: *Culinary Communion*

Ingredients:

- 14 lb. turkey, brined
- ¼ lb. carrots, chopped
- ½ lb. onions, chopped
- ¼ lb. celery, chopped
- 10 cloves garlic, minced
- 2 sprigs each: rosemary; thyme, chopped
- Juice of 1 lemon
- ½ cup olive oil
- 1 tsp. black pepper

Roasting pan

Method:

1. Combine olive oil, lemon juice, herbs, garlic, and pepper. Rub all over the turkey, inside and out. Stuff the turkey with your favorite stuffing and truss.
2. Sprinkle the chopped vegetables at the bottom of the roasting pan and set the turkey on top. Roast according to the roasting chart included below. When done, remove the turkey from the oven, cover it with aluminum foil, and let it rest for 30 minutes.
3. Remove the stuffing and place it in a serving dish.
4. Carve the turkey. Serve with gravy.

Serves: 10 people

Turkey WT.	Oven Temp	Internal Temp*	Cooking Time** hrs
10-13#	350°	160°	1½-2¼
14-23#	325°	160°	2-3 hr
24-27#	325°	160°	3-3¾
28-30#	325°	160°	3½-4½

*To measure the internal temp of the turkey, insert a thermometer through the thickest part of the breast, to the bone.

Times are for **unstuffed birds. Stuffed birds take 30-50 minutes longer.