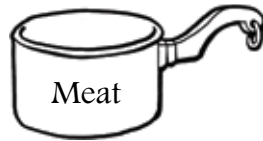


Roasted Herb Turkey

Don't let a large bird scare you away from making turkey on Thanksgiving. It might take a while to cook, but the meat will be moist and the herbs will make your guests wonder where you went to culinary school.



INGREDIENTS:



- 2 sprigs fresh rosemary, stalks removed, chopped
- 6 cloves garlic, minced
- 2 sticks unsalted margarine, softened
- 2 tablespoons extra-virgin olive oil
- 3 medium yellow onions, sliced into small strips
- 1 (6-ounce) bag baby carrots
- 1 fresh 14-pound turkey

Cavity stuffing:

- 1 medium yellow onion, cut in half
- 2 whole cloves garlic, peeled
- 1 lemon, sliced in half
- 1 sprig fresh rosemary



DIRECTIONS:



Preheat the oven to 500 degrees.

Mix the rosemary and minced garlic into the softened margarine to form a paste.

Coat the rack and bottom of a dark metal turkey roasting pan with olive oil. Place the onions and carrots into the bottom the pan.

Place the turkey on the rack and fill the cavity with the onion, whole garlic cloves, lemon, and rosemary. Tie the legs together with kitchen twine.

Using your hands, spread the herbed margarine under the skin of the turkey. On top of the turkey, spread the rest of the herbed margarine, making sure to coat every surface of the turkey.

Bake for about 30 minutes. Cover the breasts with aluminum foil (you can use a toothpick to pin the foil in place). Then reduce the heat to 350 degrees and cook for another 3 to 4 hours, basting the turkey every hour.

Check the internal temperature using a meat thermometer. When the dark meat reaches 165 degrees, remove the turkey from the oven. Let it rest, still covered, for about 10 minutes. Remove the items from the cavity, then carve the turkey and serve.

Makes 6 to 8 servings.

Passover Friendly

