

# Roasted Turkey with Fresh Herbs

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*A well roasted and succulent turkey is the perfect part of any holiday meal. Make this holiday season memorable with a juicy and tender turkey. Fresh herbs add a surprising amount of flavor and make this roasted turkey a versatile and memorable dish.*

## Ingredients:

1 10-12 pound turkey  
2 tbsp olive oil  
1 tsp salt  
1 tsp freshly ground pepper  
1/3 c fresh herbs, plus approximately 20 whole sprigs such as rosemary, thyme, sage, oregano or marjoram.  
1 medium onion  
1 lemon  
1 orange  
3 c. water

## Directions:

1. Preheat oven to 475 degrees F.
2. Prepare turkey by removing giblets and neck from turkey cavities. Reserve for making gravy, or dispose. Place the turkey on a rack in a large roasting pan, with the breast side up. Gently pat dry with paper towels.
3. Chop onion, orange, and lemon into 1" pieces. In a small bowl mix 1/3 c. minced herbs, oil, salt and pepper. Rub the herb and oil mixture over the turkey, under the skin and onto the breast meat. Place onion, orange and lemon pieces into the cavity of the turkey, along with approximately 10 sprigs of herbs.
4. Tuck the wing tips under the turkey and tie the legs together with kitchen string. Add 3 cups of water to the pan, and place remaining herb sprigs in the water.
5. Roast the turkey for 45 minutes or until the skin is golden brown. Remove from the oven and cover the breast with a layer of foil to prevent burning. Reduce oven temperature to 350 degrees F, and roast turkey for an additional 1 ¼ to 1 ¾ hours more, adding water to the pan as necessary. The turkey is done when the internal temperature registers 165 degrees F.
6. Allow turkey to cool for 20 minutes before carving and serving.

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