

Roasted Turkey

You Will Need:

- Large Roasting Pan, fitted with a Roasting Rack
- A Brush or Turkey Baster
- A Meat Thermometer
- 12-15 lb. Turkey
- Kosher Salt, freshly ground Black Pepper
- Vegetable Oil
- ½ stick Butter
- Half a Lemon
- Half an onion, cut into 4 pieces
- 1 Celery Stalk, cut into 3 pieces

Directions:

The night before you roast the turkey, if you bought frozen, make sure it's fully defrosted. (Put the turkey in the refrigerator 4 days ahead to defrost)

Remove the contents from the cavity. Discard the giblets and reserve the neck. Rub the turkey all over with several generous pinches of salt, including under the skin. Place in a dish or on a baking sheet, cover with plastic wrap and refrigerate until the next day.

Heat oven to 350 degrees, and place a rack in the bottom third of the oven. Pat the turkey dry inside and out with paper towels and tuck the wing tips back and underneath.

Season well with salt & pepper, including the inside. Rub with vegetable oil, inside and out, and under the skin.

Break the butter into small chunks and place them under the skin, covering the breast. Put the lemon, onion and celery inside the cavity.

Place turkey, breast down, in the roasting pan. Put the neck in the bottom of the pan.

Roast in the oven for 45 minutes, basting the turkey every 20 minutes, with the pan juices.

After 45 minutes, flip the turkey and continue to baste and roast for about 2 - 2 ½ hours.

When a meat thermometer inserted in the inner thigh reads 170 degrees and the juices run clear, remove the turkey and let it rest for 20-30 minutes before carving.

*Reserve the vegetables from inside to make your gravy...See
Recipe for Turkey Gravy.*