How to Roast a Turkey

Even with Thanksgiving now past, a wonderfully roasted Turkey is something you can enjoy year round. Here's how to make one.



- [ ] Purchase a ~12 pound whole turkey
- [ ] Preheat the oven to 325 degrees F (165 degrees C)
- [ ] Clean the turkey by getting rid of any organs or giblets
- [ ] Put the turkey in a rack inside of a roasting pan
- [ ] In a small mixing bowl, add 1 stick of softened unsalted butter, 2 tablespoons of garlic powder, 2 teaspoons dried basil, 1 teaspoon of ground sage, 1-2 teaspoon of salt, 1 teaspoon of black pepper
- [ ] Once the seasonings are all mixed, use your hands to lift the skin from the meat of the turkey and spread the seasoned butter inside and all around
- [ ] Save a bit of butter to also cover the whole outside of the turkey. Feel free to be generous in spreading this butter mixture
- [ ] Once the turkey is covered with the seasoned butter, lightly pour a topping of olive oil and the sprinkle a bit of salt again as the last touch
- [ ] Quarter watery/juicy fruits to place inside the turkey, like oranges, lemons, apples, and tomatoes (this will help the turkey retain some moisture)
- [ ] In the bottom of the roasting pan (under the rack), fill the rack ~1.5 - 2 inches with stock or broth
- [ ] Put the turkey pan inside the oven at 325 degrees F (165 degrees C) to begin baking
- [ ] During the baking process, be sure to baste all over the turkey every 30 minutes with the broth at the bottom of the pan
- [ ] Bake for 3 - 3.5 hours (or until a thermometer inside the thickest part of the turkey reads 180 degrees F/82 degrees C)
- [ ] After the turkey is finished baking, let it sit for 20-30 minutes before you carve it

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