



Easy Thanksgiving Turkey

Yield: Makes: Variable servings (depending on size of turkey)

Serving Size: 4 oz

Ingredients

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| 1 10-20 lb | turkey |
| 1 | onion, peeled and quartered |
| 1 | apple, peeled, seeded, and quartered |
| 1 cup (2 sticks) | butter or margarine |
| 8 cloves | garlic, minced |

Directions

1. If turkey is frozen, thaw in fridge, 24 hours for every 5 lbs of turkey (so 2 full days for a 10 lb turkey). Remove from fridge for 1 hour prior to roasting. Preheat oven to 325 degrees
2. Place butter in bowl, microwave for 20 seconds, or until melted Stir in minced garlic, salt, and pepper.
3. Remove turkey from packaging. Remove neck of bird, found in largest cavity, and bag of giblets, often in smaller neck cavity. Season cavity with salt and pepper, and stuff with onion and apple.
4. Use fingers to lift skin above breasts on top of turkey and use brush to put 2 tbsp of garlic butter underneath. Brush remaining outside of turkey with the rest of the garli butter.
5. Roast for about 13-15 minutes per pound (so 2.5 hours for a 10 lb bird), or until temperature reaches 165 degrees. Allow turkey to rest for 20-30 minutes before carving.