

MOURAD'S ROASTED ROSEMARY-GARLIC TURKEY



DIRECTIONS

- Thaw turkey out 3 to 4 days prior to cooking day (in fridge)
- Put oven rack on the lowest level
- Preheat the oven to 400 degrees
- Pat turkey dry with paper towels
- Remove giblets and stuff the cavity with onions, celery & bay leaves
- Mix salt, pepper, rosemary, garlic & olive oil to make a paste & rub seasoning on the inside cavity
- Gently lift skin & season underneath it
- Rub the rest of the seasoning on the outside of the turkey
- Cover tightly with foil & prick a dozen spots with a fork to let some steam out
- Roast for 2.5 hours
- Remove foil and roast for approximately another hour or until internal temperature reaches 165 degrees (insert meat thermometer into the thickest part of the breast)
- Remove turkey from oven and cover loosely with foil
- Wait 20 to 30 min before slicing

SHOPPING LIST

1 14 to 16oz turkey

10 to 12 garlic cloves, minced

¼ cup fresh rosemary, very finely chopped

1 tbsp black pepper

1 tbsp sea salt

1 large onion, any variety, quartered

2 to 3 celery ribs cut stick length

4 to 6 bay leaves