

Easy Herb Roasted Turkey

(allrecipes.com)



"This is an easy and delicious recipe for a turkey that is perfectly browned on the outside while being both tender and juicy on the inside!" — LISAKHAMM

Ingredients:

1 (12 pound) whole turkey	1 teaspoon ground sage
3/4 cup olive oil	1 teaspoon salt
2 tablespoons garlic powder	1/2 teaspoon black pepper
2 teaspoons dried basil	2 cups water

Directions

1. Preheat oven to 325 degrees F (165 degrees C). Clean turkey (discard giblets and organs), and place in a roasting pan with a lid.
2. In a small bowl, combine olive oil, garlic powder, dried basil, ground sage, salt, and black pepper. Using a basting brush, apply the mixture to the outside of the uncooked turkey. Pour water into the bottom of the roasting pan, and cover.
3. Bake for 3 to 3 1/2 hours, or until the internal temperature of the thickest part of the thigh measures 180 degrees F (82 degrees C). Remove bird from oven, and allow to stand for about 30 minutes before carving.

Dr. Shanna's Tips:

- For juicer breast meat cook your turkey, breast down.
- Use chicken or vegetable broth instead of water for a little more flavor.