



maine meat

TURKEY ROAST

- 4 oz butter, room temp
- 1 tsp chopped thyme, fresh
- 1 tsp chopped rosemary, fresh
- ~ salt & pepper

Preheat oven to 425°.

Mix butter and herbs together to create a paste.

Rub the turkey, trussed and ready to cook, with herb and butter paste. (see video on how to truss a turkey)

Salt and pepper the bird generously, less so if brined, inside the cavity and out.

Roast for 20 mins at 425°, then reduce the heat to 325°, and continue cooking for about 10 min a lb.

We always cook our turkeys to 150° in the breast and 160° in the leg.* Make sure you have a probe thermometer, and be ready to check the bird throughout the cooking process. Cooking time is estimated, temperatures can vary between different ovens.

Let the turkey rest at room temp for 30 min before carving, or 40 min for a bigger bird.

Enjoy!

*USDA recommends cooking turkey to a minimum of 165°