

Back Table Kitchen & Bar

by Chef David Morris

Ingredients:

- 1 Fresh organic whole turkey, 8-10 pounds
- 6 Garlic cloves, peeled and crushed
- 1 Lemon, halved
- 1 Onion, peeled and cut in quarters
- 1 Bunch thyme
- 3 Sprigs of rosemary
- 1 Pound of butter, room temperature
- Salt to taste for seasoning inside cavity as well as skin of bird

Before roasting, rub turkey with room temp butter and evenly coat the skin.

Season liberally with salt, inside and out. Stuff cavity with garlic, lemon, onion and herbs. Truss for even cooking.

Place turkey on a roasting rack and roast at 375°F for 30 – 40 minutes, or until skin is golden brown. Reduce temperature to 300° and cook until 145° internal temperature at the bone, which should be an additional hour to hour and a half for an 8-10 lb. turkey.

While cooking, cover with aluminum foil if skin gets too dark. Remove from oven and let rest at least 30 - 45 minutes before carving.