



Herb Roasted Turkey



Suitable for all poultry.

A tin of Turkey Thyme is sufficient for a 5 to 6kg bird.

Serves 8 - 10

Ingredients

1/2 cup melted butter
1/2 teaspoon paprika
30-35gr Turkey Thyme
Rosemary sprigs

Some of these ingredients can be found at our online shop at www.samthebutcher.com.au

Pre-heat the oven to moderate heat (175-190 degrees). If stuffing the bird, fill the cavities loosely and close with course thread.

Fold neck skin over the stuffing and secure. Tie the legs together and tuck the wings under the body. Put the bird on a rack in a roasting pan. Mix the butter with Turkey Thyme and paprika and pour over the turkey. Roast for 30 to 35 minutes per kg, remembering to include the stuffing weight when calculating the cooking time. Cover the breast and legs of the bird loosely with foil for the first 2 hours of the cooking time and baste with the pan juices every 30 minutes.

For an unstuffed bird, sprinkle cavity with 1 1/2 teaspoons of Turkey Thyme, 5 sprigs of parsley, 4 stalks of celery, and 3 onions -peeled and chopped.

When the turkey is cooked, cover and leave to stand in a warm place for 10 minutes before carving. Garnish the dish with rosemary sprigs and serve with potatoes, green vegetables and gravy.