



Uploaded to the VFC Website

▶▶▶ June 2015 ◀◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

If Veterans don't help Veterans, who will?

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



Herb-Roasted Turkey

- 1 10-12 pound turkey
- 1/4 Cup fresh herbs
- 20 Whole sprigs, such as thyme, rosemary, sage, oregano and/or marjoram, divided
- 2 Tbsp canola oil
- 1 Tsp salt
- 1 Tsp freshly ground pepper
- Aromatics: onion, apple, lemon and/or orange, cut into 2-inch pieces (1 1/2 cups)
- 3 Cups water, plus more as needed

- 1) Position a rack in the lower third of the oven; preheat to 475°F.
- 2) Remove giblets and neck from turkey cavities and reserve for making gravy. Place the turkey, breast-side up, on a rack in a large roasting pan; pat dry with paper towels. Mix minced herbs, oil, salt and pepper in a small bowl. Rub the herb mixture all over the turkey, under the skin and onto the breast meat. Place aromatics and 10 of the herb sprigs in the cavity. Tuck the wing tips under the turkey. Tie the legs together with kitchen string. Add 3 cups water and the remaining 10 herb sprigs to the pan.
- 3) Roast the turkey until the skin is golden brown, 45 minutes. Remove the turkey from the oven. If using a remote digital thermometer, insert it into the deepest part of the thigh, close to the joint. Cover the breast with a double layer of foil, cutting as necessary to conform to the breast. Reduce oven temperature to 350° and continue roasting for 1 1/4 to 1 3/4 hours more. If the pan dries out, tilt the turkey to let juices run out of the cavity into the pan and add 1 cup water. The turkey is done when the thermometer (or an instant-read thermometer inserted into the thickest part of the thigh without touching bone) registers 165°F.
- 4) Transfer the turkey to a serving platter and cover with foil. (If you're making Herbed Pan Gravy, start here.) Let the turkey rest for 20 minutes. Remove string and carve.

Makes 10 Servings

