

My Best Holiday Turkey

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Ok guys am going to toot my own horn, seriously this is My best Holiday Turkey Recipe It is so good and easy you'll be making it more than just for the Holidays.

I've make a lot of turkeys through out the years. I've tried a few recipes and methods, from brining to cooking it up side down

to basting every 30 minutes and I have to say this recipe is the best.

The turkey is melt in your mouth moist with a hint of fresh citrus taste. I couldn't believe how crispy and beautifully colored the skin was.

My husband who normally isn't as impressed by food as am, couldn't stop raving about how good the turkey was. It was so good that even after three days of turkey everything I was still craving more.

3 Tips when making My Best Holiday Turkey

First, when you make My Best holiday Turkey use a the right roasting pan with a lid it's important to keep the turkey covered until the last 30 minutes to prevent drying the meat.

Second, oven temperatures vary and can effect cooking times if in doubt use a meat thermometer. A turkey is safe to eat when the internal temperature is 165 degrees.

Third, this temperature guide is for an unstuffed turkey,

stuffed turkeys are cooked longer at 15 minutes per pound.

I always bake my stuffing in casserole dish along side the turkey, it's easier for serving and just as delicious. One more thing no need

for basting in this recipe, the turkey self bastes from the citrus and butter.

I hope you try My best holiday Turkey recipe and it becomes your Best Holiday Turkey. And when it does be sure to tell me about it, I love hearing from you.

Ingredients

- 15 lb. turkey
- 1 stick butter
- 1 tablespoon each chopped together Italian parsley, thyme, sage and rosemary
- 3 Tablespoons chopped garlic
- 1 onion cut into quarters
- 2 lemons sliced medium thick
- 2 oranges sliced
- 2 apples quartered
- 2 stalks celery
- Salt and pepper

Instructions

1. If using a frozen turkey defrost in the refrigerator 2 to 3 days before cooking
2. Preheat oven to 425
3. Bring Turkey to room temperature
4. Remove the insides from the cavity and neck
5. Mix the herbs and garlic in the soft butter until well

incorporated

6. Pat the turkey dry rub the whole turkey even under the skin with the butter mixture
7. Salt and pepper the outside and cavity of the turkey
8. Stuff the cavity with the cut onion, apples, lemons and oranges
9. Stick some lemon and orange slices under the skin
10. Tie the legs together with kitchen twine or skewers tuck the wing tips under the turkey
11. Roast in 425 oven covered for 30 minutes
12. Lower the heat to 375 and roast 10 minutes per lb. longer for a 15 lb. turkey that's about 3 hours remove the cover the last 30 minutes
13. Let the turkey rest 20 to 30 minutes before slicing strain the drippings into a medium pan:
14. **For the gravy** simmer the dripping over low heat mix 1/4 cup flour with 1/2 cup water slowly pour into simmering drippings stirring continuously