

Recipes

By
Delaware

THIS IS A DELICIOUS RECIPE FOR TURKEY.

HERB-ROASTED TURKEY

INGREDIENTS:

1 whole turkey (12-14 lbs)
1/2 cup unsalted butter, softened
2 tablespoons olive oil
2 tablespoons fresh rosemary, chopped
2 tablespoons fresh thyme, chopped
2 tablespoons fresh sage, chopped
1 tablespoon garlic, minced
Salt and pepper to taste
4 cups low-sodium chicken broth

PREPARATION:

Preheat the oven to 325°F (165°C).

In a bowl, mix the softened butter, olive oil, herbs, garlic, salt, and pepper.

Pat the turkey dry with paper towels. Gently loosen the skin over the breast and thighs, and spread half of the herb mixture under the skin. Rub the remaining mixture all over the turkey.

Place the turkey on a roasting rack in a large roasting pan. Pour chicken broth into the pan.

Roast the turkey for about 3 to 3.5 hours, basting every 30 minutes with the pan juices, until the internal temperature reaches 165°F (75°C).

Let the turkey rest for at least 20 minutes before carving.

PRESENTATION:

Carve the turkey and arrange on a platter. Serve with pan juices drizzled over the top.

SUGGESTED SIDE DISHES

AVAILABLE I OUR PREPARED FOODS DEPARTMENT

This year, we're excited to offer a delightful array of heat-and-serve side dishes, including Creamy Mashed Potatoes, Savory Stuffing, Zesty Cranberry Sauce,

Rich Turkey Gravy, and Chopped Chicken Livers. And don't forget to treat yourself to our special Key Lime Pie to complete your festive feast!

We recommend pairing this meal with Kaiken Ultra Malbec Red Wine. Its rich flavors complement the turkey and enhance the overall dining experience. Enjoy your meal!