

YOU WILL NEED TO ORDER:

A Fresh Turkey from The Butcher (For reference I roasted a 19 pound Turkey for this recipe. It cooked for three and a half hours at 375 degrees.) This size turkey can take up to four hours to reach an internal temperature of 165 degrees.

Plan on a pound of meat per person. Add a few pounds if you would like leftovers.

You will also need:

Two Red Onions; peeled and quartered
Carrots; peeled and chopped
One bunch of celery; cut into manageable pieces
2 Lemons; halved
4 sticks of butter (2 cups)
Several handfuls of fresh sage; chopped
Fresh cracked salt and pepper
Turkey or Chicken Stock.
2 Cups of Rose or White Wine

Nice size roasting pan
Aluminum foil
Kitchen twine
Kitchen shears
Baster
Small microwavable cups to melt butter
Meat Thermometer
Kitchen Timer

- **METHOD**

Pre-heat your oven to 375 degrees.

Chop all of the veggies. Have all of your ingredients ready to go.

Be sure to remove the insides from both cavities. Rinse the bird, inside and out with cool water.

Season well, inside and out with salt and pepper.

Place the chopped carrots, onions, celery and one cup of cubed butter in the bottom of the roasting pan that has been fitted with a rack.

Truss the turkey with kitchen string to keep the bird compact and juicy while it roasts in the oven.

Place the turkey, breast side up, on top of the veggies in the roasting pan.

Squeeze fresh lemon juice over the skin of the turkey.

Melt half a cup of butter and mix with one cup of rose. Pour the mixture over the entire turkey. Scatter the fresh sage over top.

Place the entire turkey in the oven, uncovered. Roast for one hour. Baste with liquid from bottom of the pan. Rotate pan on the rack and tent loosely with foil. Roast for another hour. Baste with liquid from the bottom of the pan again, as well as another half cup of melted butter mixed with one cup of rose. Rotate pan on the rack once more, and continue to cook, uncovered, until a meat thermometer, placed into the thickest part of the thigh, registers 165 degrees. (Approx. another hour and a half.)

(Use your judgment on whether to remove the foil or leave covered during the last hour and a half of roasting. The skin should be a nice golden brown.)

Total roasting time should be anywhere from three and a half to four hours.