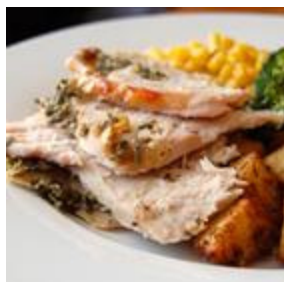


## Rosemary Roasted Turkey



Rated: ★★★★★

Submitted By: Star Pooley

Photo By: chibi chef

Prep Time: 25  
Minutes

Cook Time: 4 Hours

Ready In: 4 Hours 45  
Minutes

Servings: 16

"In this method, which can be used with all types of poultry, olive oil infused with garlic and rosemary is rubbed between the skin and meat of the bird before roasting."

### INGREDIENTS:

- |                                      |                                |
|--------------------------------------|--------------------------------|
| 3/4 cup olive oil                    | 1 tablespoon Italian seasoning |
| 3 tablespoons minced garlic          | 1 teaspoon ground black pepper |
| 2 tablespoons chopped fresh rosemary | salt to taste                  |
| 1 tablespoon chopped fresh basil     | 1 (12 pound) whole turkey      |

### DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C).
2. In a small bowl, mix the olive oil, garlic, rosemary, basil, Italian seasoning, black pepper and salt. Set aside.
3. Wash the turkey inside and out; pat dry. Remove any large fat deposits. Loosen the skin from the breast. This is done by slowly working your fingers between the breast and the skin. Work it loose to the end of the drumstick, being careful not to tear the skin.
4. Using your hand, spread a generous amount of the rosemary mixture under the breast skin and down the thigh and leg. Rub the remainder of the rosemary mixture over the outside of the breast. Use toothpicks to seal skin over any exposed breast meat.
5. Place the turkey on a rack in a roasting pan. Add about 1/4 inch of water to the bottom of the pan. Roast in the preheated oven 3 to 4 hours, or until the internal temperature of the bird reaches 180 degrees F (80 degrees C).



