

# Roast Turkey

The Wexford's Chef Bernard shares his secrets for moist, delicious, holiday turkey

1	12-14 lb turkey thawed	2 tbsp	coarse salt
6 leaves	fresh sage chopped	2 tbsp	coarse black pepper
3 sprigs	fresh rosemary	2 stalks	celery
3 sprigs	fresh oregano	1 whole	yellow onion
1 cup	mayonnaise	½ cup	butter

## **PREPARATION**

Lay turkey with the breast up in roasting pan.

Pluck herbs from stem and blend with mayonnaise.

Rub mixture over entire turkey inside and out.

Add salt and pepper liberally inside and out.

Stuff cavity with celery, yellow onion and butter.

## **ROASTING**

Roast turkey uncovered for 30 minutes in 450° F oven.

Turn down heat to 355° F.

Cover legs with foil.

Cook for 2-3 hrs until thermometer reaches 160° F in the thigh and also in the thickest part of the breast.

Remove and cover with foil.

Rest for 25 minutes before serving.



# *Let's Talk Turkey!*

*Post a selfie with  
your turkey and  
you could be  
a winner!*

One post will be chosen to win a \$100 gift card to Browns Socialhouse. **Contest ends tonight.** Winner announced Sunday, December 9.



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*Thanks for joining us today!*