

Herb Roasted Turkey

14 lb. organic Diestel Turkey

6 T. chopped fresh herbs (sage, parsley, rosemary, and thyme)

2-3 fresh herb sprigs

Salt, pepper and paprika

5 T. unsalted butter, softened

Rinse the turkey with cold water inside and out and pat dry. Make sure you remove the neck and giblets. (Optional: truss the bird loosely with kitchen twine) Combine 2 tablespoons of the butter with the chopped herbs. Using your fingers or a soft rubber spatula spread the butter mixture under the breast skin. Add a small dab of butter to the inside of the bird. Sprinkle the inside of the turkey liberally with salt and pepper. Add the fresh herb sprigs to the cavity. Spread the remaining butter over the outside of the bird. Sprinkle liberally with salt pepper and paprika. Place on a roasting rack in a roasting pan. Add water (about ½-inch deep) to the pan and roast in a preheated 425° oven for 30 minutes. Reduce the heat to 350° and roast for about two and a half to three more hours, basting every 40 minutes.

The turkey is done when an instant read thermometer inserted into the thigh reads 180°. The legs should move freely, and the juices should run clear. Remove from the pan, loosely cover with foil and let stand 30 to 60 minutes before carving. Use the drippings from the pan to make your gravy.