



## HerbGlazed Roasted Turkey

Savannah · 30/09/2024



### Prep Time

10 mins

### Difficult

Medium

### Servings

4 hrs 40 mins

### Description

I could never figure out why so many people wanted to come over until they confessed it was my recipe for glazed turkey I do not stuff the turkey Instead I make my own stuffing on the side and serve it in a festive dish The holiday season means its turkey time Gobble gobble

### Ingredients

- - 1 (16 pound) whole turkey
- neck and giblets removed -  $\frac{1}{4}$  cup extra-virgin olive oil - 2 teaspoons salt
- divided - 1 teaspoon ground thyme -  $1\frac{1}{2}$  teaspoons ground black pepper
- divided - 1 cup honey -  $\frac{1}{2}$  cup melted butter - 1 tablespoon minced fresh parsley - 2 teaspoons dried sage leaves - 1 teaspoon dried basil

### Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Rinse turkey
2. then pat thoroughly dry with paper towels. Brush turkey with extra-virgin olive oil
3. inside and out. Mix together 1 teaspoon salt
4. thyme
5. and 1/2 teaspoon pepper in a small bowl; sprinkle all over turkey. Place turkey on a rack set in a roasting pan. Roast turkey in the preheated oven for 2 hours. While turkey is roasting
6. stir together honey
7. melted butter
8. parsley
9. sage
10. basil
11. remaining 1 teaspoon salt
12. and remaining 1 teaspoon pepper in a medium bowl until glaze is smooth and well blended. Brush some of the glaze over turkey. Continue roasting turkey
13. basting frequently with remaining glaze
14. until no longer pink at the bone and the juices run clear
15. about 2 more hours. An instant-read thermometer inserted into the thickest part of the thigh
16. near the bone
17. should read at least 165 degrees F (74 degrees C). Remove turkey from the oven
18. cover with a doubled sheet of aluminum foil
19. and allow to rest in a warm area before slicing
20. 10 to 15 minutes. Tips Use really good honey
21. or you can use maple syrup.