

Classic Butter-Herb Roast Turkey

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Servings: 8

Preparation Time: 35 minutes

Start to Finish Time: 3 hours 15 minutes

1 12- to 14-pound turkey, thawed (if frozen), giblets removed (neck reserved)

4 stalks celery, roughly chopped

2 carrots, roughly chopped

1 onion, cut into 8 wedges

1 apple, cut into 8 wedges

1/2 bunch fresh sage

1/2 bunch fresh parsley

1 stick unsalted butter, at room temperature

Kosher salt

freshly ground black pepper

Position a rack in the lowest part of the oven. Remove the other racks. Preheat the oven to 350 degrees.

Place the turkey neck, celery, carrots, six wedges of onion, six wedges of apple, half of the sage and half of the parsley in the center of a large roasting pan, creating a mound for the turkey to sit on.

Stuff two tablespoons of butter, two wedges of onion, two wedges of apple, the remaining sage and the remaining parsley inside the cavity of the turkey. Place the turkey, breast side up, on top of the vegetables.

In a small bowl, combine one tablespoon of salt and one tablespoon of pepper. Pat the turkey dry and season all over with half of the salt and pepper mixture. Spread the remaining six tablespoons of butter all over the turkey. Then sprinkle the remaining salt and pepper mixture. Tie the legs together with kitchen twine. Tuck the wings under the body. Pour one cup of water into the roasting pan around the vegetables.

Roast the turkey for one and one-half hours. Then baste with the pan drippings. Continue to roast, basting every 30 minutes, until the skin is crisp and golden and a thermometer inserted into the thigh registers 160 to 165 degrees, 45 minutes to one and one-half hours more. (Tent with foil if the skin is browning too quickly.) Let rest 15 minutes in the pan.

Carefully tip the turkey so any juices pour into the roasting pan. Transfer the turkey to a cutting board and let rest at least 30 minutes before carving.

Remove the vegetables and herbs from the roasting pan and use the drippings for gravy.

Per Serving (excluding unknown items): 129 Calories; 12g Fat (78.0% calories from fat); 1g Protein; 7g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 28mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fruit; 2 1/2 Fat.