



SIMPLE ROASTED TURKEY

Basic Lifestyle

INGREDIENTS

- 1 (14- to 16-lb.) fresh or frozen, thawed whole turkey
- 2 TBS kosher salt
- 1 TBS black pepper
- 1 large (12 oz.) yellow onion, quartered
- 3 bay leaves
- 1 head garlic, halved crosswise
- 2 TBS olive oil

INSTRUCTIONS

—Preheat oven to 450°F with oven rack in lower third of oven. Place a roasting rack in a large roasting pan lined with aluminum foil. Pat turkey dry with paper towels.

—Season on all sides with salt and pepper; place onion, bay leaves, and garlic in cavity.

—Tie ends of legs together with kitchen twine; tuck wing tips under. Place on rack in prepared pan, breast side up, and brush with oil.

—Bake in lower third of preheated oven 45 minutes. Loosely cover turkey with aluminum foil, and reduce oven temperature to 350°F.

—Continue baking until golden brown and a meat thermometer inserted in thickest portion of thigh registers 165°F, 1 1/2 to 2 hours. Transfer to a cutting board, and rest 30 minutes before carving.

SERVING INFO: (Yields 10 servings): 4 oz. turkey = 1 P