



Herb and Citrus Roasted Turkey

For the best results, remove your turkey from any packaging the day before Thanksgiving and pat it dry with paper towels. Salt it well and let sit in the refrigerator, uncovered in the roasting pan, until you are ready to prepare. Brush off any salt before applying the herb butter. I've been using this recipe, loosely adapted from *Bon Appetit*, since the first year I cooked Thanksgiving dinner as a newlywed.

1 12–14-lb. turkey, giblets and neck removed, set out at room temperature for 1 hour before cooking. Be sure to transfer to the refrigerator from the freezer at least 2-3 days before Thanksgiving.

3 tablespoon kosher salt
1 1/2 tablespoons freshly ground black pepper
1 stick unsalted butter, at room temperature
1 tablespoon finely grated lemon zest
2 tablespoons minced fresh rosemary
1 1/2 tablespoons minced fresh sage leaves
1 1/2 tablespoons minced fresh thyme leaves
1 tablespoon minced flat leaf Italian parsley
2 medium shallots, quartered
1 orange, quartered
2 lemons, quartered, use Meyer lemon if you can find them

Preheat oven to 450°.

Set a rack inside a large roasting pan. Pat turkey dry with paper towels. Rub bird inside and out with salt and pepper. Place turkey on the rack in the pan. In a medium bowl or food processor, mix the butter, lemon zest, rosemary, sage, and thyme. Rub the herb butter over top of turkey and inside cavity.

Place shallot, orange, and lemon slices inside turkey cavity. Tuck tips of wings under bird (this prevents them from burning during the roasting time). Pour 2 cups water into pan. Roast the turkey, uncovered, for 30 minutes. Reduce oven temperature to 325°. Baste turkey with pan juices; add more water if needed to maintain at least 1/4" liquid in the bottom of roasting pan. Continue roasting turkey, tenting with foil if the skin looks too dark, until an instant-read thermometer inserted into thickest part of the thigh without touching bone registers 165° (juices should run clear when thermometer is removed), about 2 3/4 hours total.

Transfer turkey to a platter. Tent with foil and let rest for 30-40 minutes before carving.

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