



Thanksgiving Turkey



Ingredients

- 1 – 12-14 lb. turkey, neck and giblets removed
- ¼ cup + kosher salt + pepper
- 2 tbsp. garlic powder
- 2 tbsp. onion powder
- 1 tbsp. smoked paprika
- 1 tbsp. ground coriander
- 1 tsp. chili powder
- 1/3 cup packed light brown sugar
- 8 tablespoons unsalted butter, at room temp
- 2 medium onions, quartered
- 2 oranges, quartered
- 2 lemons, quartered
- 8 garlic cloves, crushed
- Handful of hearty herbs like sage, rosemary, bay leaves, & thyme
- 4 cups stock



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Instructions

- Set a rack inside a large roasting pan. Pat turkey dry with paper towels. Rub the bird inside and out with salt and pepper. Place turkey on the rack in the pan.
- Mix together garlic powder, onion powder, paprika, coriander, chili powder, and light brown sugar in a small bowl.
- Sprinkle spice mixture liberally all over the turkey, patting to adhere. You may not need all of it, but it's good to have extra since some will end up on the baking sheet. Chill bird, uncovered, at least 24 hours and up to 2 days with spice mixture.
- Remove turkey from rack and rinse the pan if necessary. Let sit at room temperature for 2-3 hours to help decrease the cooking time.
- Preheat oven to 450°. Rub herb butter over top of turkey and inside cavity.
- Place onion, orange, lemon, garlic, and herbs inside the turkey cavity and truss the drumsticks together to close the cavity. Tuck tips of wings under bird (this prevents them from burning during the long roasting time). Pour 4 cups of stock into pan. Roast turkey, uncovered, for 30 minutes.



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Instructions

- Reduce oven temperature to 325°. Baste turkey with pan juices; add more stock if needed to maintain at least 1/4" liquid in the bottom of roasting pan.
- Continue roasting turkey, basting every 30 minutes and tenting with foil if skin is turning too dark, until a thermometer inserted into thickest part of the thigh without touching bone registers 165° (juices should run clear when thermometer is removed), about 4-4.5 hours total.
- Transfer turkey to a platter. Tent with foil and let rest for 1 hour before carving.