



Another delicious recipe from
Tanya's Kitchen

Roast Turkey

Ingredients

- 1 10- 12 pound turkey
- 1 sprig rosemary
- 2 tablespoons season-all
- 1 teaspoon black pepper
- 1 pinch of salt
- 4 tablespoons of butter
- 1 cup water

Directions

- If you buy a frozen turkey, take approximately 24 hours to thaw, depending on the size of the turkey
- Remove turkey from the plastic bag and remove the gizzards and neck from the cavity of the bird
- Wash turkey very well under cold water and dry

If you desire, now u would stuff your turkey with your favorite stuffing.

- Season the turkey with the dry rub of spices
- Put three parts of butter on top and one inside the cavity
- Place in a 350 degree oven for approximately 2 hours for a 10-12 pound turkey, or until a meat thermometer reads 160-165 degrees in the leg... that's the deepest meat area of the bird
- Allow to sit for at least 30 minutes to all the juices to absorb back into the turkey.
- You can find all these ingredients at all your Foster's Food Fair IGA stores